

STARTERS

Honey -Hoisin "Chinese" Spare Ribs slow-roasted in an Asian bar-b-que sauce	13.95
<u>Mussels Provençal</u> with tomato concassé / basil / garlic butter	13.95
CLAMS CASINO (DOUBLE ORDER AVAILABLE)	14.95
THE CHOPPED SALAD CHOPPED ROMAINE, CUCUMBERS, ONIONS, SWEET CORN, CELERY, TOMATOES, ROASTED RED PEPPERS, CHICKPEAS AND FETA CHEESE; RED WINE VINAIGRETTE	12.95
THE CHINOIS SALAD MIXED SHREDDED GREENS WITH CARROTS, CRUSHED PEANUTS, CRISPY WONTONS; TANGY SESAME-PEANUT VINAIGRETTE	12.95
<u>The House Salad</u> Romaine, cherry tomatoes, shaved red onion; House blue cheese/balsamic dressing	12.95
CRISPY DUCK SPRING ROLLS WITH HOISIN DIPPING SAUCE	15.95
JULIE'S CHILLED "CRAB COCKTAIL" WITH JUMBO LUMP CRABMEAT, PICKLED GINGER; WASABI HORSERADISH DRIZZLE	14.95
* <u>CLAMS ON THE HALF-SHELL</u> (LITTLENECKS) HALF DOZEN <i>(DOUBLE ORDER AVAILABLE)</i>	10.95
ARANCINI (RISOTTO CROQUETTES) STUFFED WITH SMOKED MOZZARELLA; WITH A BASIL AIOLI & CHIPOTLE SAUCE	13.95
MEZZI RIGATONI "AMATRICIANA" A REDUCED TOMATO SAUCE WITH ONIONS AND PANCETTA (ENTRÉE PORTION AVAILABLE)	13.95
PAPPARDELLE LOBSTER BRODETTO WIDE RIBBON PASTA IN AN INTENSE LOBSTER -TOMATO SAUCE WITH CHUNKS OF FRESH LOBSTER; DASH OF CREAM (ENTRÉE PORTION AVAILABLE)	23.95
Jumbo Lump Crab cake with lemon-tartar sauce; smoked black bean & roasted corn salsa	13.95
* <u>Tuna "Tempura" Sushi</u> with a wasabi-ginger beurre blanc; pickled ginger; seaweed salad <i>(DOUBLE ORDER AVAILABLE)</i>	14.95
<u>GRILLED QUESADILLA</u> WITH CARAMELIZED VIDALIA ONIONS, MELTED GOAT CHEESE AND MONTEREY JACK; FRESH GUACAMOLE; TOMATO SALSA	13.95
<u>Coconut Fried Shrimp</u> with a honey mustard & orange/mango marmalade <i>(entrée available)</i>	14.95

MAINS

Dave's "Original" Cioppino Fresh Fish, lobster, scallops, clams, shrimp, mussels and calamari, poached in a thick, rich fish and tomato reduction	39.95
Dave's "Famous Thai Fish Stew" same shellfish & catch as Cioppino, this one simmered in a Spicy, Thai fish broth reduction with coconut milk and kaffir lime leaves	39.95
BUTTER-POACHED LOBSTER ROLL 1/2 LB. OF PURE, FRESH LOBSTER MEAT, POACHED IN WARM BUTTER; SERVED ON A TOASTED BRIOCHE; WITH CRISPY FRIES; MIXED GREENS	34.95
BAKED-STUFFED HALF LOBSTER HALF OF A 2 LB. LOBSTER, WITH A STUFFING OF SHRIMP, JUMBO LUMP CRABMEAT, SCALLOPS AND FRESH HERBS; CRISPY FRIES; HOMEMADE COLE SLAW (2 LBS. LOBSTER ALSO AVAILABLE)	34.95
2 Lb. lobster Steamed or Broiled	P/A
ONION & POTATO CRUSTED FLOUNDER CRUNCHY FLASH FRIED FLOUNDER FILETS ; VEGETABLE SLAW; TARTAR SAUCE; CRISPY FRIES	24.95
CATCH OF THE DAY (SEE TONIGHT'S SPECIALS)	P/A
** <u>Grilled Filet Mignon</u> (8 oz. filet) finished with a brandy-peppercorn sauce; creamed spinach; homemade crispy fries	34.95
INDONESIAN CHICKEN ADOBO (ORGANIC) MARINATED/ PAN BRAISED LEG AND THIGH, FINISHED IN A PUNGENT PAN JUS REDUCTION; SAUTÉED BABY BOK CHOY; STEAMED JASMINE RICE	27.95



* This selection contains raw fish

 ** This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

\$5.00 sharing charge on entrees	
Credit Cards Accepted: MC / V	