

Christmas Eve

DINNER MENU

Starters

ICED + RAW

6 CAPE COD OYSTERS ON THE 1/2 SHELL / \$16

8 LITTLENECK CLAMS ON THE 1/2 SHELL / \$12

5 JUMBO CHILLED SHRIMP served with lemon & cocktail sauce / \$15

SALMON GRAVLOX 48 hours beet cured salmon, avocado cream, cucumber, radish and fennel salad / \$9

HOT

STUFFED QUAHOG Ritz, Chorizo, Garlic, Red Pepper, Melted Butter / \$7

BAKED LITTLENECK CLAMS CASINO Bacon, Garlic Butter / \$12

BAKED OYSTERS ROCKEFELLER Spinach, Fennel, Pernod, Panko, Mornay Sauce / \$16

PANKO TOASTED BRIE Fried, Orange, Cranberry, Thyme Relish, Orange Segments / \$10

FRIED POINT JUDITH CALAMARI Butter, Garlic, Banana Peppers, Hot Cherry peppers / \$14

SOUP & SALADS

BEEF & BARLEY SOUP / Cup \$5 - Bowl \$9

NEW ENGLAND CLAM CHOWDER /Cup \$7 - Bowl \$12

LOBSTER BISQUE / Cup \$8 - Bowl \$14

ARUGULA SALAD Pear, Gorgonzola, Sliced Almonds, Balsamic Vinaigrette / \$11

HOUSE SALAD Spring Mix, Tomato, Shaved Carrot, Onion, Radish, Dijon Vinaigrette / \$7

CAESAR SALAD / small \$7 – large \$12

Entrées

BRAISED BONELESS SHORT RIBS OF BEEF / \$28

Garlic Mashed Potatoes, Caramelized Carrots & Cipollini Onions, Cabernet Demi

BUTTER & HERB POACHED CENTER CUT FILET MIGNON / \$34

Grilled, Garlic Mashed Potatoes, Asparagus, Cabernet Demi, Frisee, Truffle Oil

HONEY MUSTARD SALMON / \$28

Cranberry Compote, Roasted Potatoes, Asparagus

ROASTED PANKO HADDOCK / \$31

Butterflied Shrimp, Citrus Beurre Blanc, Roasted Potatoes, Asparagus

LOBSTER PAPPARDELLE / \$36

Poached Lobster, Garden Peas, Wilted Tomatoes, Sherry Cream Sauce, Pappardelle Pasta

BAY SCALLOPS / \$34

Ritz Crumbs, White Wine, Lemon Butter, Rice Blend, Seasonal Vegetables

ROAST HALF DUCK / \$29

Maple Leaf arms Bone-in Duck, Strawberry-Rhubarb Compote, Roasted Potatoes, Seasonal Vegetable

STUFFED LEMON SOLE / \$31

Seafood Stuffing, Pearl Barley, Asparagus, Orange-Saffron Sauce

BEEF WELLINGTON / \$36

medium rare tenderloin, pate, mushroom duxelles, puff pastry, Perigourdine sauce, baby red potatoes, asparagus

WILD MUSHROOM RAVIOLI / \$24

Oyster Mushroom, Jerusalem Artichoke Cream Sauce, Parmesan, Pea Shoots and Artichoke Crisp

ROAST PRIME RIB OF BEEF / \$34

C.A.B., au Gratin Potato, Yorkshire Pudding, Seasonal Vegetable, Horseradish Cream Sauce, Au Jus

Dessert Special

TIRAMISU Layered Sponge Cake, Coffee, Rum, Mascarpone, Chocolate Ganache / \$8