

GLUTEN SENSITIVE MENU

APPETIZERS

Jumbo Shrimp Cocktail	15
five jumbo shrimp; house-made cocktail sauce	
Raw Oysters on the Half Shell*	13
distinctive, salty flavor; 1/2 dozen	
Mussels à la Muer	11
white wine, garlic, fresh herbs	
Dynamite Scallops	14
crab encrusted, basil oil	

SALADS

(Gluten Free Dressing Options: Caesar, Blue Cheese, Oil & Vinegar, Balsamic Vinaigrette, Maple Raspberry Vinaigrette)

Martha's Vineyard Salad	8.3
pine nuts, blue cheese, red leaf, bibb, red onion; maple-raspberry vinaigrette	
Caesar Salad	8.3
house made dressing, parmesan, anchovy	
Wedge of Iceberg	8
point reyes blue cheese, tomato, applewood smoked bacon, red onion; blue cheese dressing	
Chopped Cobb Salad	14
chicken, applewood smoked bacon, tomato, chopped egg, point reyes blue cheese, avocado; choice of dressing	
Mozzarella Caprese	9
neefsteak tomatoes, fresh mozzarella, fresh basil; basil oil drizzle	

ACCOMPANIMENTS

Smashed Redskin Potatoes	3.5
Coconut Ginger Rice	3.5
Seasonal Fresh Fruit	4
Roasted Vegetables	4
Sautéed Spinach	4
Fresh Asparagus	7
Dynamite Topping	7
Steamed Fresh Vegetables	3.5

DESSERTS

Bananas Foster Crème Brûlée	8
Vanilla Ice Cream	4.5
Mango Sorbet	5.5

— FRESH FISH —

Prepared simply grilled, baked, pan-seared or blackened; Served with coconut ginger rice & steamed vegetables

Atlantic Salmon	28	Yellowfin Tuna*	30
Alaskan Halibut	38	Snapper	26
Rainbow Trout	24		

SPECIALTY FISH & SEAFOOD

Planked Salmon	30
tarragon mustard glaze; roasted vegetables, roasted redskins	
Bronzed Salmon	27.5
dry spice rubbed; sweet & spicy roasted pepper sauce; coconut ginger rice, steamed vegetables	
Coldwater Lobster Tail	37
oven roasted; coconut ginger rice, asparagus	
Grilled Shrimp	19.5
lemon beurre blanc, coconut ginger rice, steamed vegetables	
Alaskan King Crab Legs	59
steamed; 1 1/2 lbs.; drawn butter, asparagus, coconut ginger rice	
Live Maine Lobster	49
steamed; 1 1/2 lbs; drawn butter, coconut ginger rice, asparagus	
Dynamite Halibut	39
crab encrusted, basil oil; coconut ginger rice, asparagus	

STEAKS & CHICKEN

New York Strip*	35
mushroom-shallot confit, asparagus, smashed redskin	
Filet Mignon*	6oz....31 8oz....36.5
smashed redskin potatoes, fresh asparagus	
Lemon Chicken	19
artichoke hearts, mushrooms, lemon beurre blanc; smashed redskin potatoes	
Slow Roasted Prime Rib*	10oz..29 14oz..35 18oz..42
available Friday, Saturday & Sunday after 4:00pm quantities are limited smashed redskins, au jus, horseradish sour cream	
Surf & Turf*	49
6oz filet, lobster tail; asparagus, smashed redskin potatoes	

We have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. While we use caution in preparing our gluten-sensitive menu items, our kitchen is not gluten-free. Since our dishes are prepared-to-order, during normal kitchen operations, we cannot guarantee that cross-contamination with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us.

When placing your order, please let your server know that you are ordering a gluten-sensitive menu item.
*CAUTION: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.