

# Christmas & New Year's Eve

## DINNER MENU

### Starters

#### ICED + RAW

6 CAPE COD OYSTERS ON THE ½ SHELL / \$19

8 LITTLENECK CLAMS ON THE ½ SHELL / \$16

5 JUMBO CHILLED SHRIMP served with Lemon & Cocktail Sauce / \$18

#### HOT

STUFFED QUAHOG Ritz, Chorizo, Garlic, Red Pepper, Melted Butter / \$8

BAKED LITTLENECK CLAMS CASINO Bacon, Garlic Butter / \$16

BAKED OYSTERS ROCKEFELLER Spinach, Fennel, Pernod, Panko, Mornay Sauce / \$20

BLUE SWIMMING CRAB FRITTERS, Spiced Aioli, Blood Orange, Watercress & Fennel Salad, Chive Oil / \$19

FRIED POINT JUDITH CALAMARI Butter, Garlic, Banana Peppers, Hot Cherry Peppers / \$18

#### SOUP & SALADS

NEW ENGLAND CLAM CHOWDER / Cup \$8 - Bowl \$12

LOBSTER BISQUE / Cup \$10 - Bowl \$16

PEAR, ARUGULA & ENDIVE SALAD Goat Cheese Crumbles, Toasted Almonds, Craisins, Gustare Cape Cod Cranberry & Apple Dressing / \$14

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

CAESAR SALAD, Romaine Hearts, Garlic Croutons, Homemade Dressing, Anchovies on request / small \$10 – large \$16

### Entrées

BRAISED BONELESS SHORT RIBS OF BEEF Garlic Mashed Potatoes, Caramelized Carrots & Cipollini Onions, Cabernet Demi / \$33

BUTTER & HERB POACHED CENTER CUT FILET MIGNON Grilled, Confit Garlic Mash, Asparagus, Cabernet Demi, Watercress, Truffle Herb Compound Butter / \$41

HONEY MUSTARD SALMON Cranberry Compote, Roasted Potatoes, Asparagus / \$33

ROASTED PANKO HADDOCK Butterflied Shrimp, Citrus Beurre Blanc, Roasted Potatoes, Asparagus / \$33

LOBSTER PAPPARDELLE Poached Lobster, Garden Peas, Wilted Tomatoes, Sherry Cream Sauce, Pappardelle Pasta / \$39

BAY SCALLOPS Ritz Crumbs, White Wine, Lemon Butter, Rice Blend, Seasonal Vegetables / \$44 (*based on availability*)

CHEF'S CATCH OF THE DAY please ask your server for Chef's Creation

BEEF WELLINGTON Medium Rare Tenderloin, Pate, Mushroom Duxelles, Puff Pastry, Cognac & Black Pepper Sauce, Roasted Baby Red Potatoes, Asparagus / \$44

MAPLE LEAF FARMS CONFIT DUCK LEGS Maple Mashed Sweet Potatoes, Sautéed Spinach, Star Anise Orange Jus / \$35

FIG & MASCARPONE RAVIOLI Caramelized Shallots, Brown Butter, Pea Shoot / \$24

HERB MARINATED RACK OF LAMB Roasted Baby Carrots, Blistered tomatoes, Goat Cheese & Rosemary Polenta Fries, Smoked Black Cherry & Apricot Reduction / \$42

SLOW ROASTED PRIME RIB OF BEEF AU JUS C.A.B., Truffle Au Gratin Potato, Seasonal Vegetable, Horseradish Cream Sauce / \$38

### Dessert Specials

STICKY TOFFEE PUDDING Caramel Sauce, Chocolate Toffee Crisps, Whipped Crème / \$12