

— *Appetizers* —

<p><i>Escargot Parisian</i> \$8.95 Tender snails nestled on petite mushroom caps with garlic, herbs and sweet butter.</p> <p><i>Spinach and Crab Dip Casserole</i> \$10.95 Snow crab, spinach, onion, roasted red peppers and Parmesan cheese, topped with a spicy chipotle aioli.</p> <p><i>Buffalo Mozzarella</i> \$9.95 Sliced Beefsteak tomatoes, fresh basil and Buffalo Mozzarella. Served with Extra Virgin Olive Oil and Balsamic vinegar.</p> <p><i>Twin Petite Crab Cakes</i> \$10.95 Made with Blue Crab and a mélange of onions, peppers and herbs. Served with a roasted corn and green chili relish, drizzled with a Dijon aioli.</p> <p><i>Pancetta Sea Scallops</i> \$12.95 Jumbo Sea Scallops wrapped in pancetta, served with a Ponzu Beurre Blanc.</p> <p><i>Shrimp and Sesame Tuna Platter</i> \$17.95 A combination of our Jumbo Shrimp Cocktail and Sesame Seared Ahi Tuna.</p>	<p><i>Calamari Parmesan</i> \$8.95 Tender deep fried calamari rings dusted with fresh Parmesan cheese, served with a Chipotle aioli & ginger soy sauce.</p> <p><i>Jumbo Shrimp Cocktail</i> \$9.95 Served with fresh lemon wedges, house made cocktail sauce and Dijon aioli.</p> <p><i>Steak Tartare</i> \$11.95 Finely hand chopped to order beef tenderloin, mixed in a Cognac anchovy vinaigrette, served with crostinis and white truffle oil.</p> <p><i>Sesame Seared Ahi Tuna</i> \$10.95 Pan-seared rare, dressed in a ginger soy aioli with wasabi and pickled ginger.</p> <p><i>Canadian Black Mussels</i> \$9.95 Pan-steamed in Chardonnay with fresh basil, garlic and diced tomatoes.</p> <p><i>Appetizer Platter for 4</i> \$35.95 Including Ahi Tuna, Calamari, Crab Cakes, Shrimp Cocktail and Bruschetta.</p>
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— *Soups and Salads* —

<p><i>Clam Chowder</i> <i>Cup</i> \$3.95 <i>Bowl</i> \$4.95 New England Style chowder. A house specialty!</p> <p><i>French Onion Soup</i> \$4.95 Caramelized onions in a burgundy beef broth. Baked with Gruyere cheese and an herb crostini.</p> <p><i>Walnut & Bleu Cheese Salad</i> <i>Small</i> \$6.95 <i>Lg.</i> \$9.95 Romaine lettuce, bleu cheese crumbles, walnuts, capers and pimentos, with a balsamic vinaigrette.</p> <p><i>Strawberry and Baby Brie Salad</i> \$12.95 Entrée sized mixed greens with sliced strawberries, baby Brie and sun dried cranberries. Dressed in a raspberry vinaigrette.</p>	<p><i>Soup du Jour</i> <i>Cup</i> \$3.95 <i>Bowl</i> \$4.95 Ask your server for today's inspiration.</p> <p><i>Classic Caesar Salad</i> <i>Small</i> \$5.95 <i>Lg.</i> \$8.95 Romaine lettuce, Parmesan cheese and herb croutons, tossed in creamy Caesar dressing.</p> <p><i>Queen Anne's Spinach Salad</i> <i>Small</i> \$6.95 <i>Lg.</i> \$9.95 Spinach, bacon bits, red onions and sliced egg with a sweet honey mustard dressing.</p> <p><i>Gourmet Field Greens Salad</i> <i>Small</i> \$4.95 <i>Lg.</i> \$7.95 An assortment of lettuce, cucumbers, tomatoes, red onions and carrot ribbons. Served with your choice of dressing.</p>
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Spice up your salad with a delicious add on

Grilled Chicken \$4.95 Grilled Salmon \$6.95 Grilled Shrimp \$7.95