

# VALENTINE'S DAY MENU

FRIDAY FEBRUARY 14

## STARTERS

### ICED + RAW

6 DENNIS OYSTERS ON THE 1/2 SHELL Lemon & Grapefruit Mignonette / \$19

8 LITTLENECK CLAMS ON THE 1/2 SHELL Lemon & Cocktail Sauce / \$18

5 JUMBO CHILLED SHRIMP Cocktail Sauce / \$17

JUMBO LUMP CRAB COCKTAIL, Dijon Aioli, Cocktail Sauce, \$22

### HOT

PAN ROASTED CRAB CAKES with Roasted Corn and Black Bean Salsa, Paprika Aioli/ \$19

SHORT RIB & FONTINA ARINCINI Tomato-Vodka Sauce, Shaved Parmesan, Herb Oil / \$18

BAKED OYSTERS ROCKEFELLER Spinach, Fennel, Pernod, Ritz Cracker, Mornay Sauce / \$22

FRIED PANKO SCALLOPS, Wasabi Aioli / \$22

BAKED LITTLENECK CLAMS CASINO Bacon, Garlic Butter, Ritz Crumbs / \$17

## SOUPS AND SALADS

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

BAKED ONION SOUP Crisp Crouton, Swiss, Mozzarella / \$12

LOBSTER BISQUE Lobster Meat, Classic Cream Bisque / Cup \$12 - Bowl \$18

APPLE, ARUGULA & ENDIVE SALAD, Crumbled Goat Cheese, Toasted Pecans, Craisins, Cranberry Apple Dressing / \$16

ROASTED BEET SALAD Baby Spinach, Toasted Walnuts, Feta, Pickled Red Onions, Ginger Balsamic Dressing / \$17

CAESAR SALAD Romaine Hearts, Garlic Croutons, Homemade Dressing, Shaved Parmesan, Anchovies on request / \$10

HOUSE SALAD Spring Mix, Grape Tomato, Shaved Carrot, Red Onion, Cucumber, Dijon Vinaigrette / \$9

## CHEF'S FEATURED ENTREE'S

SLOW ROASTED PRIME RIB AU JUS, Truffle Parmesan Gratin Potato, House Vegetable, Creamy Horseradish / \$44

PISTACHIO CRUSTED HALIBUT, Vegetable Risotto, Blood Orange Buerre Blanc / \$43

BAKED SEAFOOD TRIO, Coastal Haddock, Sea Scallops, Jumbo Shrimp, Ritz Crumb Topping, Lemon Butter Sauce, Rice Blend, Seasonal Vegetables / \$33

FIG & MASCARPONE RAVIOLI Caramelized Shallots, Brown Butter, Pea Shoots / \$27

CHICKEN PICCATA \*Lemon Butter, Capers, Shallots, Angel Hair / \$29

HONEY MUSTARD SALMON Cranberry Compote, Roasted Potatoes, Asparagus / \$35 (gf)

LOBSTER and CRAB RAVIOLI, Blistered Tomatoes, Garden Peas, Spinach, Sherry-Lobster Cream Sauce, Parmesan / \$39

BRAISED BONELESS SHORT RIBS OF BEEF, Garlic Mashed Potatoes, Caramelized Baby Carrots and Baby Onions, Cabernet Demi / \$37

BUTTER POACHED FILET MIGNON, Grilled, Confit Garlic Mash, Asparagus, Cabernet Demi, Sweet Butter & Truffle EVOO / \$46

ROASTED HALF DUCK, Maple Leaf Farm Duck, Roasted Red Bliss Potatoes, House Vegetable, Cherry Port Sauce / \$37

HERB CRUSTED RACK OF LAMB, Parmesan Fingerling Potatoes, Baby Carrots, Tomatoes, Mint Demiglace / \$46

JUMBO SHRIMP SCAMPI, \*Lemon, Garlic and White Wine, Shrimp, Angel Hair Pasta, Blistered Grape Tomatoes and Baby Spinach / \$31

CAPE BAY SCALLOPS, Ritz Crumb-Sherry Topping, Lemon Beurre Blanc, Rice Blend, House Vegetable / \$45

STEAK AU POIVRE, 12 oz. Choice Sirloin, Brandy Peppercorn Sauce, Mashed Potatoes, Grilled Asparagus / \$43

ROASTED PANKO HADDOCK, Roasted Shrimp, Citrus Beurre Blanc, Roasted Red Bliss Potatoes, Asparagus / \$35

## DESSERT SPECIALS

Chocolate Mousse, Raspberry Puree, Whipped Cream / \$11

Red Velvet Cake, Cream Cheese Frosting, Chocolate Truffle Candy / \$12

Full Dessert Menu Available!

\* Gluten Free Pasta Available 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.