



# Appetizers

**Freshly Shucked Oysters\***...1/2 dozen. Market Price

## Jumbo Shrimp Cocktail

Chilled jumbo gulf shrimp served with a tangy cocktail sauce. \$7.95

## House Salad

Choice of mesclun salad or side caesar salad. \$3.75

## Seaside Chowder

Shrimp, scallops and fresh fish simmered with tomatoes, red wine, fresh vegetables and herbs.

Cup \$3.95 Bowl \$4.95

## Gumbo of the Day

Robust versions of this traditional Louisiana soup.

Cup \$3.95 Bowl \$4.95

## Corn Chowder

Creamy potato, onion and corn chowder.

Cup \$3.95 Bowl \$4.95

## Gorgonzola Garlic Bread

Gorgonzola cheese, fresh garlic and butter on toasted French bread. \$4.50

## Lobster Salad Sliders

Lobster salad, lettuce and a chipotle tartar on mini buns served with sweet chips. \$12.95

## Portobello Mushroom Crostini

Portobello mushrooms toasted on country bread with garlic, butter and gorgonzola cheese. \$5.95

## Sides

### Sweet Pea Risotto

Sweet peas in a creamy risotto. \$3.95

### Mashed Sweet Potatoes

Fresh sweet potatoes, cream, maple sugar. \$3.95

### Crispy Cheddar Potato Cakes

Crispy fried cheddar potato cakes. \$2.95

### Truffled Mushroom Ragout

Wild mushrooms in a truffled vegetable broth. \$3.95

### Caramelized Onions

Sweet onions sautéed until caramel brown. \$1.75

### Parmesan Asparagus

Grilled fresh asparagus with parmesan butter. \$3.25

### Cheesy Grits

Creamy cheddar cheese grits. \$2.95

## Pan Blackened Scallops

Fresh sea scallops, lightly dusted with spices and blackened in a white-hot cast-iron skillet. \$7.95

## Crab Cakes

Tender crabmeat with panko crumbs...pan-fried and served with a creamy mustard sauce. \$8.75

## Flash-Fried Spicy Calamari

Spicy flash-fried calamari seasoned with curry and served with jalapeno-lime aioli. \$7.95

## Louisiana Fried Oysters

Crisp fried cornmeal crusted oysters served with béarnaise or chipotle-tartar sauce. \$7.50

## Seared Tuna with Wontons

Pan-seared spiced tuna on crispy wontons...with sesame carrots and creamy wasabi sauce. \$8.95

## Garlicky Mussels Bruschetta

Prince Edward Island mussels steamed with white wine, capers, tomatoes, garlic and butter...served with crusty bread. \$8.25

## Popcorn Chicken

All white meat tenders rolled in seasoned cornmeal and deep-fried...served with honey-mustard or barbecue sauce. \$5.95

## Popcorn Shrimp

Crispy hand-battered bite-sized shrimp...served with a spicy Cajun mustard. \$6.95

## Non Alcoholic Beverages

### Coffee

#### Brewed Decaf

#### Tea

#### Iced Tea

#### Herbal Teas

#### Hot Chocolate

### Milk

#### Fruit Juices

#### Non-Alcoholic Beer

#### Bottled Water

#### Lemonade (seasonal)

#### Captain Eli's Root Beer

*Massachusetts Meals Tax will be added to all items*

# Entrées

## Eastside Sirloin\*

A lean, hand-cut, grilled top sirloin.  
Eight ounce \$15.95

## Tenderloin\*

Grilled well-trimmed choice beef tenderloin.  
Six ounce \$17.95 Ten ounce \$20.95

## Delmonico\*

A juicy, grilled, choice rib eye.  
Fourteen ounce \$18.95

## New York Sirloin\*

A tender, flavorful twelve-ounce strip sirloin. \$18.95  
*Pan-blackened, please add \$1.00.*

## Blackened Rib Eye\*

A juicy boneless rib eye dusted with seasonings and blackened in a white-hot cast-iron skillet. \$19.95

*Above served with a potato, fresh vegetable and a choice of sauce: gorgonzola, horseradish or béarnaise.*

## NY Sirloin with Hickory Smoked Bacon and Smoked Gouda Fondue

NY Sirloin grilled with cracked black pepper and served with buttermilk mashed potatoes topped with smoked gouda fondue and hickory smoked bacon. \$20.95

## Blackened Tenderloin Tips and Scallops\*

Lean tenderloin tips and fresh sea scallops pan-blackened and served with buttermilk mashed potatoes and mango ketchup. \$18.95

## Tenderloin with Gorgonzola and Fried Leeks\*

Beef tenderloins sautéed with mushrooms and artichokes in an herb, gorgonzola and port wine demi glaze ...with crispy fried leeks and buttermilk mashed potatoes.  
Six ounce \$18.95 Ten ounce \$21.95

## Blackened Steak Salad†\*

A sliced pan-blackened sirloin with roasted peppers, onions, tomatoes, roasted garlic and baby greens...with gorgonzola vinaigrette. \$15.95

## Sirloin Burger†\*

An eight-ounce freshly ground sirloin burger served with fries and a choice of cheese. \$8.95

## Sweet Mustard Barbecue Pork Tenderloin

Grilled pork tenderloin with a sweet mustard barbecue glaze...served with sautéed greens and maple mashed sweet potatoes. \$16.95

## Crispy Duck with Orange Cranberry Glaze\*

Pan-roasted duck breast with an orange, cranberry and triple-sec glaze, served with crispy cheddar potato cakes and spinach. \$17.95

## Rack of Lamb with Mission Fig Sauce\*

Roasted rack of New Zealand lamb topped with a Mission fig sauce...served with cheesy grits. \$19.95

## Chicken Etouffée

Tender pieces of boneless chicken breast sautéed in a dark, spicy sauce with onions, peppers, celery and garlic...served with rice. \$13.95

## Chicken with a Pignoli Crust

A boneless breast with a crisp pine nut crust topped with mushrooms in a sun-dried tomato-basil cream... served with buttermilk mashed potatoes. \$15.95

## Chicken with Scallops and Asparagus

Boneless breast sautéed with scallops, garlic, mushrooms, asparagus, chardonnay-butter...with buttermilk mashed potatoes and fried leeks. \$16.95

## Crab Dumplings

Basil, crab and cheese filled dumplings, tossed with artichokes and asparagus in a spicy lobster scented cream. \$17.95

## Seafood Risotto

Jumbo shrimp, fresh sea scallops, Prince Edward Island mussels and tomatoes simmered in a rich lobster stock with sweet pea risotto, . \$19.95

## Eastside Jambalaya

Jumbo shrimp, white meat chicken breast pieces, PEI mussels and spicy Andouille sausage pan-seared and simmered in a zesty creole tomato sauce, tossed with rice or pasta. \$17.95

## Shrimp Al Fresco

Shrimp sautéed with tomatoes, fresh basil, ripened brie, garlic and olive oil...tossed with freshly grated parmesan cheese and penne. \$16.95

## New Orleans Barbecue Shrimp

Pan-seared jumbo shrimp in a traditional New Orleans barbecue sauce...served over cheesy grits and baby spinach \$16.95

## Sesame Scallops with Lobster and Sake

Pan-seared scallops with a sesame crust tossed with lobster, asparagus, garlic, soy and sake sauce...served with scallion rice. \$19.95

## Brown Sugar and Mustard Glazed Salmon

Brown sugar and mustard glazed salmon fillet with mashed sweet potatoes and spinach. \$17.95

## Baked Atlantic Cod with Lobster Bisque

Fresh cod fillet baked with herbs and lemon... topped with a lobster bisque, served with scallion rice and fresh asparagus. \$17.95

## Caramelized Tuna with a Warm Asian Slaw\*

Yellowfin tuna steak pan-seared with brown sugar ... with warm Asian slaw and risotto cakes. \$19.95

## Blackened Fish

A tender fillet of fresh fish, dusted with Cajun seasoning and blackened in a white-hot cast-iron skillet. Market price.

## Fresh Fish of the Day

The freshest fish available...it changes daily. Market price.

## Butternut Squash Ravioli with Gorgonzola

Tender ravioli filled with butternut squash and parmesan cheese...tossed with spinach, gorgonzola, garlic and butter. \$13.95

## Truffled Wild Mushroom Risotto

Creamy wild mushroom risotto seasoned with truffle oil and topped with parmesan cheese. \$15.95

† This item is served à la carte

Blackened items may be ordered spicy or not as spicy!

All deep-fried items are cooked in 100% vegetable oil (does contain soy).

\*Consuming raw or undercooked meats, shellfish or seafood may increase your risk of foodborne illness.

