

# GLUTEN SENSITIVE MENU

## APPETIZERS

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

## SALADS

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

<b>Martha's Vineyard Salad</b>	8.5
pine nuts, blue cheese, red leaf, bibb, red onion; maple-raspberry vinaigrette	
<b>Caesar Salad</b>	9.5
house made dressing, parmesan, anchovy	
<b>Wedge of Iceberg</b>	9
point Reyes blue cheese, tomato, applewood smoked bacon, red onion; blue cheese dressing	
<b>Chopped Cobb Salad</b>	14
chicken, applewood smoked bacon, tomato, chopped egg, point Reyes blue cheese, avocado; choice of dressing	

## ACCOMPANIMENTS

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

## DESSERTS

<b>Bananas Foster Crème Brûlée</b>	8
<b>Vanilla Ice Cream</b>	4.5
<b>Mango Sorbet</b>	5

## — FRESH FISH —

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

<b>Atlantic Salmon</b> .....	27	<b>Yellowfin Tuna*</b> .....	31
<b>Alaskan Halibut</b> .....	33	<b>Swordfish</b> .....	29
<b>Rainbow Trout</b> .....	26	<b>Snapper</b> .....	26

## SPECIALTY FISH & SEAFOOD

<b>Planked Salmon</b>	29
tarragon mustard glaze; roasted vegetables, roasted redskins	
<b>Potato Encrusted Whitefish</b>	25
crispy bacon & onion hashbrowns, fresh vegetables	
<b>Oven Roasted Lobster Tail</b>	37
coconut ginger rice, asparagus	
<b>Grilled Shrimp</b>	19.5
lemon beurre blanc, coconut ginger rice, steamed vegetables	
<b>Alaskan King Crab Legs</b>	59
steamed; 1 1/2 lbs.; drawn butter, asparagus, coconut ginger rice	
<b>Live Maine Lobster</b>	49
steamed; 1 1/2 lbs; drawn butter, coconut ginger rice, asparagus	
<b>Dynamite Halibut</b>	39
crab encrusted, basil oil; coconut ginger rice, asparagus	

## STEAKS & CHICKEN

<b>New York Strip*</b>	35
mushroom-shallot confit, asparagus, smashed redskin	
<b>Filet Mignon*</b>	6oz....31 8oz....36.5
Yukon Gold mashed & fresh asparagus	
<b>Lemon Chicken</b>	19
artichoke hearts, mushrooms, lemon beurre blanc, smashed redskin potatoes	
<b>Slow Roasted Prime Rib*</b>	10oz..29 16oz..35 18oz..42
Yukon Gold mashed & horseradish sour cream	
<b>Surf &amp; Turf*</b>	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 undercooked 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.