

STARTS...

Shrimp Cocktail Duet

Poached Gulf Shrimp, Tomato And Absolut Vinaigrette, Fresh Horseradish, Rock Shrimp Garni
12

Sesame Chicken

Black And White Sesame Crust, Roasted Thai Peanut Sauce, Sriracha, Bean Thread Noodles
8

Goat Cheese

Panko Crusted Goat Cheese, Wilted Baby Greens, Toasted Brioche, Blood Orange Balsamic Glaze
8

Calamari Fritti

Seasoned Crisp Fried Rings And Tentacles, Sweet Thai Chili Sauce,
Chiffonade Scallion, Lemon Garni
7

Crab Cake

Lump And Backfin Blue Crab, Charred Tomato Aioli, Lemon Dressed Greens, Matchstick Frites
12

Mussels Rockefeller

New Zealand Mussels, Fennel Laced Creamed Spinach, Pernod Essence, Grana Padano
11

Soup Of The Day

The Chefs Daily Whims...
6

Lobster Bisque

Broken Maine Lobster, Cream Sherry Perfume, Sourdough Crouton, Radish Sprouts
~Presented Tableside~
7

Bibb Salad

Boston Butter Lettuce, Shaved Red Onion, Dried Tomatoes, Gorgonzola Cheese,
Toasted Pine Nuts, Champagne Vinaigrette
7.5

Add Chicken...11.5, Sirloin...13, Crab Cake...15

Caesar Salad

Tender Romaine Hearts, Creamy Garlic Parmesan Vinaigrette,
Focaccia Croutons, Shaved Pecorino
7

Add Chicken...11.5, Sirloin...13, Crab Cake...15

Bistro Salad

Mixed Field Greens, Julienne Carrot, Diced Tomato, Shaved Radish, Sliced Cucumber
Choice Of Dressing
7

Spinach Salad

Baby Spinach Leaves, Shaved Red Onion, Candied Walnuts, Caramelized Baby Pear,
Mulled Cider And Gorgonzola Vinaigrette
8

Lobster Cobb Salad

Butter Lettuce, Maine Lobster, Tomato, Avocado, Red Onion, Bacon, Gorgonzola, Poached Egg,
Green Goddess Dressing
12

MAINS...

Stuffed Chicken

Pan Seared French Boned Chicken, Ratatouille And Goat Cheese Filling, Herb Infused Glace de Poulet
17

Blackened Tuna

Cajun Seared Ahi Tuna, Coconut Sticky Rice,
Warm Plantain Zucchini And Tomato Salsa, Papaya Coulis
19

Pumpkin Ravioli

Hand Made Pumpkin Filled Ravioli, Spiced Rum And Sugar Pumpkin Puree, Five Spice Foam
15

Seared Scallops

Pan Seared Hand Dived Scallops, Green Pea Puree, Chanterelle Mushrooms, Gold Potato Gnocchi
20

Short Ribs Osso Bucco

French Boned Beef Short Rib, Sauce Bourguignonne, Truffle Laced Potatoes
23

Twigs Burger

8oz Angus Burger, Apple Wood Bacon, Onion Fritz, Sharp Cheddar
Inn Cut Fries, Lemon Poppy Seed Coleslaw
11

Open Face Ravioli

Pan Seared Diver Scallop, Picked Maine Lobster, Port Salut Cream, Artichoke Bottoms, Oven Cured
Tomatoes, Tri Color Pasta Sheets
22

Filet Mignon

Center Cut Angus Filet, Gorgonzola And Cippolini Crown, Port Poached Figs, Baby Vegetable Mélange
30

Duck Breast

Crispy Skin Duck Breast, Marsala Infused Glace de Viande, Shiitake Mushrooms, Gold Potato Gnocchi
23

N.Y. Sirloin

Center Cut Angus Sirloin, Smoked Sea Salt Rub, Roasted Garlic Truffle Butter, Baby Vegetable Mélange
12oz... 24 16oz... 32

Seared Salmon

Pan Seared Filet Of Atlantic Salmon, Honey And Whole Grain Mustard Glaze,
Spinach And Hominy Cassoulet, Whipped Potatoes
21

Cavatelli Carbonara

Tender Ricotta Cavatelli, Garlic Alfredo, Crisp Apple Wood Bacon, Sweet Peas, Garlic Toast
14

Baby Back Ribs

Cajun Brown Sugar Rub, Sweet Chipotle Barbecue Sauce, Inn Cut Fries, Lemon Poppy Coleslaw
16

Fish And Chips

Striped Sea Bass, New Castle Batter, Tomato Caper Remoulade, Inn Cut Fries
16

Fish Du Jour

Using The Freshest Ingredients From Near And Far The Chef Presents....
M/P