

THIS WEEKS SPECIALS

RAW BAR SELECTIONS

OYSTERS ON THE HALF SHELL

**PEMAQUID'S (ME) 6 / 16-, 12 / 32-
COTUIT BAY (MA) 6 / 16-, 12 / 32-**

CLAMS ON THE HALF SHELL

**LITTLENECK CLAMS 6 / 8-, 12 / 16-
JUMBO SHRIMP COCKTAIL 15-
JUMBO LUMP CRAB-TINI 16-**

RAW BAR TOWER 33- PER PERSON

**4 OYSTERS (2 EA.), 2 JUMBO SHRIMP, 4 CLAMS, JUMBO LUMP CRABMEAT
SERVED ON CRUSHED ICE WITH COCKTAIL SAUCE AND MIGNONETTE SAUCE**

APPETIZERS

GRILLED SPANISH OCTOPUS 14-

WARM OLIVE AND BEAN TAPENADE, ROASTED GARLIC AIOLI

BAKED ITALIAN BUFFALO MOZZARELLA 15-

PLUM TOMATO AND OLIVE CONCASSE

CRAB STUFFED JUMBO MUSHROOMS 14-

HOLLANDAISE SAUCE

THAI CURRY MUSSELS 14-

COCONUT, CILANTRO, CHERRY PEPPERS, ONIONS, LIME, RED CURRY

ENTREES

PACIFIC MAHI MAHI 32-

SHITAKE CREAM, GARLIC RISOTTO

MURRAY'S CHICKEN BREAST MILANESE 29-

WILD MUSHROOMS, TRUFFLE PORCINI SAUCE, FRESH GARGANELLE PASTA

MAPLE LEAF FARMS ROAST HALF DUCKLING 30-

PASSION FRUIT PINEAPPLE SAUCE, POTATO SKINS

ALASKAN WILD COD 32-

BABY GOLDEN POTATOES, SPINACH, BEANS, CHERRY TOMATOES, LEMON WINE SAUCE

CUBAN STYLE OXTAIL 29-

RICE PILAF

CREEKSTONE FARMS STEAKS

T-BONE (20 OZ) 32-

ANGUS PORTERHOUSE (24 OZ) 39-

HARD SHELL CANADIAN LOBSTERS

1 1/2 LB 39- LAZY LOBSTER 42- SEAFOOD STUFFED 49-

3 LB STEAMED OR BROILED 69- LAZY 72- SEAFOOD STUFFED 84-