

19th Annual POINT BREEZE Regatta

SUNDAY 9.9.18



APPETIZERS

Shrimp Cocktail.....\$13.95
Four jumbo shrimp — the largest shrimp around — served with lemon and dipping sauce

New England Clam Fritters

A traditional favorite served with maple syrup

Basket of three.....\$3.95
Basket of six.....\$5.95
Basket of nine.....\$8.45

Clams Casino.....\$9.95
Large clams baked with garlic butter, white wine and crumbs

Coconut Shrimp.....\$10.95
Large battered shrimp with a coconut colada sauce

Blackened Shrimp.....\$10.95
Large shrimp grilled with Cajun spices

Grilled Shrimp.....\$10.95
Large shrimp with New England corn and tomato relish

Fried Mushrooms.....\$6.95
Homemade deep fried with marinara sauce

Chicken Tenders
Available in Buffalo, plain or honey BBQ
Teaser.....\$7.95
Filler.....\$12.95

Chicken Wings
Available in Buffalo, plain or honey BBQ
Teaser.....\$7.95
Filler.....\$12.95

Potato Skins.....\$7.95
Topped with cheese, scallions, tomatoes and bacon

Fried Clams.....Market Price
Always fresh, served with tartar sauce

Fried Calamari.....\$12.95
Mediterranean style served with garlic, pepperoncini, black olives served with marinara sauce

Steamers.....Market Price
2 lbs. of Maine clams served with broth & melted butter

Steamed Mussels.....\$15.95
2 lbs. of P.E.I. mussels steamed in white wine, garlic, butter, tomatoes and scallions

Fried Mozzarella.....\$7.95
Homemade breaded sticks of fried mozzarella served with marinara sauce

Mexican Cheese Crisp.....\$6.95
A flour tortilla baked with salsa and mozzarella cheese, lettuce & tomatoes

Fried Dough.....\$5.95
Fried dough with powdered sugar and butter

Fried Pickle Spears.....\$6.95
Spicy battered with aioli

Onion Rings.....\$5.95
Side \$1.95

Sweet Potato Fries.....\$5.95
Side \$1.95



RAW BAR

Littlenecks	\$9.95
Six hard shell, cold water N.E. clams	
Cherrystones	\$9.95
Five hard shell, cold water N.E. clams	
Oysters (6)	\$13.95

Samplers	
Includes littlenecks, cherrystones, oysters and cocktail shrimp	
Regular (2 of each)	\$15.95
Super Sized (3 of each)	\$20.95

SOUPS

Clam Chowder	
New England or Manhattan	
Cup	\$3.25
Bowl	\$4.95

Soup of the Day	
Cup	\$2.95
Bowl	\$3.95
French Onion Soup	\$5.95
Topped with croutons and baked with cheese	

SALADS

FRESH CHEF'S SALADS

Orange Chipotle Beef Salad	\$14.95
Fresh grilled beef tips with orange chipotle vinaigrette and Mandarin oranges	
Crispy Buffalo Chicken Salad	\$10.95
Cranberry Chicken Salad	\$10.95
Chicken salad with cranberries, walnuts and mayo	
Fried Calamari Salad	\$13.95
Squid with fresh greens, artichoke hearts, veggies, pepperoncinis and fresh mozzarella cheese	
Seafood Antipasto Salad	\$16.95
Grilled shrimp and scallops with fresh greens, marinated artichoke hearts, veggies and fresh mozzarella cheese	
Grilled Apple Salmon Salad	\$14.95
Fresh salmon with greens, marinated artichoke hearts, veggies and mozzarella cheese served with our own apple vinaigrette	
Greek Salad	\$8.95
Fresh greens, veggies, kalamata olives and feta cheese with lemon-parsley vinaigrette	
Sea Shore Salad	\$16.95
Fresh grilled New England scallops with fresh greens, veggies, cranberries and feta cheese	

Tuna Breeze Salad	\$9.95
Albacore tuna, artichoke hearts, veggies and fresh mozzarella cheese	
Bleu Cheese Wedge	\$10.95
Iceberg lettuce with our homemade bleu cheese dressing, bacon, tomatoes and scallions	
Taco Salad	\$9.95
Grilled chicken with fresh greens, veggies, guacamole, sour cream and salsa in a tortilla bowl	
Lobster Salad	\$19.95
Cold water American lobster with fresh greens, veggies, fresh mozzarella and artichoke hearts	

Garden or Caesar Salad Your Way	
Grilled or Blackened Chicken	\$9.95
Grilled or Blackened Shrimp	\$12.95
Grilled Beef Tips	\$14.95
Grilled or Blackened Scallops	\$16.95

Fresh Garden Salad	Small \$1.95 Large \$3.95
Caesar Salad	Small \$2.95 Large \$5.95

Fresh Chef's Homemade Dressings	
Apple Vinaigrette	Italian
Balsamic Vinaigrette	Bleu Cheese
Raspberry Vinaigrette	Maple Ranch
Orange Chipotle Vinaigrette	Lemon-Parsley Vinaigrette
Honey Dijon Vinaigrette	

LET YOUR SERVER KNOW IF ANYONE IN YOUR PARTY HAS ANY FOOD ALLERGIES.

Consumer Advisory Warning for Raw Foods: In compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health.

SAUTÉED DINNER ENTRÉES

All sautéed entrées include a soup or garden salad and your choice of pasta (fettuccine, penne rigate).

Pasta Primavera\$12.95 Fresh vegetables in a heavy cream, parmesan cheese and sherry wine sauce	Shrimp-n-Scallop Alfredo\$19.95 In a heavy cream, parmesan cheese and sherry sauce								
Eggplant Parmesan\$12.95	Scallops With Sun-dried Tomato Pesto\$18.95 With white wine, scallions and tomato								
Chicken Parmesan\$13.95 Your favorite entrée with mozzarella, parmesan and homemade sauce	Salmon With Tomato Basil Cream\$18.95 Sautéed medallions of salmon in a tomato basil cream sauce with scallions and tomatoes								
Chicken Broccoli Alfredo\$16.95 Medallions of chicken in a heavy cream, parmesan cheese and sherry sauce	Seafood DiDonato\$19.95 Sautéed shrimp, scallops, mussels and littlenecks in a creamy tomato sauce								
Chicken Savannah\$19.95 A tender breast of chicken with jumbo shrimp, mushrooms, scallions and capers in a butter wine sauce	<table border="1"> <thead> <tr> <th colspan="2">Lobster Your Way</th> </tr> </thead> <tbody> <tr> <td>Scampi.....</td> <td>\$24.95</td> </tr> <tr> <td>Alfredo.....</td> <td>\$24.95</td> </tr> <tr> <td>Fra Diavlo.....</td> <td>\$24.95</td> </tr> </tbody> </table>	Lobster Your Way		Scampi	\$24.95	Alfredo	\$24.95	Fra Diavlo	\$24.95
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Shrimp Your Way	Mussels Marinara\$15.95 P.E.I. mussels with marinara sauce, scallions and tomatoes								
Shrimp Scampi\$17.95 Tomatoes, mushrooms and scallions in a garlic, white wine and lemon sauce with parmesan cheese	Chicken Marsala\$15.95 Medallions of chicken with tomatoes, mushrooms and scallions in a marsala wine sauce								
Shrimp Fra Diavlo\$17.95 With roasted peppers and onions in a spicy tomato sauce									
Shrimp and Sun-Dried Pesto\$17.95 With white wine, scallions and tomato									

STEAMED DINNER ENTRÉES

All steamed entrées include a soup or garden salad and your choice of fresh vegetable, mashed potato, rice pilaf or French fries.

All steamed entrées are at market price.

Lobster Over 1.25 lb.
Mussels 2 lbs. of P.E.I. mussels steamed in white wine, garlic, butter, tomatoes and scallions
Steamers 2 lbs. of Maine clams served with broth and butter



Shore Dinner Maine lobster, steamers, clam chowder, fritters, cole slaw and crinkle cut French fries

FRIED DINNER ENTRÉES

All fried entrées include a soup or garden salad.

Fish-n-Chips\$12.95 Beer-battered North Atlantic haddock served with French fries and cole slaw	Chicken Fried Chicken\$13.95 Chicken breast served with mashed potatoes, vegetables and chicken gravy
Whole Belly Clams\$18.95 Served with French fries, cole slaw and tartar sauce	Point Breeze Platter\$22.95 Clams, haddock, shrimp and scallops served with French fries and cole slaw
Calamari\$15.95 Calamari rings served with French fries and cole slaw	Chicken Fried Steak\$15.95 Breaded sirloin with brown gravy, mashed potatoes and vegetables
Scallops\$19.95 Sea scallops served with French fries and cole slaw	Fresh Clam Strips\$13.95 Fresh clam strips served with French fries, cole slaw and tartar sauce
Shrimp\$17.95 Large beer-battered shrimp served with French fries and cole slaw	

Let your server know if anyone in your party has any food allergies.



GRILLED DINNER ENTRÉES

*All grilled entrées include either a soup or garden salad and your choice of fresh vegetable, mashed potato, rice pilaf or French fries.
All grilled entrées may be ordered Plain, Cajun, Teriyaki or Jack Daniels style.*

Salmon Filet.....\$17.95
Served with New England corn and tomato relish

Beef Tips.....\$15.95
Served with peppers, onions and gravy

Chicken Breast.....\$12.95
Twin hand-cut chicken breasts

Apple Trout.....\$13.95
The most popular fresh water fish with apple vinaigrette and greens

Swordfish Steak.....\$22.95
Always fresh, grilled with citrus butter

Jack Daniels Sirloin
10 oz. cut..... \$14.95
14 oz. cut..... \$18.95
By the additional ounce..... \$1.50

Filet Mignon
Tenderloin served with a mushroom demi-glaze
7 oz...... \$18.95
10 oz...... \$23.95
By the additional ounce..... \$2.00

Shrimp.....\$16.95
Ten large shrimp with New England corn and tomato relish

Salmon Americana.....\$20.95
Fresh North Atlantic salmon with lobster chunks and tomatoes in a sherry cream sauce

Surf-n-Turf
Petite 6 oz. filet mignon with mushroom demi-glaze
Baked Stuffed or Grilled Shrimp.....\$23.95
Baked Scallops.....\$24.95
Steamed Maine Lobster.....Market Price
Lazy Lobster Casserole.....\$32.95

BAKED DINNER ENTRÉES

*All baked entrées include either a soup or garden salad and your choice of fresh vegetable, mashed potato, rice pilaf or French fries.
Most baked dinners take a minimum of 20 minutes.*

Seafood Pie.....\$21.95
Fresh scallops, haddock and shrimp with a lobster stuffing

Seafood Casserole.....\$20.95
Shrimp, scallops and haddock with crumbs, mozzarella, sherry and cream sauce

Baked Stuffed Shrimp.....\$16.95
Large shrimp with lobster stuffing

Baked Scallops.....\$19.95
Sea scallops with sherry and crumbs en casserole

Scallops Nantucket.....\$20.95
Sea scallops, mozzarella, crumbs, sherry and tomato en casserole

Trout Amandine.....\$14.95
Idaho rainbow trout baked with Amaretto, almonds and butter

Roast Turkey.....\$13.95
Fresh breast of Vermont turkey with stuffing, mashed potatoes, vegetable and cranberry sauce

Haddock Your Way
Baked with Crumbs and Tomato..... \$15.95
Au Gratin with Cheese and Tomato..... \$16.95
With Lobster Stuffing..... \$19.95

Lobster Pie.....\$23.95
Maine lobster meat en casserole with lobster stuffing, sherry and butter

Lazy Lobster Casserole.....\$23.95
Maine lobster meat out of the shell with crumbs, sherry and butter

Baked Stuffed Lobster.....Market Price
Maine lobster stuffed with lobster stuffing

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SANDWICHES

- Chicken** \$7.95
All chicken is hand cut and trimmed in our kitchen. Choose a style to your liking. Served on a bulkie roll with crinkle cut French fries, cole slaw and a dill pickle
 - Honey Mustard • Club
 - Grilled • Teriyaki
 - Fried Sriracha • Buttermilk Fried
- Fried Haddock** \$7.95
Deep fried, beer battered, topped with American cheese served on a bulkie roll
- Point Breeze Cheese Burger** \$8.95
8 oz. of fresh ground beef grilled to your liking served on a bulkie roll. *Add bacon, raw onion, sautéed onions or sautéed mushrooms for .50¢ each*
- Chicken Parmesan Sandwich** \$8.95
Served on a bulkie with mozzarella cheese and sauce
- Tuna Melt** \$7.95
Tuna salad with tomato and American cheese served on toasted Italian bread

- Savory New England Rolls**
All served on a grilled New England bun with cole slaw and fries
- Chicken Salad** \$7.95
With cranberries, walnuts and mayonnaise
- Tuna Salad** \$7.95
- Shrimp Salad** \$12.95
- Lobster Salad** \$14.95
Mixed with celery and mayonnaise
- Fresh Fried Scallops** \$14.95
- Fried Clam Strips** \$11.95
- Fresh Fried Whole Belly Clams** \$14.95

Jumbo Lobster Roll \$19.95
A full Maine lobster served on a grilled pita on a bed of lettuce and mayonnaise

WRAPS

- Hot Thanksgiving Turkey** \$7.95
Fresh breast of Vermont turkey with cranberry sauce and stuffing
- Holy Guacamole Turkey** \$7.95
Thinly sliced roasted turkey with Romaine lettuce, red onion and guacamole
- BLT** \$6.95
 - Chicken Caesar** \$8.95

- Roasted Chicken** \$8.95
Grilled chicken with roasted peppers, onions and melted mozzarella cheese
- Maple Chicken** \$8.95
Grilled chicken with bacon, cheese and maple ranch dressing
- Buffalo Chicken** \$8.95
Fried Buffalo chicken, Romaine lettuce, diced tomato and bleu cheese
- Teriyaki Chicken** \$8.95
Grilled chicken teriyaki with peppers and onions

LUNCHEON ENTRÉES

- Shrimp-n-Garlic** \$13.95
Sautéed shrimp and garlic with mushrooms, tomatoes, scallions, lemon, white wine and parmesan cheese
- Open Steak** \$13.95
9 oz. of choice sirloin grilled to your liking served on toast topped with onion rings
- Chicken Fried Chicken** \$9.95
Breaded breast of chicken served with mashed potatoes, gravy, vegetable and cranberry sauce
- Salmon with Tomato Basil Cream** \$14.95
Sautéed medallions, tomatoes, fresh cream and basil over pasta
- Clam Fritters and Chowder** \$7.50
New England clam chowder and three clam fritters
- Fish-n-Chips** \$11.95
Always fresh haddock served with French fries & cole slaw
- Chicken Quesadilla** \$12.95
Grilled chicken with tomato, pepperoncini, olives, mozzarella, sour cream, salsa and guacamole in a flour tortilla

- Scallops with Sun-dried Tomato Pesto** \$14.95
Sea scallops sautéed with tomatoes, scallions, garlic, white wine and butter with sun-dried tomato pesto over pasta
- Marinated Beef Tips** \$13.95
Grilled with roasted peppers, onions and gravy
- Baked Haddock** \$13.95
Always fresh haddock baked with crumbs and tomato with potato choice and cole slaw
- Mussels Marinara** \$12.95
P.E.I. mussels with marinara sauce, scallions and tomatoes over pasta
- Roast Turkey** \$11.95
Fresh breast of Vermont turkey with stuffing, mashed potato, vegetable and cranberry sauce
- Pasta and Meatballs** \$7.95
- Eggplant Parmesan** \$10.95
Fresh eggplant with mozzarella and parmesan cheese with homemade marinara
- Pasta Primavera** \$9.95
Fresh vegetables in an Alfredo sauce



CHILDREN'S MENU

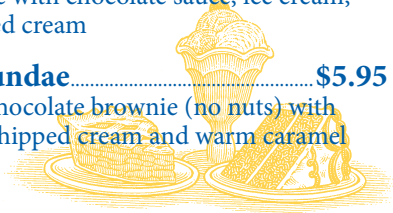
All children's meals come with milk or juice and ice cream.

Baked Haddock.....	\$6.50	Macaroni and Cheese.....	\$4.50
Pasta and Meatballs.....	\$4.50	Chicken Tenders and Fries.....	\$5.50
Fish-n-Chips.....	\$5.50	Roast Turkey.....	\$6.50
Italian Bread Pizza.....	\$3.50	With mashed potatoes and vegetable	
Pasta and Sauce.....	\$3.50	Grilled Cheese.....	\$4.50

FRESH CHEF'S DESSERTS

All of our fresh chef desserts are made at Point Breeze.

Tiramisu	\$5.95	Chocolate Truffle Torte	\$5.95
Coffee and Kahlua-soaked lady fingers with chocolate, mascarpone cheese and cream		Chocolate intensity with whipped cream	
Apple Crisp	\$4.95	Grape Nut Pudding	\$4.95
A New England classic with walnuts and vanilla ice cream		A familiar custard served warm with whipped cream	
Chocolate Bread Pudding	\$4.95	Mile High Sundae	\$5.95
Our version of the New England classic with whipped cream		Homemade brownie with chocolate sauce, ice cream, walnuts and whipped cream	
Lemon Cheesecake	\$5.95	Blondie Brownie Sundae	\$5.95
New York cheesecake with a vanilla wafer crust and strawberries		Homemade white chocolate brownie (no nuts) with vanilla ice cream, whipped cream and warm caramel sauce	



A BRIEF HISTORY

Point Breeze was founded in 1881 as a private men's sailing club on the shores of Webster Lake (also known as Lake Chargoggagogmanchaugoggaubunagungamaugg). At the turn of the century Point Breeze became a showcase for weekend exhibitions and entertainment for all of Worcester County. During the Roaring '20s Point Breeze Pavilion welcomed regional businesses for their summer outings. Employees would feast on Shore Dinners and local snapping turtle soup while enjoying softball, swimming and bowling. For the next fifty years the Gawle family operated Point Breeze as a seasonal function facility catering to area businesses, weddings and the general public.

Since 1985, the Dupont family has maintained and renovated this historic business. During their tenure the buildings and grounds have changed but the Point Breeze facility has always remained in business making it one of the few restaurants to serve the public the entire 20th Century.

Today, Point Breeze on Webster Lake is a year-round, full-service seafood restaurant, destination function facility and entertainment venue offering lake-side wedding ceremonies, outdoor dining, holiday buffets and community-sponsored events. I, James R. Alkire, wish to provide a panoramic view of the lake, great food and always friendly service making us the place where families meet.

