



5/20/10

Appetizers

Soup du Jour

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Artisanal Cheese Plate

Assorted Cheese, Mustard-Tarragon, Rosemary Crostini, Fruits 11.95

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Smoked Seafood Platter

Lemon-Pepper & Garlic Smoked Salmon and Trout

Horseradish Cream, Roasted Beets, Micros in Truffle Oil 12.95

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Seared Scallops and Smithfield Country Ham

Wilted Spinach, Lavender Honey Vinaigrette 12.95

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Tuna Tataki

Seaweed Salad, Crab Dynamite Gratin, Wontons, Soy-Mirin 13.75

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Prince Edward Island Mussels

Spicy "Bloody Mary" Broth, Roasted Garlic, Fresh Herbs 9.95

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Cajun Fried Select Virginia Oysters, Sliced Kosher Pickles,
Thai-Chili Aioli 11.50

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Fried Calamari and Onion Rings, Horseradish Barley-Malt Aioli 10.50

## Salads

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Petite Salad

Mesculin Greens, Grape Tomatoes, Toasted Sunflower Seeds,  
English Cucumbers, Balsamic Vinaigrette 5.95

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Caesar Salad

Hearts of Romaine, Anchovy Croutons 8.50

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Fresh Arugula and "Maytag" Bleu Cheese

Pecans, Dried Cherries, Applewood Bacon, Port Dijon Dressing 7.75

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Chopped Greek Salad

Cherry Tomatoes, Cucumbers, Pepperocchini, Feta, Olive Tapenade 8.95

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Panko "Fried" Goat Cheese and Baby Spinach

Roasted Red Peppers, Pistachios, Currants, Blackberry Vinaigrette 9.50

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For the consideration of others, we request no separate checks for parties of 6 or more  
18% gratuity added for parties of 8 or more