

Weekly Dinner Specials Starting June 1st

Wednesday-Fresh-never frozen Soft Shell Crabs-Tell us how you like them, tempura, sautéed or grilled \$20

Thursdays.-1st Thursday of the month-wine dinner, BYO or with our pairings

Friday-Hard Shell Crabs on the Patio- \$10 pitchers of beer-Starts July 3rd

Saturday-2 lb. Whole Maine Lobsters steamed to order \$24.95

Sunday-Prime Rib Dinner \$24.95-soup/salad, 12 oz. prime rib, dessert

• **Raw Bar**

Raw Oysters on the Half Shell*(always at least 3 in house) **\$2.35**

Malpeque-RI Blue Point-NY Moonstone-RI
Pemaquid-ME Salt Aire-PEI Wellfleet-MA
Wianno-MA Beau Soleil-NB Summerside-PEI

cucumber mignonette or cocktail sauce

Jumbo Shrimp Cocktail* **\$3.50 ea**

Grand Sampler **\$50**
Dozen oysters, 6 shrimp, 16 mussels, 12 little neck clams,
jumbo lump crab

Raw Bar Sampler **\$34**
6 oysters, 3 shrimp, 8 mussels, 4 little necks,
Jumbo lump crab

Kennett Square Mushroom Tart **\$9**
Sautéed local mushrooms, truffle oil and micro
greens, triple cream brie

Pan Fried House Made Mozzarella **\$8**
House made marinara

Beef Tenderloin Carpaccio* **\$11**
Thinly slice prime tenderloin, capers,
shaved Reggiano, truffle oil

• **Salads**

Mixed Field Green Salad **\$8**
Grapes, Maytag blue cheese, Bosc pears
balsamic vinaigrette

Baby Spinach Salad **\$7**
Sun-dried cranberry vinaigrette, goat cheese, red onion

Center Cut Iceberg Wedge **\$8**
Creamy blue cheese dressing, chopped bacon, tomato

• **Soups**

Classic French Onion **\$8**
Melted gruyere, brioche toast

Soup of the Day

• **Appetizers**

Ahi tuna Tartare **\$12**
Crushed avocado, soy marinated onions, fried tortillas

Prime Filet Tartare* **\$12**
Crostini, classic garnishes, parmesan cup

BBQ Short Rib and Cole Slaw Sliders **\$12**

Local Cheese Plate **\$14**
Enoki mushroom confit, berry compote, grapes and nuts

• **From the Steakhouse Grill**

12 oz Angus New York Strip	29	14 oz Double Cut Berkshire Pork Chop	25
10 oz Barrel Cut Rib Eye	35	12 oz Veal T-Bone	32
16 oz Bone-in Cowboy Steak	27	8 oz Angus Filet Mignon	30
16 oz Grass Fed New York Strip	38	12 oz Prime Hereford Delmonico	35
8 oz Prime Sirloin	22		

• **Accompanied by:**

herb butter
Haricot Vert
Cabernet reduction

• **Customize your steak with:**

Sautéed buttery jumbo lump crab **\$10**
Steak Frites-caramelized onion demi-glace, crispy fries **\$6**
Pan seared diver scallops* (2) **\$9**

Sauces

BP BBQ 2
Classic Béarnaise 2

Warm Blue Cheese Crumble 2
Tempura Onion Rings 8
Sautéed Kennett Square Mushrooms 6
Parmesan Truffle French Fries 6
Salt Crusted Idaho Baked Potato 5

Sides

Glazed Asparagus with Béarnaise 7
Au Gratin Potatoes 5
Creamy Potato Puree 6
Lobster Potato Puree 8

• **Entrées**

Sautéed Jumbo Lump and Claw Crab Cakes **25**
Red bliss potatoes, sugar snap peas, shallot beurre blanc
soft white onions

Pan Seared Diver Scallops **26**
Creamy English pea orzo, crispy forest mushrooms,
tomato beurre noisette

Local Mushroom Risotto **18**
English peas, Reggiano cheese

***Consuming raw or undercooked meat, poultry,
dairy or seafood may increase your risk of a
Food borne illness**

Wild Alaskan Salmon **MP**
Yellow & Green squash "Spaghetti", cherry tomato, arugula
pesto

Butter Poached 10 oz. Lobster Tail **MP**
Truffle lobster risotto

Roasted Lemon Pepper Chicken Breast **19**
Truffle au gratin potatoes, English peas, natural jus

Linguine with Crab **21**
Pomodoro sauce

Sautéed Soft shell crabs **MP**
Grilled red onion bread, roasted tomato, pea sprouts, tarragon
corn relish