

# LUNCH



## APPETIZERS

- Chopped Baked Clams** 10.95  
**Caesar Salad** 7.95  
Argentine Sardo  
**North Atlantic Mussels** 10.95  
Spicy Pomodoro Sauce  
**Sesame Crusted Rare Tuna** 15.95  
Seaweed Salad, Dipping Sauces  
**Seasonal Oysters** 15.95  
on the Half Shell  
**Jumbo Shrimp Cocktail** 19.95

## LARGE SALADS

- Balsamic Grilled Chicken** 15.95  
over Large Caesar Salad  
**Pan Seared Rare Tuna Salad** 18.95  
Mesclun, Sesame Ginger Vinaigrette  
**New York Sirloin Salad** 18.95  
Mesclun, Tomatoes, Red Onion, Bleu Cheese  
**Jumbo Shrimp & Sea Scallops** 25.95  
over Large Caesar Salad

## SANDWICHES

- Nautilus Sirloin Burger** 13.95  
Brioche Bun, Hand-cut Fries  
**BBQ Burger** 15.95  
Open Pit, Bacon, Monterey Jack, Hand-cut Fries  
**Blackened Bronzini Sandwich** 14.95  
Lettuce, Tomato, Sweet Potato Fries

## ENTRÉES

- Cedar Planked Atlantic Salmon** 18.95  
Vermont Maple Glaze  
**Pepita Crusted Bronzini** 19.95  
Citrus Beurre Blanc, Mango Salsa  
**Filet of Sole, Sauté Meunière** 17.95  
Lemon Butter  
**Parmesan Fried Jumbo Shrimp** 24.95  
Red Horseradish Sauce  
**Ale Battered Jumbo Shrimp** 24.95  
Homemade Tartar Sauce  
**Pan Seared Sea Scallops** 24.95  
Homemade Tartar Sauce  
**Maryland Crab Cakes** 17.95  
Chipotle Mayo  
**Horseradish Crusted Rare Tuna** 26.95  
Soy Glaze, Shrimp Dumplings  
**Fish & Chips** 17.95  
**Marinated Skirt Steak** 28.95  
Caramelized Onions  
**Slow Roasted Prime Rib** 32.95  
Horseradish Cream, Au Jus  
**Chicken Marsala** 16.95  
Mushrooms & Prosciutto

## COMBINATIONS

- Steak & Shrimp** 29.95  
Marinated Skirt Steak & Ale Battered Shrimp  
**Crab Cake & Coconut Crusted Shrimp** 23.95  
Homemade Tartar Sauce  
**Chilled Seafood Platter** 34.95  
Lobster, Shrimp, Lump Crab, Oysters

