

## Daily Specials

**Sunday, August 2, 2020**

### **PREPARATIONS OF THE DAY**

**SALMON FILET \$20**

*sautéed with garlic, ginger & soy sauce*

**BONE-IN PORK CHOP \$20**

*pan seared with hot & sweet cherry peppers*

### **APPETIZERS**

**BABY MIXED GREENS SALAD \$10**

*pears, gorgonzola cheese, candied walnuts & balsamic dressing*

**HIGH BAR HARBOR OYSTERS \$15**

*Barneget Light, NJ – half dozen*

**JERSEY DEVIL OYSTERS \$15**

*Great Bay, NJ – half dozen*

**AVOCADO STRAWBERRY SALAD \$10**

*feta cheese, pistachios, dried cranberries over baby kale with honey, poppy seed dressing*

**SUMMER SALAD \$10**

*watermelon, sweet peppers, feta cheese, cucumbers & mint balsamic dressing*

**TRI-COLOR SALAD \$10**

*arugula, radicchio, endive, oranges, goat cheese, toasted almonds & strawberries in honey balsamic dressing*

**AVOCADO CRAB MEAT \$12**

*tomatoes, capers, onions & house dressing*

### **ENTRÉES**

**SHRIMP AND LOBSTER PASTA \$28**

*over angel hair with garlic, tomatoes, herbs & lemon butter sauce*

**POTATO ENCRUSTED HALIBUT \$29**

*served with garlic, capers & tomato in a white wine sauce*

**NEW ENGLAND CRAB CAKES \$28**

*two sautéed lump crab meat patties*

**BONE-IN SHORT BRAISED SHORT RIBS \$27**

*with mashed potatoes & gravy*

**PETITE (8 oz) BUFFALO TOP SIRLOIN \$28**

*peppercorn encrusted & served with a red wine reduction*

**PAN SEARED ARCTIC CHAR \$23**

*cajun seasoned served with mango, corn & black bean salsa*

**SESAME SEED ENCRUSTED SWORDFISH \$24**

*pan seared served over a bed of steamed spinach & drizzled with mandarin orange ginger sauce*

**KING CRAB LEGS \$43**

*one pound of king crab legs served with drawn butter*

**BROILED SEA SCALLOPS \$28**

*served with lemon butter sauce*

**WILD BOAR SAUSAGE OVER GNOCCHI \$21**

*sautéed onions & tomato chipotle sauce*

**ROASTED LEG OF LAMB \$24**

*served in a gorgonzola & red wine reduction*

**SURF AND TURF \$33**

*6 oz filet mignon & 5 oz lobster tail*

**SEAFOOD PASTA \$29**

*sautéed shrimp, sea scallops, clams & mussels over linguini with fresh diced tomatoes, garlic & buttery lemon basil sauce*

### **DESSERTS**

**CRÈME BRÛLÉE \$7**

**COCONUT CUSTARD PIE \$7**

**PROFITEROLES \$10**

**BLUEBERRY PIE A LA MODE \$9**

**VANILLA CHEESECAKE with strawberry sauce \$7**