

BOBBY VAN'S

RAW BAR

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| *ROBINS ISLAND OYSTERS on the half | 13 |
| *LITTLENECK CLAMS on the half | 13 |
| SHRIMP COCKTAIL | 15 |
| LOBSTER COCKTAIL | 18 |

APPETIZERS

PEI MUSSELS 15
garlic, white wine or red sauce

THE CRAB CAKE 16
mustard remoulade

CLAMS CASINO 15
baked with bacon, garlic, roast red pepper butter

OYSTERS ROCKEFELLER 16
topped with pernod infused spinach & hollandaise sauce

*CARPACCIO OF FILET MIGNON 15
baby arugula, shaved reggiano & extra virgin olive oil

SMOKED SALMON & MONTRACHET NAPOLEON 15
goat cheese, pine nuts & caramelized onions

THAI SHRIMP TACO 14
sweet chili glaze, coconut curry sauce

SALADS

HARRY SALAD 16
chopped shrimp, string beans, tomatoes, red onions, roasted red peppers, & topped with bacon

*CLASSIC CAESAR SALAD 12
shaved reggiano

BABY MIXED GREENS 12
tomato, cucumber ribbons and carrots

BOSTON BIBB & RADICCHIO SALAD 13
walnuts, golden baby beets, crumbled bleu cheese

FRESH TOMATO & RED ONION 13
bleu cheese dressing or crumbled bleu

ENTREES

* SEARED SEA SCALLOPS 35

Fennel & orange salad, with blood orange vinaigrette

* GRILLED SALMON 35

Roast corn, avocado & tomato relish, grilled haricot vert

* TAMARIND GLAZED CHILEAN SEABASS 35

Chinese cabbage, asparagus, shitake mushrooms, in a white truffle sage

* MISO BLACK COD 35

Braised Baby Bok Choy, Shitake Mushrooms & Thai Red Curry Mashed Potato

* SPICY RARE TUNA 35

Wakamei seaweed salad, gingered jasmine rice, with warm plum-sesame vinaigrette

PAN ROAST CHICKEN 27

Baby Carrots, Chippolini Onions, Mashed Potato, with Rosemary Angus

* PAPPARDELLE PASTA 28

Duck Confit, Exotic mushroom Bolognese & Fontina Cheese

* STEAKHOUSE CLASSICS

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|--------------------|------------------|
| BROILED LAMB CHOPS | 45.00 |
| SIRLOIN STEAK | 45.00 |
| FILET MIGNON | 45.00 |
| VEAL CHOP | 45.00 |
| PORTERHOUSE | 45.00 per person |

SIDE DISHES

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| Baked Potato | 8 | Crispy Fries | 9 |
| BV Home fries | 9 | Onion Rings | 9 |
| Spinach | 9 | Sautéed Mushrooms | 9 |
| (steamed, sautéed or creamed) | | Asparagus | 9 |
| Mashed Potatoes | 9 | | |
| (plain or garlic) | | | |

(Split plate charge Fri. & Sat. \$15)

Executive Chef John R. Stella

*This menu item consists of, or contains, meat, fish, shellfish or fresh shell eggs that are raw or cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. The above information is required by the department of health.