

# SUMMER DINING MENU



## HOT APPETIZERS

- Fried Calamari** 17  
Thai Chili Soy
- Chopped Baked Clams** 15
- Steamed Mussels** 14  
Marinara
- Fried Local Oysters** 14  
Chipotle Aioli
- Jumbo Coconut Fried Shrimp** 16  
Sweet Thai Chili Sauce
- Lobster Bisque** 11

## COLD APPETIZERS

- Jumbo Shrimp Cocktail** 23
- Caesar Salad** 11
- Sesame Crusted Rare Tuna** 16  
Dipping Sauces, Seaweed Salad
- Shellfish Cocktail** 32  
Lobster, Crab, Shrimp

## THE LAND

- Strip Steak, Sterling Silver** 42  
Dar Tiffany Sauce
- Soy Marinated Grilled Skirt Steak** 32
- Grilled Porterhouse Veal Chop** 38  
Shallot Thyme Compound Butter
- Chicken Parmesan** 22

(Entrées are served a la carte)

## FRESH FISH

- Pepita Crusted Bronzini** 22  
Citrus Beurre Blanc, Mango Salsa
- Fish 'n Chips** Remoulade 19
- Sautéed East Coast Halibut** 34  
Lobster-Mushroom Beurre Blanc
- Cedar Planked Atlantic Salmon** 24  
Vermont Maple Glaze
- Horseradish Crusted Rare Tuna** 34  
Soy Glaze, Shrimp Dumplings

## FRESH SHELLFISH

- South African Twin Lobster Tails** 54
- Two Pound Maine Lobster** market price
- Ale Battered Jumbo Shrimp** 29
- Jumbo Shrimp Oreganata Style** 29

## SANDWICHES

- Maine Lobster Roll** 27  
French Fries
- Woodcleft Burger** 17  
Mozzarella, Bacon, Onions, BBQ Sauce, French Fries
- Blackened Bronzini Sandwich** 19  
Mescaline, Tomatoes, Dill-lemon Mayo, French Fries

## LARGE SIDES

- Hand-Cut Fries** 6
- Crispy Onions** 7
- Steamed Broccoli** 7
- Baked Idaho Potato** 5
- Creamed Spinach** 8
- Burnt Broccoli** 8

**WEDNESDAY**  
**LOBSTER NIGHT 2-FOR-1**  
**THURSDAY**  
**STEAK NIGHT**

