



NAUTICAL COWBOY

STARTERS

Seared Ahi Tuna

Sesame Seeds, Wasabi, Avocado Puree, Caviar, Chives, Sweet Spicy Aioli 14

Grilled Artichoke

Garlic Butter Dipping Sauce 13

Bruschetta

Sun Dried Tomato and Olive Tapenade 12

Lobster Pops

Beer Battered Lobster, Spicy Chili Sauce 16

Jumbo Shrimp Cocktail

House Made Cocktail Sauce 12

French Fry Basket

House Seasoning Blend 8

Coconut Shrimp

Crispy Fried, Orange Marmalade 14

Fried Calamari

Choose from Calamari Steaks or Tubes & Tentacles 12

Salmon Cakes

Cajun Remoulade,
If you like crab cakes, you will love these! 14

Prime Rib Sliders

Horseradish Cream, Swiss Cheese, Au Jus, Caramelized Onion 12

Grilled Veggie Plate

Grilled Seasonal Vegetables, Marinated Tofu, Smoked and Griddled Vegan "Cheese," Herb Oil, House Bread 14

OYSTERS

Oysters on The Half Shell

House Made Cocktail Sauce, Vinaigrette
Single 3.25 Half Dozen 17 Dozen 28

Oysters Rockefeller

Six baked Oysters with Spinach, Shallots, Bacon, Hollandaise 17.50

SOUPS

New England Clam Chowder 8.50/13

Beef Stew

Beef, Potatoes, Carrot, Celery, Onion 8.50/13

SALADS

House Salad

Spring Mix, Grape Tomato, Red Onion, Cucumber, Carrot, Croutons 9.50

Caesar Salad

Romaine Hearts, Spanish Anchovies, Shaved Parmesan 13

Iceberg Wedge

Avocado, Ranch, Tomato, Bacon, Onion, Bleu Cheese 15

Beet Salad

Spring Mix, Roasted Beets, Candied Walnuts, Goat Cheese, Orange Segments, Balsamic 15

PIZZAS

\$15 Each, Dinner Plate Size

The Tasty Fig

Fig, Goat Cheese, Arugula, Prosciutto

La Margarita

Mozzarella, Tomato, Basil

All Meat

Capicola, Pepperoni, Linguica, Alfredo-Tomato Sauce

BBQ Chicken

Caramelized Onion, Mozzarella, Cheddar, Chicken, BBQ Sauce

Pear-Bleu Cheese

Pear, Mozzarella, Cherry Tomato, Bleu Cheese, Tomato Sauce

The Green Thumb

Bell Pepper, Mushroom, Olive, Artichoke Hearts, Red Onion, Tomato, Feta

BURGERS

Includes a Pickle Spear and Fries

1/2 Pound Wagyu Burger

Freshly Ground Wagyu Beef, Lettuce, Tomato, Onion, Pickles, Topped with your Choice of House Smoked Havarti or Smoked Cheddar and 1,000 Island or Chipotle Sauce, Brioche 18

Bison-Pork Burger

Freshly Ground Bison and Pork, Lettuce, Tomato, Onion, Pickles, Topped with your Choice of House Smoked Havarti or Smoked Cheddar and 1,000 Island or Chipotle Sauce, Brioche 16

PASTA

All Pasta Noodles are Made in-House
Served with Garlic Bread

Spinach Pappardelle Pasta Primavera

House made Spinach Pasta, Mushroom, Brussels Sprouts, Asparagus, Artichoke Hearts, Green Bean, Capers, Cherry Tomatoes, Parmesan, Garlic Olive Oil, Garlic Bread 19

Chicken Fettuccine

Savory Bechamel Sauce, Mushroom, Leek 25

Lobster Pasta

Lobster, Sherry Cream Sauce, Linguine 32

Vegetarian Lasagna

Delicata Squash, Zucchini, Eggplant, Tomato, Mushroom, Marinara Sauce, Mozzarella, Parmesan 22

Chicken Scaloppine

House Made Fettuccine, Breaded Chicken Breast, Artichoke Hearts, Cherry Tomato, Caper Cream Sauce 25

Shrimp Scampi

Capers, Cherry Tomato, Angel Hair 28

GRILL ENTREES

Mary's Organic Half Roasted Chicken

3-Hour Sous Vide, Mashed Potatoes, Brussels Sprouts 26

Herb Crusted Rack of Lamb

Fingerling Potatoes, Asparagus, Chimichurri 32

Big D's Wagyu Beef Ribs

Seared and Slow Cooked,, Secret Rib Rub, Big D's BBQ Sauce, Green Beans, Mashed Potatoes

Three Ribs 22 Five Ribs 29.75

Cowboy Baby Backs

Slow Cooked Pork Ribs, Secret Rib Rub, Molasses BBQ Sauce, Green Beans, Mashed Potatoes

Half Rack 19.75 Full Rack 31

Bone-In Pork Chop

Apple Butter, Fried Parsnips, Fingerling Potatoes, Baby Carrots 25

SURF & TURF

Includes Mashed or Fingerling Potatoe

Filet Mignon and Lobster

Asparagus 49

Top Sirloin & Lobster

Broccolini 41

Filet Mignon and Grilled Shrimp

Asparagus 38

Top Sirloin and Scampi Shrimp

Broccolini 35

SEAFOOD

Seared Diver Scallops

Citrus Risotto, Parsnip Purée, Baby Carrot, Topped with Caviar 31.75

Grilled Ahi Tuna

Couscous, Asparagus, Ponzu Drizzle, Wasabi Aioli 31

Salmon Picatta

Seared Salmon, Lemon Caper Beurre Monté, Fingerling Potato, Sauteed Brussels Sprouts 32

Award Winning Cioppino

Dungeness Crab, Fresh Wild Fish, Cherry Stone Clams, Mexican Shrimp, Calamari, Bay Scallops, Green Lip Mussels, Cioppino Sauce 28.99

Add House Made Linguine 3.00

Grilled Steelhead Trout

Harvest Succotash of Roasted Butternut Squash, Zucchini, Red Onion, Corn, Edamame, Velouté Sauce 25

Seafood Combo Platter

Lobster Tail, Dungeness Crab, Wild Mexican Shrimp 39.95

STEAKS

All Cuts are Choice or Prime
Choice of Fingerling or Mashed Potatoes

Steak Oscar

Filet Mignon, Dungeness Crab, Hollandaise, Asparagus 38

Bacon-Wrapped Filet Mignon

Demi Glace, Asparagus 32.50

Prime Cut Top Sirloin

Bleu Cheese Crumbles, Baby Carrots 31

Prime Cut New York Steak

Onion Garlic Compound, Brussels Sprouts 40

Rib-Eye

Whiskey Peppercorn Sauce, Broccolini 38.25

Bone-In Porterhouse 24 oz

Onion Garlic Compound, Asparagus 49.95

Tomahawk Prime Rib-Eye Steak, 32-oz

Demi Glace, Broccolini 60

Take it Up a Notch

| Lobster Tail \$18 | a la Oscar \$7 | Bleu Cheese \$2 |
| Grilled Shrimp Skewer \$5 | Dungeness Crab \$15 |