

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) \$ 18
5 JUMBO CHILLED SHRIMP, served with Lemon & Cocktail Sauce (gf) / \$ 17
JUMBO LUMP CRAB, served with Cocktail Sauce & Dijonaise \$22

HOT

- BAKED LITTLENECK CLAMS CASINO, Bacon, Garlic Butter / \$ 17
BAKED OYSTERS ROCKEFELLER, Spinach, Onion, Pernod, Ritz Crumb, Mornay Sauce / \$ 22
SHORT RIB & FONTINA ARINCINI, Tomato Vodka Sauce, Shaved Parmesan, Herb Oil / \$18
SWEET THAI CHILI CALAMARI, Calamari, Toasted Cashews, Scallions, Drizzled with Sweet Thai Chili Sauce, Sesame Seeds \$19
LOBSTER & FONTINA ARINCINI, Arrabiatta Sauce, Shaved Parmesan, Herb Oil \$19

SOUPS AND SALADS

- LOBSTER BISQUE Cup \$12 - Bowl \$ 18
NEW ENGLAND CLAM CHOWDER / Cup \$ 8 - Bowl \$ 12
BAKED ONION SOUP, Crouton, Swiss, Mozzarella / \$12
APPLE, ARUGULA & ENDIVE SALAD Goat Cheese Crumbles, Toasted Pecans, Craisins, Gustare Cape Cod Cranberry- Apple Dressing (gf) / \$ 16
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

- PISTACHIO CRUSTED HALIBUT, Sundried Tomato, Spinach, Basil Risotto, Blood Orange Beurre Blanc / \$45
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, Truffle Au Gratin Potato, Seasonal Vegetable, Horseradish Cream Sauce / \$ 44
LOBSTER PAPPARDELLE Poached Lobster, Garden Peas, Wilted Tomatoes, Sherry Cream Sauce, Pappardelle Pasta / \$42
MAPLE LEAF FARMS DUCK CONFIT, Bone-in, served with Butternut and Bacon Risotto, Saute Spinach, Honey Orange Glaze, \$36
BUTTER & HERB POACHED CENTER CUT FILET MIGNON Grilled, Confit Garlic Mash, Asparagus, Cabernet Demi, Truffle Butter Olive Oil / \$46
BRAISED BONELESS SHORT RIBS OF BEEF Garlic Mashed Potatoes, Caramelized Carrots and Pearl Onions, Cabernet Demi / \$37
ROASTED PANKO HADDOCK Butterflied Shrimp, Citrus Beurre Blanc, Roasted Potatoes, Asparagus / \$ 35
BAY SCALLOPS Ritz Crumbs Sherry Wine, Lemon Butter, Rice Blend, Seasonal Vegetables / \$45
FIG & MASCARPONE RAVIOLI Caramelized Shallots, Brown Butter, Pea Shoot (v) / \$ 27
HONEY MUSTARD SALMON Cranberry Compote, Roasted Potatoes, Asparagus (gf, df) / \$ 35

DESSERT SPECIAL

- STICKY TOFFEE PUDDING, Vanilla Ice Cream, Caramel Sauce, Chocolate Toffee Candy, Whipped Crème \$ 13
INDIAN PUDDING, Corn and Molasses Custard served warm with whipped cream \$11

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