



Easter Luncheon Menu

available until 4:00pm

Chilled Appetizers

| | | | |
|---|----------------|---|----|
| Oysters on the Half | PTM | Halibut Ceviche | 15 |
| Little Necks 6 | 12 | <i>coconut mango broth, avocado, ricotta pepper, red onion & cilantro</i> | |
| Jumbo Shrimp Cocktail | 3 ⁵ | Jumbo Lump Crab | 21 |
| S&P Seafood Tower | 49 | Sea Scallop Ceviche | 14 |
| <i>6 oysters, 4 little necks, 5 jumbo shrimp, sea scallop ceviche</i> | | Tuna Tartare | 16 |

Hot Appetizers

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|---------------------------------|----|---------------------------------|----|
| Stuffed Poblano Pepper | 15 | Seafood Stuffed Potato Skins | 14 |
| Clams Casino | 11 | Fried Oysters | 15 |
| Oysters Rockefeller | 12 | Spinach & Artichoke Dip | 11 |
| Tomato Basil Mussels | 13 | Jumbo Lump Crab & Corn Fritters | 14 |
| Prosciutto Wrapped Sea Scallops | 14 | Spicy Mediterranean Calamari | 13 |

Soups

| | | | |
|--------------------------|------|--------------------------|----|
| New England Clam Chowder | 7/9 | Seafood White Bean Chili | 12 |
| Lobster Bisque | 9/11 | Oyster Stew | 11 |

Salads

Garden 7

*artisan greens, tomatoes, carrots & cucumber
tossed with lemon vinaigrette*

Rocket 11

*arugula, red grapes, jicama, avocado, goat cheese & toasted pecans
tossed with an agave white balsamic vinaigrette*

Seafood Ambrosia 19
*shrimp, sea scallops, crab & dayboat cod topped with
seafood stuffing with vegetables*

Seafood Paella 22
spanish chorizo & Montsiá rice

Roasted Vegetable Polenta 14
*baby carrots, fennel, white mushrooms, shallots, asparagus,
cherry tomatoes, butternut squash & baby arugula*

Jumbo Lump Crab Salad 23
*served over artisan greens with avocado, bacon, mango & cherry tomatoes
creamy lemon vinaigrette*

Sea Scallop & Bacon Quiche 22
served with rocket salad

Jumbo Shrimp Scampi Risotto 19
roasted seasonal squash

Filet Mignon 5oz 27
port wine dijon, julienne vegetables & a poblano twice baked potato

Pork Tenderloin 24
*rustic rub & pineapple bbq sauce, pineapple relish
whipped potatoes*

S&P Seafood Pasta 28
*shrimp, sea scallops, calamari & mussels with
fresh basil & fettucine in a white wine garlic sauce*

Hot & Crunchy Monkfish Bowl 18
*chipotle tartar sauce
french fries & slaw*

Faroe Island Salmon 27
*honey lime sriracha
Sea coast shiitake mushroom, carrots & snow peas
miso soy, ginger vinaigrette
black rice & corn tamale*