



Summer 2010 Menu

Appetizers

Shrimp Cocktail steamed jumbo shrimp, fresh greens, cocktail sauce	8
Crab Terrine jumbo lump crab, avocado, tomato concasse, dijon vinaigrette, micro greens	12
Clams Casino traditional clams casino	8
Steamed Clams bakers dozen virginia little necks, drawn butter	7
Lollipop Chops petite new zealand lamb chops, jerk spice, char-grilled with a mango barbeque sauce	12
Sicilian Eggplant Caponata Crostini traditional roasted eggplant, toasted crostini	7
Calamari Mediterranean flash fried, field greens, kalamata olives, pepperoncini, capers, feta, truffle oil	9
Scallops Diavolo pan-seared, creamy buffalo lobster sauce	10
Oyster of the Day * daily presentation	MP