

DINNER MENU

STARTERS

ICED + RAW

- 6 CAPE COD OYSTERS ON THE ½ SHELL Mignonette (gf) / \$ 19
- 8 LITTLENECK CLAMS ON THE ½ SHELL Lemon & Cocktail Sauce (gf) / \$ 16
- 5 JUMBO CHILLED SHRIMP served with Lemon & Cocktail Sauce (gf) / \$ 17

HOT

- BAKED LITTLENECK CLAMS CASINO Bacon, Garlic Butter / \$ 16
- BAKED OYSTERS ROCKEFELLER Spinach, Fennel, Pernod, Panko, Mornay Sauce / \$ 20
- SHORT RIB & FONTINA ARINCINI Tomato Vodka Sauce, Shaved Parmesan, Herb Oil / \$17
- FRIED POINT JUDITH CALAMARI Butter, Garlic, Banana Peppers, Hot Cherry Peppers / \$ 18
- BLUECRAB FRITTERS Spiced Aioli, Chive Oil / \$19

SOUPS AND SALADS

- LOBSTER BISQUE Cup \$10 - Bowl \$ 16
- NEW ENGLAND CLAM CHOWDER Cup \$ 8 - Bowl \$ 12
- BAKED ONION SOUP Crouton, Swiss, Mozzarella / \$10
- PEAR, ARUGULA & ENDIVE SALAD Goat Cheese Crumbles, Toasted Almonds, Dried Cranberries, Gustare Cape Cod Cranberry- Apple Dressing (gf) / \$ 14
- HOUSE SALAD Spring Mix, Tomato, Shaved Carrot, Onion, English Cucumber, Dijon Vinaigrette (gf) / \$9
- CAESAR SALAD Romaine Hearts, Garlic Croutons, Homemade Dressing, Anchovies on request / \$10

CHEF'S FEATURED ENTREE'S

- THAI COCONUT CURRY HALIBUT Jasmine Rice, Baby Bok Choy (gf) / \$43
- HERB MARINATED GRILLED RACK OF LAMB Parmesan Polenta Fries, Roasted Baby Carrots, Blistered Tomatoes, Balsamic Fig Glaze, Veal Demi / \$ 48
- BEEF WELLINGTON Medium Rare Tenderloin, Pate, Mushroom Duxelles, Puff Pastry, Cognac & Black Pepper Sauce, Roasted Baby Red Potatoes, Asparagus / \$49
- SLOW ROASTED PRIME RIB OF BEEF AU JUS C. A. B. Truffle Au Gratin Potato, Seasonal Vegetable, Horseradish Cream Sauce / \$ 39 (Cheddar Scallion Twice Baked Potato on New Year's Eve).
- LOBSTER PAPPARDELLE Poached Lobster, Garden Peas, Wilted Tomatoes, Sherry Cream Sauce, Pappardelle Pasta / \$ 39
- MAPLE LEAF FARMS Crispy Half Duck, Bone-in, served with Roasted Potatoes, House Vegetable, Cranberry Compote (gf) / \$ 39
- BUTTER & HERB POACHED CENTER CUT FILET MIGNON Grilled, Confit Garlic Mash, Asparagus, Cabernet Demi, Truffle Butter Olive Oil / \$44
- BRAISED BONELESS SHORT RIBS OF BEEF Garlic Mashed Potatoes, Caramelized Carrots and Pearl Onions, Cabernet Demi / \$ 34
- ROASTED PANKO HADDOCK Butterflied Shrimp, Citrus Beurre Blanc, Roasted Potatoes, Asparagus / \$ 34
- BAY SCALLOPS Ritz Crumbs, Sherry Wine, Lemon Butter, Rice Blend, Seasonal Vegetables /\$45 (based on availability)
- FIG & MASCARPONE RAVIOLI Caramelized Shallots, Brown Butter, Pea Shoot (v) / \$ 26
- HONEY MUSTARD SALMON Cranberry Compote, Roasted Potatoes, Asparagus (gf, df)) / \$ 34

DESSERT SPECIAL

- GINGERBREAD & VANILLA CRÈME CAKE Caramel Sauce,Vanilla Ice Cream / \$10
- STICKY TOFFEE PUDDING Vanilla Ice Cream, Caramel Sauce, Chocolate Toffee Candy, Whipped Crème / \$ 12

Please inform our staff prior to ordering of any food allergies and we will kindly make accommodation when possible. The OYI is not a gluten free environment and we want to make you aware that there is a chance of cross contamination.

20% gratuity is added onto all checks. No sharing or splitting entrees. No modifications to menu items. All menu items are served as is. Cancellations or changes made to reservations without 48 hours advance notice forfeit deposits. No discounts apply on holidays.