



Thursday, July 29th 2010

Starters

~Six & Six	26
Six Shrimp & Six Canada Cup Oysters	
~85 Main Steamers	16
w/ Drawn Butter & Broth	
~85 Main Fish Tacos	12
Fried Native Sea Bass w/ Grilled Tomato Salsa, Avocado, Sour Cream, Soft Corn Tortillas	
~Caprese Salad	11
w/ Vine Ripe Tomatoes, Fresh Mozzarella , Purple Basil, Pine Nuts & Balsamic Reduction	
~Gravlax of Native Sea Bass	11
House Basil Oil Dressed Molly's Micro Greens & Preserved Lemons	
~P.E.I. Mussel & Sweet Corn Fritters	9
w/ Red Pepper Aioli	
~Sautéed Native Zucchini	6
w/ Olive Oil, Fresh Thyme & Garlic	

Entrees

~Maryland Soft Shell Crab	30
w/ House Tartar Sauce, Grilled Broccoli & Mashed Yukon Gold Potatoes	
~Pan-Seared Sea Scallops w/ Lump Crab Beurre Blanc	29
Native Sweet Corn, Sautéed Local Zucchini & Grilled Heirloom Tomato	
~Pan Roasted Native Striped Bass w/ Saffron Pan Sauce	26
Over Baby Spinach w/ Artichokes, Kalamata Olives & Vine Ripe Tomatoes	
~Duck Confit w/ Blueberry Port Reduction	26
w/ Wild Mushroom Risotto & Seared Haricots Verts	
~Portuguese Style Fish Soup	24
w/ Native Sea Bass, Shrimp, Calamari, Clam, Mussels, Chorizo, Red Bliss Potatoes, Shaved Fennel, Wilted Mustard Greens & Grilled Bread	
~Adult Mac & Cheese Chicken Carbonara	22
House Smoked Chicken, Nodine's Tasso Ham, Baby Spinach, English Peas, Roasted Red Peppers, Caramelized Onions, Cabot Cheddar & Penne	
~Super Fresh Fish & Chips	19
Today's Native Caught Seabass w/ Hand-cut Fries & House Slaw	
~Venda's Handmade Smoked Mozzarella Ravioli	17
Fresh Basil Pesto, Local Squash & Eggplant Ratatouille	

Oyster Selection

CT Blue Points ~ Long Island Sound, CT~ 2.50/each
Canada Cups~ P.E.I., Canada ~2.50/each
Shiny Sea~ P.E.I., Canada ~2.50/each
Fancy Sweets ~ New Brunswick ~ 2.50/each