



APPETIZERS

RAW BAR*

SEE OYSTER MENU

PLUM ISLAND CLAMS 11

COUNTNECK CLAMS SIMMERED IN A LIGHT CREAM,
BACON, BLUE CHEESE & THYME BROTH
(ALSO AVAILABLE AS DRUNKEN CLAMS)
(OVER PENNE PASTA ADD \$8)
(CAN BE GLUTEN FREE WITHOUT CROUTONS)

SCALLOPS 12*^{GF}

PAN SEARED SCALLOPS SERVED WITH
ROASTED BRUSSEL SPROUTS & PANCETTA OVER
AN ORGANIC WILD MUSHROOM & LEEK CREAM
(AVAILABLE WITHOUT PANCETTA)

SAUSAGE RISOTTO 11^{GF}

SLOW SIMMERED RISOTTO WITH DUCK CONFIT &
ANDOUILLE SAUSAGE DRIZZLED WITH
WHITE TRUFFLE OIL

CALAMARI 10

WARM CRISPY CALAMARI TOSSED WITH
PLUM TOMATOES & A LEMON LIME GLAZE

CRAB CAKES 12

PAN SEARED CRAB CAKES WITH ROASTED
ASPARAGUS & A CAPER BASIL AIOLI

TEMPURA SHRIMP 12

A LIGHTLY SPICED TEMPURA OF JUMBO SHRIMP
WITH WAKAMI & A SWEET CHILI SOY GLAZE
(ALSO AVAILABLE AS AN ENTRÉE \$24)

MUSSELS 11^{GF}

PRINCE EDWARD ISLAND MUSSELS SIMMERED IN
A THAI GREEN CURRY & COCONUT MILK BROTH

SOUPS & SALADS

SOUP OF THE DAY 7

MANHATTAN SEAFOOD CHOWDER^{GF} 8

PLUM ISLAND ORGANIC GREENS 8^{GF}
ORGANIC BABY GREENS DRESSED WITH
A BALSAMIC & ROSEMARY VINAIGRETTE
& PARMESAN SHAVINGS

(ADD GRILLED SALMON OR CHICKEN \$9, SHRIMP \$3 EACH)

GOATS CHEESE SALAD 11

WARM GOATS CHEESE EN CROUTE WITH
ORGANIC GREENS, CHAMPAGNE POACHED APPLES
WALNUTS & POMEGRANATE SEEDS WITH
A CITRUS VANILLA VINAIGRETTE

CAESAR SALAD 10

TRADITIONAL CAESAR SERVED WITH WARM
SMOKED GOUDA CROUTONS & WHITE ANCHOVIES*
(ADD GRILLED SALMON OR CHICKEN \$9, SHRIMP \$3 EACH)
(CAN BE GLUTEN FREE WITHOUT CROUTONS)

MAINS

PLUM ISLAND GRILLE BOARD*^{GF}

- ⊙ KALAMATA OLIVE TAPENADE
- ⊙ POMEGRANATE AND PEAR CHUTNEY
- ⊙ PICKLED JALAPEÑO TARTAR SAUCE
(CHOOSE ONE, TWO OR ALL THREE SAUCES)
(LEMON CHIVE BUTTER IS ALSO AVAILABLE)

LAMB CHOPS 28*^{GF}

GRILLED LAMB CHOPS SERVED OVER
A DRIED CHERRY & TOASTED CASHEW WILD RICE
WITH A MINT DIJON SAUCE VERT & A ROSEMARY JUS

SCALLOP & SHRIMP CARBONARA 27

SAUTÉED SCALLOPS & SHRIMP TOSSED WITH
PENNE PASTA, PANCETTA & GARDEN PEAS
IN A VERMOUTH CREAM SAUCE
WITH MANCHEGO CHEESE
(AVAILABLE AS A VEGETARIAN OPTION \$22)

COQ AU VIN 26^{GF}

FREE RANGE CHICKEN SLOW BRAISED IN
CABERNET WITH MUSHROOMS, PEARL ONIONS & FRESH
SAGE SERVED WITH ROASTED RED BLISS POTATOES

THAI SEAFOOD STEW 27*^{GF}

MUSSELS, SHRIMP, SCALLOPS & FRESH FISH
SIMMERED WITH SEASONAL VEGETABLES
IN A THAI GREEN CURRY COCONUT MILK BROTH
(AVAILABLE AS A VEGAN / VEGETARIAN OPTION 22)

TILAPIA 28^{GF}

PAN SEARED TILAPIA SERVED WITH A
SAUTÉED POTATO, CAULIFLOWER, CORN & PEA HASH
WITH FRESH SPINACH & A LEMON BASIL AIOLI

NEW YORK STRIP 32*^{GF}

GRILLED 10OZ NEW YORK BLACK ANGUS STRIP
WITH IRISH CHEDDAR, MUSHROOM MAC & CHEESE
AND A RED WINE JUS

LIGHT FARE

DUCK CONFIT & APPLE SALAD 15^{GF}

ROASTED DUCK LEG SERVED
WITH A POACHED APPLE SALAD
A SPICED FIG & VANILLA JUS

BOUILLABAISSÉ 22*

FRESH FISH & SHELLFISH SIMMERED IN A TRADITIONAL
TOMATO BOUILLABAISSÉ STEW
WITH FENNEL, SAFFRON & POTATOES
A ROULIE & GRUYERE CROUTON
(CAN BE GLUTEN FREE WITHOUT CROUTONS)

SMOKED SALMON 13*

NORWEGIAN SMOKED SALMON, RED ONIONS,
CAPERS & IRISH BROWN SODA BREAD

ANGUS BURGER 15*

8OZ ANGUS BEEF BURGER
CHOOSE SWISS, GRUYERE, BLUE CHEESE OR CHEDDAR
(MANCHEGO \$2, BACON \$1)
(CAN BE GLUTEN FREE WITHOUT BUN)

Year Round Island Dining Francis Broadbery

Chef / Co Owner

Sous Chef / **Shelley Cole**

^{GF} Denotes gluten free or can be made gluten free. Please inform your server if you have a gluten allergy

Before Placing your order please inform your server if a person in your party has a food allergy

Children's Menu Available - Please ask your server

*Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions, are elderly, pregnant, or a young child.

A 20% gratuity will be added to all parties of six or more people