



APPETIZERS

- Chopped Baked Clams** 12.95
- Traditional Caesar Salad** 10.95
Argentine Sardo
- North Atlantic Mussels** 12.95
Spicy Marinara
- Sesame Crusted Rare Tuna** 15.95
Seaweed Salad, Dipping Sauces
- Seasonal Oysters** 15.95
on the Half Shell
- Jumbo Shrimp Cocktail** 22.95

LARGE SALADS

- Balsamic Grilled Chicken** 17.95
over Large Caesar Salad
- Pan Seared Rare Tuna Salad** 19.95
Mesclun, Sesame Ginger Vinaigrette
- New York Sirloin Salad** 20.95
Mesclun, Tomatoes, Red Onion, Bleu Cheese
- Jumbo Shrimp & Sea Scallops** 25.95
over Large Caesar Salad

SANDWICHES

- Nautilus Sirloin Burger** 15.95
Brioche Bun, Hand-cut Fries
- BBQ Burger** 16.95
Open Pit, Bacon, Monterey Jack, Hand-cut Fries
- Blackened Bronzini Sandwich** 16.95
Lettuce, Tomato, Sweet Potato Fries

ENTRÉES

- Cedar Planked Atlantic Salmon** 23.95
Vermont Maple Glaze
- Pepita Crusted Bronzini** 19.95
Citrus Beurre Blanc, Mango Salsa
- Filet of Sole, Sauté Meunière** 21.95
Lemon Butter
- Grilled Swordfish** 23.95
Maitre'd Hotel
- Ale Battered Jumbo Shrimp** 26.95
Homemade Tartar Sauce
- Pan Seared Sea Scallops** 27.95
Homemade Tartar Sauce
- Maryland Crab Cakes** 19.95
Chipotle Mayo
- Horseradish Crusted Rare Tuna** 29.95
Soy Glaze, Shrimp Dumplings
- Fish & Chips** 18.95
- Marinated Skirt Steak** 28.95
Caramelized Onions
- Slow Roasted Prime Rib** 36.95
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**
Homemade Tartar Sauce 25.95

