

# S t a r t e r s

## ‡\* **Chilled Shellfish Platter**

Blue Point Oysters, Little Neck Clams,  
Jumbo Gulf Shrimp, Lump Crabmeat,  
Cocktail Sauce and Fresh Lemon  
**16.95**

## ‡\* **Blackened Ahi Tuna Stackers**

Mesclun, Tomatoes, Mango Pico de Gallo  
and Crispy Cajun Tortilla Chips  
with a Orange Chipotle Sauce  
**14.95**

## ‡\* **Seared Ahi Tuna Satay**

Wasabi and Teriyaki Sauces  
**12.95**

## ‡\* **Big Eye Tuna Tartar**

Seaweed Salad, Ginger, Wasabi Drizzle,  
Soy Sauce Vinaigrette and Wonton Chips  
**12.95**

## **Cilantro Jalapeno Panko Crusted Fried Oysters**

With a Fresh Lemon and Cherry Pepper Aioli Dipping Sauce  
**14.95**

## ‡ **Spicy Thai Prince Edward Island Mussels**

Red peppers, Green Onions, Coconut Milk,  
Curry Paste and Cilantro  
**12.95**

## ‡ **Prince Edward Island Mussels**

Lemon Cilantro OR Marinara Sauce  
**12.95**

## ‡ **Seared Sea Scallops**

Baby Arugula, Cucumbers, Tomatoes, Red Onions  
and Feta Cheese with a Lemon Pepper Vinaigrette  
**12.95**

## **Crispy Calamari with Two Sauces**

Jalapeno Gastrique  
Spicy Tomato and Sambal Sauces  
**12.95**

## ‡ **Jumbo Gulf Shrimp Cocktail**

Cocktail Sauce, Fresh Lemon, Horseradish  
**14.95**

## **Lobster and Crab Spring Roll**

Asian Slaw, Ginger and Wasabi Drizzle  
**11.95**

## ‡ **Fresh Mozzarella, Tomatoes, and Roasted Peppers Napoleon**

Over Mixed Baby Greens  
with a Balsamic Reduction  
**11.95**

## **BBQ Duck Tostada**

Black Beans, Corn Tortilla, Mango Salsa,  
Jack Cheese and Chipotle Aioli  
**12.95**

## ‡ **Grill Room Hibachi Ribs**

Braised Baby Backs with a Hoisin Glaze  
**12.95**

## **Chicken Quesadilla**

Jack Cheese, 3 Salsas and Chipotle Aioli  
‡ (Corn Tortilla can be substituted)  
**10.95**

## **Two Way Scampi**

Shrimp Ravioli with Jumbo Shrimp,  
Sun-Dried Tomatoes and  
a Garlic Lemon Butter Sauce  
**10.95**

# S a l a d s

## **Soup of the Day**

**5.95**

## ‡ **Grill Room Chopped Tri Color Salad**

Mesclun, Radicchio, Plum Tomatoes,  
Crumbled Bleu Cheese, Crisp Bacon, Red and Yellow Peppers  
and Pine Nuts with a Balsamic Vinaigrette  
**11.95**

## ‡ **Field Green Salad**

Mesclun, Candied Pecans, Mandarin Oranges  
and Goat Cheese with an Orange Hazelnut Vinaigrette  
**9.95**

## **Classic Caesar**

Parmesan Cheese and Garlic Croutons  
**9.95**

## ‡ **Warm Pear Salad**

Mesclun, Crumbled Gorgonzola and Walnuts  
with a Maple Cherry Vinaigrette  
**10.95**

## ‡ **Grill Room Wedge Salad**

Wedge Iceberg Lettuce, Vine Ripe Tomatoes,  
Roasted Peppers and Bacon  
with a Creamy Bleu Cheese and Chive Vinaigrette  
**10.95**

## ‡\* **Tuna Avocado Salad**

Big Eye Tuna, Ripe Avocado, Asparagus,  
Very Thin Cucumber Slices  
with a Spicy Sambal Sauce  
**13.95**

‡ Gluten Free.

\$15 credit card Minimum.

\$5 plate sharing charge (entrees only)

# P a s t a

## Grill Room Rigatoni

Andouille Sausage, Fresh Plum Tomatoes, Mozzarella Cheese and Spinach in a Roasted Garlic Cream Sauce  
Dusted with Parmesan Cheese  
**25.95**

## \* Cavatelli with Filet Mignon

Snap Peas, Caramelized Onions, Plum Tomatoes  
in a Marinara Demi Glaze  
**26.95**

## Lobster Ravioli in a Vanilla Saffron Emulsion

Topped with Lump Crab meat and Served with Spinach  
**24.95**

## Tuscan Shellfish

Jumbo Shrimp, Sea Scallops, Clams, Mussels and Red Pepper Flakes in a Plum Tomato Sauce Over Black and White Linguini  
**28.95**

## Penne with Chicken and Asparagus

Sautéed Chicken Tossed with Asparagus,  
Oven Roasted Tomatoes,  
Toasted Pine Nuts, Baby Spinach and Radicchio  
in a Lemon Garlic and Extra Virgin Olive Oil Sauce  
**21.95**

## Rigatoni Pomodoro

Jumbo Shrimp and Fresh Mozzarella  
with a Pomodoro Sauce  
**21.95**

## Farfalle Aglio and Olio

Bowtie Pasta with Mixed Garden Vegetables,  
Broccoli Rabe, Sundried Tomatoes and Pine Nuts  
with an Extra Virgin Olive Oil  
**19.95**

# M a i n s

## ‡ Seafood Risotto

Oven Roasted 6oz Lobster Tail, Shrimp, Sea Scallops, Sliced Scungilli, Calamari, Asparagus, Gorgonzola Cheese with Truffle Oil  
**33.95**

## ‡ Paella Valencia

Jumbo Shrimp, Sea Scallops, Clams, Mussels,  
Chorizo Sausage, Chicken and Saffron  
**29.95**

## \* Sesame Crusted Big Eye Tuna

Coconut Black Rice, Baby Bok Choy,  
Wasabi Drizzle, Pickled Ginger and Ponzu  
**29.95**

## ‡ Roasted Chilean Sea Bass

Dijon Glaze and Tomato Crab Relish  
Yukon Gold Potato Mash and Bamboo Steamed Vegetables  
**29.95**

## ‡ Pan Seared Florida Swordfish

Mango Pico de Gallo, Jasmine Rice and Spinach  
**27.95**

## ‡ Herb Grilled Wild Salmon

Thyme, Rosemary, Oregano, Garlic, Scallions, Oven Roasted Potatoes, Broccoli Rabe and Lemon Beurre Blanc  
**25.95**

## ‡ Hazelnut Dusted Tilapia

Wild Mushroom Risotto, Asparagus  
and Brown Butter  
**24.95**

## Maryland Jumbo Lump Crab Cakes

Risotto, Fresh Spinach and Beurre Blanc  
**27.95**

## Twin 6oz Lobster Tails

Parsley Potato, Mixed Vegetables, Drawn Butter and Lemon  
**31.95**

## ‡\* Grilled Pork Tenderloin

Candied Pecans, Raisins, Sundried Cranberries in a Port Wine Sauce with Sweet Potato Mash and Haricot Verts  
**24.95**

## ‡ Grilled Herb Marinated Chicken Breast

Balsamic Glazed Pearl Onions, Potato Mash and House Mixed Vegetables in a Roasted Garlic Pan Sauce  
**21.95**

## ‡\* Black Peppercorn Crusted Duck Breast

Pan Seared and Served Medium Rare with a Brandy Cream Sauce, Sweet Potato and Apple Hash and Asparagus  
**27.95**

## ‡ Braised Short Ribs of Beef

In a Red Wine Glaze  
Roasted Potato Wheels and Spinach  
**24.95**

## ‡\* Marinated New Zealand Rack of Lamb

Goat Cheese Potato Mash and Baby Carrots  
in a Merlot Sauce  
**30.95**

## ‡\* Grill Room Marinated Skirt Steak

Yukon Gold Potato Mash, Baby Carrots, Crisp Shoestring Onions  
with a Mushroom Ragout  
**29.95**

## \* Crabmeat and Gorgonzola Crusted 10oz Filet Mignon

With a Cabernet Demi Glaze  
Garlic Mashed Potatoes and Spinach  
**34.95**

## \* Char-Grilled 14oz Prime NY Strip

With a Roasted Garlic and Bleu Cheese Butter and  
Merlot Demi Glaze Yukon Gold Potato Mash and Asparagus  
**36.95**

**Add a 6oz Lobster Tail to Any of the Above 12.95**

\* This Menu item can be cooked to your liking. Consuming raw meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.