

**- ON ICE -**

<b>ICED SEAFOOD PLATTER</b>	<b>93.00</b>
6 Oysters, 6 Snow Crab Claws, 6 Tiger Prawns, Maine Lobster Salad, Tuna Tartare Cocktail Sauce, Mignonette, Lemon Wedges	
<b>SEASONAL OYSTERS ON THE HALF SHELL</b>	<b>Half dz. 18.50    Full dz. 36.00</b>
Cocktail Sauce, Mignonette, Lemon Wedges	
<b>TIGER PRAWN COCKTAIL or SNOW CRAB CLAW COCKTAIL</b>	<b>18.75</b>
Horseradish Cocktail Sauce	
<b>SEAFOOD QUINTET</b>	<b>19.75</b>
Seasonal Oyster, Tiger Prawn, Snow Crab Claw, Tuna Tartar, Lobster Salad Cocktail Sauce, Lemon Wedge	

**- TO START -**

**COLD**

<b>MILD SMOKED SCOTTISH SALMON</b> Lemon-Chive-Pepper Blini, Capers, Dill, Bermuda Onion	<b>16.75</b>
<b>TARTARE OF AHI TUNA</b> Lightly Spiced with Soy, Chili and Ginger, Avocado, Ginger, Wonton	<b>16.75</b>
<b>COMPRESSED MAINE LOBSTER SALAD</b> Lemon Aioli, Crushed Avocado, Petit Greens	<b>22.00</b>
<b>TOMATO BURRATA</b> Di Stefano Burrata, Vine Ripe Tomato Medley, Basil Pesto	<b>14.75</b>
<b>CARPACCIO BRESAOLA</b> Wild Arugula Salad, White Balsamic, Parmesan	<b>17.00</b>

**WARM**

<b>TEMPURA CALAMARI</b> Miso Mustard Dressing, Coriander, Peanuts, Scallions, Organic Greens	<b>15.75</b>
<b>CRAB CAKE</b> Lump Blue Crab, Crushed Avocado, Chipotle Aioli	<b>15.75</b>
<b>STEAMED BLACK MUSSELS</b> Parsley, Garlic, White Wine, Chili Flakes, Grilled Baguette	<b>15.50</b>
<b>BRUSCHETTA</b> Triple Brie, Lingonberry Jam, Speck Prosciutto, Pear, Baguette	<b>15.50</b>
<b>SOUP OF THE DAY</b> Recited Daily	<b>9.95</b>

**- SALADS -**

<b>ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE</b>	<b>14.95</b>
Honey Toasted Walnuts, Aged Balsamic Reduction, Belgian Endive	
<b>CALIFORNIA RIVIERA</b>	<b>12.95</b>
Yogurt Dressing, Cucumber, Tomato, Onion, Mini Peppers, Kalamata Olives, Greek Feta	
<b>BAYSIDE HOUSE</b>	<b>12.95</b>
Maytag Blue Cheese Crumbles, Organic Grapes, Toasted Pistachios, Balsamic Vinaigrette	
<b>CHOPPED HEART OF ROMAINE</b>	<b>12.95</b>
Parmesan Dressing, Shaved Parmesan, Focaccia Croutons	
<b>CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES</b>	<b>20.00</b>
Condiments and Grilled Baguette	
<b>CHARCUTERIE &amp; CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES</b>	<b>27.00</b>
Condiments and Grilled Baguette	

**- AUTUMN MARKET -**

<b>AMERICAN KUROBUTA PORK CHOP 29.00</b>
Bacon Mashed Potatoes, Young Green Beans, Chipotle "C1" Sauce
<b>WILD BOAR "BOLOGNESE" 23.00</b>
Tossed with House Made Potato Gnocchi, Parsley, Parmesan
<b>GRILLED LOIN OF VENISON 38.00</b>
Winter Squash Risotto, Red Anjou Pear, Baby Bok Choy Ginger Cranberry Coulis, Spiced Red Wine Reduction Sauce

**- PASTA – RISOTTO -**

<b>PENNE CHICKEN</b>	<b>22.00</b>
Chicken Breast, Forest Mushrooms, Shallots, Parsley, Parmesan	
<b>FUSILLI SAUSAGE</b>	<b>21.00</b>
Spicy Italian Sausage, Charred Peppers, San Marzano Tomato, Basil, Parmesan	
<b>LINGUINE LOBSTER</b>	<b>28.00</b>
Maine Lobster, Lobster Sauce, Tomato	
<b>RISOTTO SHRIMP</b>	<b>26.00</b>
Jumbo Tiger Prawns, Autumn Harvest Corn, Roma Tomato	

**- HOUSE SPECIALTIES -**

<b>WILD MUSHROOM CRUSTED CHILEAN SEABASS</b>	<b>43.00</b>
Yukon Gold Potato Puree, Asparagus, Riesling Sauce	
<b>BLACKENED PACIFIC WILD SWORDFISH</b>	<b>33.00</b>
Lemon Risotto, Mango-Pineapple-Passion Salsa, Petit Arugula	
<b>SOY GLAZED ORGANIC SCOTTISH SALMON</b>	<b>30.00</b>
Wilted Spinach, Baby Bok Choy, Broccolini, Ginger Ponzu Sauce	
<b>SEARED WILD DIVER SCALLOPS AND TIGER PRAWNS</b>	<b>36.00</b>
Lobster Mashed Potatoes, Asparagus, Roasted Marcona Almond Romesco	
<b>OVEN ROASTED SHELTON FARM CHICKEN BREAST</b>	<b>26.00</b>
Wilted Spinach, Soft Polenta Gratin, Lemon Sauce	
<b>OVEN ROASTED RACK OF LAMB</b>	<b>38.00</b>
Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce	
<b>10oz. TOP SIRLOIN “CULOTTE” STEAK</b>	<b>29.00</b>
Blue Cheese Potato Fondue, Red Wine Reduction, Asparagus	
<b>8oz. CENTER CUT FILET MIGNON</b>	<b>43.00</b>
Madagascar Green Pepper Sauce, Potato Trio, Seasons Vegetables	
<b>12 oz NEW YORK “STEAK FRITES”</b>	<b>41.00</b>
Béarnaise Reduction Sauce, Spinach, Parsley Fries	
<b>14oz. RIB-EYE STEAK</b>	<b>45.00</b>
Béarnaise Reduction Sauce, Broccolini, Roasted Yukon Gold Potatoes	

**- SIDES -**

Lemon Risotto	<b>\$8.00</b>	Risotto with Harvest Corn and Roma Tomato	<b>\$8.00</b>
Polenta Gratin	<b>\$8.00</b>	Grilled Asparagus & White Balsamic Dressing	<b>\$10.00</b>
Maine Lobster Mashed Potatoes	<b>\$15.00</b>	Baby Bok Choy with Ginger Ponzu	<b>\$10.00</b>
House Made Potato Gnocchi & Parmesan	<b>\$8.00</b>	French Fries with Parsley and Salt	<b>\$7.00</b>

**- THREE COURSE MENU \$66.00 -**

**COMPRESSED MAINE LOBSTER SALAD**  
 Lemon Aioli, Crushed Avocado, Petit Greens  
 OR  
**TARTARE OF SASHIMI GRADE YELLOWFIN TUNA**  
 Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Wonton Crisps  
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**CENTER CUT FILET MIGNON**  
 Madagascar Green Pepper Sauce, Potato Trio, Seasons Vegetables  
 OR  
**WILD MUSHROOM CRUSTED CHILEAN SEABASS**  
 Yukon Gold Potato Puree, Asparagus, Riesling Sauce  
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**CHOOSE ANY DESSERT FROM OUR LIST**