

A P P E T I Z E R S E N T R E E S

CHILLED LOBSTER MARTINI

Roasted Tomato Vinaigrette, Micro Greens

OYSTER & GLAM SAMPLER

Freshly Shucked Oysters and Clams with a Champagne Mignonette Sauce

TUNA TARTARE

Cucumber, Avocado, Wasabi Aiolo

MARYLAND CRAB CAKES

Selected Baby Greens lightly tossed with a Toasted Walnut Vinaigrette

SHRIMP COCKTAIL

*Jumbo Shrimp served with a Tangy Bloody Mary Cocktail Sauce
garnished with Candied Lemon Rinds*

MR. BARRY'S FAVORITE

*Selected Baby Greens, Cambozola, Pears, Fresh Mushrooms
lightly tossed with a Sesame Vinaigrette*

BABY ROMAINE CAESAR

Roasted Garlic and Crispy Brioche Croutons

SMOKED SALMON AND RED BEET TOWER

Drizzled with an Herb Vinaigrette

PAN SEARED SEA SCALLOPS

Roasted Carrot & Ginger Puree, Smoked Paprika Oil

CRISPY MEDITERRANEAN BRANZINO

White Bean Ragoût, Sautéed Baby Spinach

BRAISED VEAL SHORT RIB

Roasted Carrot & Ginger Puree, Horseradish & Beet Gremolata, Red Wine Demi Glace

PAN SEARED RED SNAPPER

Asparagus, Roasted Red Peppers, Shiitake Mushrooms, Soubise Sauce

ROASTED ATLANTIC SALMON

Belgium Endive, Whipped Potatoes, Orange & Coriander Sauce

MOLLY PITCHER SEAFOOD POT PIE

Shrimp, Scallops, Maine Lobster Meat, Light Creamy Bisque

HERB CRUSTED RACK OF LAMB

Espresso Barley Risotto, Roasted Eggplant Caponata, Thyme Jus

FILET MIGNON

Goat Cheese Gratin, Sautéed Escarole, Red Wine Demi Glace

ATLANTIC HALIBUT

Red Wine & Cipollini Onion Risotto, English Pea & Bacon Broth

16OZ. CERTIFIED ANGUS NEW YORK SIRLOIN

Asiago-Wild Mushroom Encrusted, Tempura Asparagus, Whipped Potatoes

TWIN LOBSTER TAILS

Asparagus, Whipped Potatoes, Chive Buerre Blanc

All entrees served with a House Salad.

B o n A p p e t i t !