



*Pre-fixed menus are highly recommended
for parties of 15 or more guests
and will enhance the dining experience
for you and your guests.*

*All menus are subject to availability
Raw bar enhancements may be added to
any menu for an additional cost*

*Pre-fixed menus are available
seven days a week
October 15, 2018 through April 14, 2019*

*Pre-fixed menus are available
Monday-Thursday
September 15, -October 14, 2018
April 15, -June 13, 2019*

*Pre-fixed menus are not available
June 15, through September 14, 2018
June 14, through September 14, 2019*



FAMILY STYLE APPETIZER

Spicy Mediterranean Calamari

deep fried calamari
sautéed with artichokes, kalamata olives, sun-dried tomatoes & spicy pepper rings

SALAD

Garden Salad

artisan greens, cucumbers, carrots & tomatoes
lemon vinaigrette

MAIN ENTREE

Faroe Island Salmon

8oz, honey sriracha,
black rice corn tamale
Seacoast shiitake mushrooms, sugar snap peas, & carrots

Petite Filet

ancho coffee rub, steak sauce
Seacoast wild mushrooms, fresh corn & shallots
pecorino polenta fries

Tuscan Pasta

spinach, scallions, sweet peppers, plum tomatoes & artichokes
feta cheese with a light cream sauce

Lemon Chicken

broccoli, baby spinach, artichokes & sun-dried tomatoes
lemon butter pan sauce with whipped potatoes

DESSERT

Warm Bread Pudding amaretto, whipped cream, cinnamon
Flourless Chocolate Cake chocolate, caramel, whipped cream

\$46.00 PER GUEST

plus 6.35% CT sales tax & 20% service charge

A final guaranteed head count is required
24 hours in advance to your reservation.



FAMILY STYLE APPETIZERS

Seafood Tower

six blue point oysters, four littleneck clams, five jumbo shrimp & ceviche

Seafood Stuffed Potato Skins

lobster, shrimp & crab in a special sauce & swiss cheese

Warm Spinach & Artichoke Dip

lavash chips

SOUP OR SALAD

Wedge Salad

aji amarillo blue cheese dressing & crispy prosciutto

New England Clam Chowder

MAIN ENTREE

Seafood Risotto

Chef's savory tomato broth risotto

Pan Seared Sea Scallop Pasta

sea scallops, pancetta, oven-roasted tomatoes & shallots
lemon tarragon cream sauce over fettuccine pasta

Lojas Chicken

pineapple relish, pineapple & tomatillo salsa
azteca rice

Surf & Turf

wood grilled filet mignon, Chef's steak sauce
two seafood stuffed jumbo shrimp
polenta pecorino fries

Vegan Polenta

carrots, roasted wild mushrooms, shallots, fennel, cherry tomatoes,
asparagus & butternut squash layered with baby arugula

DESSERT

Pots de Creme whipped cream and chocolate sauce
NY Style Cheesecake mixed berry sauce

\$62.00 per guest

plus 6.35% CT Sales tax & 20% Service Charge

A final guaranteed head count is required 24 hours in advance to your reservation.



Luncheon Menu Options

Entree

Vegetable Quiche

garden salad

Fish Tacos

New England cod, guacamole,
pico de gallo, mango cucumber slaw
flour tortillas, guajillo crema, yuca fries

Chicken Tostada

avocado puree, pepper jack cheese,
& a southwest slaw
white bean, jicama, & cumin salad

Shrimp Scampi Risotto

seasonal squash

Pulled Pork Sandwich

spicy bbq style sauce
slaw & onion rings

Ground Steak Burger

wood grilled, Vermont white cheddar,
sigsig sauce, lettuce & tomato,
french fries

\$16.00/person

plus CT sales tax and gratuity

A final guaranteed head count is required
24 hours in advance to your reservation.



Soup or Salad

New England Clam Chowder

Garden Salad

artisan greens, cucumbers, carrots & tomatoes
lemon vinaigrette

Main Entree

Faroe Island Salmon

5 oz., honey sriracha,
black rice corn tamale
Seacoast shiitake mushrooms, sugar snap peas, & carrots

Seafood Paella

monkfish, shrimp, mussels, calamari, spanish chorizo
traditional bomba rice

Chicken Tuscany

wood grilled chicken, pesto
broccoli, slow roasted cherry tomatoes,
artichokes & feta cheese

Wood Grilled Vegetable Salad

asparagus, yellow squash, portabella mushroom
eggplant, red pepper, spanish onions & feta cheese
mixed greens, roasted shallot vinaigrette

Pork Tenderloin

rustic rub, apple cranberry chutney
whipped potatoes

\$25.00/person

plus CT sales tax and gratuity

A final guaranteed head count is required
24 hours in advance to your reservation.