DECK FOOD MENU

Starters and Salads

Cocktails
With Horseradish Cocktail Sauce

Jumbo Wild Gulf Shrimp 18.00, Domestic Lump Blue Crab 18.00,
Maine Lobster Tail 21.00

Slow Roasted Tomato Bruschetta  8.00
Aged Balsamic, Boursin Cheese, Toasted Crostini

Chef’s Garden Spinach and Arugula Salad  10.00
Strawberries, Dark Chocolate Shavings,
Strawberry Balsamic Vinaigrette
Chicken 11.00, Salmon 12.00, Grilled Shrimp 15.00

Caesar Salad  8.00
Chicken 11.00, Salmon 12.00, Grilled Shrimp 15.00

*Citrus Diver Scallop Ceviche  9.00
Soy Yuzu Marinade, Orange, Cilantro

*Daily Selection of Oysters on the Half Shell
Lemon, Tabasco, Mignonette
½ Dozen 16.00, Dozen 30.00, Sampler 18.00

Prosciutto and Cheese Board  13.00
Pickled Local Vegetables, Olive Tapenade, Tomato Jam,
Manchego and Aged Goat Cheeses, Toasted Crostini

Sandwiches-all served with Housemade Potato Chips

Maine Lobster Roll  24.00
Fresh Lobster Salad, Griddled New England Style

*Angus Reserve Hamburger  14.00
Char-Grilled served on a Toasted Buttered Challah Bun,
Choice of Cheese, Tomatoes, Onion and Lettuce

*Grilled Salmon Burger  13.00
Challah Bun, Fennel and Asparagus Slaw,
Dijon Mustard and Mayonnaise

Rosemary Chicken Salad Wrap  14.00
Arugula, Dried Cherries,
Spinach Wrap

Black Bean Burger  9.00
Fresh Herbs, Pickled Onion, Greens and Tomato

*These items can be served raw or undercooked, or may contain raw or uncooked Ingredients. State health regulations require that we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.