

COLD STARTERS

RAW OYSTERS ON THE HALF SHELL*
Chesapeake Bay, Maryland ea...3

SHRIMP COCKTAIL
five jumbo shrimp, house made cocktail sauce 15

CRAB + AVOCADO TIMBALE
stacked with mango salsa 17.5

SEARED BLACK + WHITE SESAME TUNA*
seared ahi, pickled cucumber slaw,
mango salsa, hoisin sauce 13

HOT STARTERS

CRISPY SHRIMP + SHISHITOS
creamy polenta, charred scallion pesto,
piquillo pepper coulis 13.5

GRILLED OCTOPUS
saffron risotto, black olive tapenade,
watermelon radish chips 17

CRISPY PORK BELLY SKEWERS
watermelon, kimchi vinaigrette,
spiced candied cashews, black garlic oil 14

FIRECRACKER SHRIMP
tempura battered, creamy sweet chili glaze 12

DYNAMITE SCALLOPS
crab encrusted, basil oil 14.5

MARYLAND STYLE CRAB CAKE
roasted corn sauté, mustard sauce 15.5

CALAMARI FRITTO MISTO
flash fried with pickled peppers,
chipotle aioli, honey-sriracha glaze 13

ALMOND ENCRUSTED BRIE
Zingerman's focaccia crostini,
peach jam 12.5

SOUPS

CHILLED GAZPACHO
sour cream, croutons 6.5

CHARLEY'S CHOWDER
mediterranean-style fish chowder 7

LOBSTER BISQUE
tender lobster meat, sherry crème fraîche 9.5

About Sixty South® Salmon

Sixty South® salmon is sustainably farmed from the pristine, pure waters of the Antarctic Ocean. Untouched by antibiotics, hormones or antifouling chemicals, Sixty South® salmon is defined by its impeccable flavor, beautifully marbled fat lines and firm, delicate texture.

SALADS

ICEBERG WEDGE
blue cheese crumbles, tomato, red onion,
applewood smoked bacon, blue cheese dressing 10

MARTHA'S VINEYARD SALAD
pine nuts, blue cheese, red leaf, bibb,
red onion, maple-raspberry vinaigrette 9

MOZZARELLA CAPRESE
beefsteak tomatoes, fresh mozzarella, basil oil,
Zingerman's focaccia crostini 9

CLASSIC CAESAR
house made dressing, parmesan, croutons, anchovy 9.5

OCEAN COBB
chilled lobster, shrimp & crab "louie",
bacon, egg, avocado, blue cheese crumbles,
red onion, white balsamic 22

add chicken or shrimp to any salad 5
add Sixty South® salmon to any salad 12

—Twilight Prix Fixe—

Available 3:30pm - 5:30pm Sunday - Friday
excluding holidays • please, no substitutions

— CHOICE of STARTER —
MARTHA'S VINEYARD SALAD
CAESAR SALAD
CHARLEY'S CHOWDER
CHILLED GAZPACHO

— CHOICE of ENTRÉE —
ANTARCTIC SALMON 28
SHRIMP + ARTICHOKE LINGUINE 24
LEMON CHICKEN 22
POTATO CRUSTED WHITEFISH 26
COCONUT SHRIMP 25

— CHOICE of DESSERT —
RASPBERRY SORBET
VANILLA BEAN ICE CREAM
substitute CHEESECAKE or KEY LIME PIE (add \$3)
SANDER'S HOT FUDGE SUNDAE (add \$1)

TODAY'S CATCH

Enjoy one of our recommended specialty fish preparations OR choose "Simply Great":
sautéed, blackened, broiled, or grilled with EVOO

- SWORDFISH 28
- GREAT LAKES WHITEFISH 23
- SIXTY SOUTH® SALMON 26.5
- ALASKAN HALIBUT 35
- MAHI MAHI 27
- GREAT LAKES WALLEYE 23

GRILLED TUSCAN SWORDFISH
white bean + bacon passatina, kale, zucchini,
carrot purée, chimichurri 28

PRETZEL CRUSTED WALLEYE
mustard beurre blanc, smashed redskins, asparagus 25

APPLEJACK SEA BASS
sweet bourbon reduction, granny smith apples, sun-dried
cherries, wild rice risotto 39

PLANKED SIXTY SOUTH® SALMON
tarragon mustard glaze, vegetable couscous 29

DYNAMITE MAHI MAHI
crab encrusted, basil oil drizzle, coconut ginger rice,
asparagus 33

PECAN CRUSTED WHITEFISH
maple-mustard beurre blanc, sweet potato mash,
apple blue cheese slaw, asparagus 27

PASTA

SHRIMP PESTO LINGUINE
summer squash, spinach, grape tomatoes, shaved parmesan 23

JUMBO SHRIMP SCAMPI
roasted grape tomatoes, spinach, angel hair pasta,
white wine garlic sauce, shaved parmesan 22.5

ROASTED VEGETABLE RAVIOLI
smoked marinara, shaved parmesan 17

SENSATIONAL SEAFOOD

SEARED SCALLOPS + GREEN APPLE HASH
butternut squash puree, chimichurri 31

MARYLAND STYLE CRAB CAKES
roasted corn sauté, mustard sauce,
coconut ginger rice, asparagus 30

ULTIMATE SEAFOOD MIXED TRIO
Sixty South® salmon, crab cakes, coconut shrimp,
coconut ginger rice, fresh vegetables 34

OVEN ROASTED LOBSTER TAIL
coconut ginger rice, asparagus 38

COCONUT SHRIMP
mango salsa, sweet thai chili butter,
coconut ginger rice, fresh vegetables 24

ALASKAN KING CRAB LEGS
1 1/2 lbs, coconut ginger rice, fresh vegetables 59

BEEF + FOWL

SLOW ROASTED PRIME RIB*
available Friday-Sunday after 3:30pm
smashed redskins, au jus, horseradish sour cream
10oz... 30 | 14oz... 36 | 18oz... 43
10oz with crab cake... 39 | with scampi shrimp... 35

FILET MIGNON*
maitre d'butter; smashed redskin potatoes, asparagus
6oz... 33 | 8oz... 38

NEW YORK STRIP STEAK*
12oz, mushroom-shallot confit, smashed redskins,
asparagus 36

PRIME STEAK + LOBSTER TAIL*
8oz sliced flat iron, oven roasted lobster tail, smashed
redskins, house made steak sauce, drawn butter 48

PRIME STEAK + SHRIMP SCAMPI*
8oz sliced flat iron, jumbo shrimp scampi,
smashed redskins, house made steak sauce 34

LEMON CHICKEN
artichoke hearts, mushrooms,
lemon beurre blanc, smashed redskins 20

— ACCOMPANIMENTS —

OSCAR TOPPING crab, asparagus, béarnaise 8.5
DYNAMITE TOPPING zesty crab glacage 7
SHRIMP BROCHETTE grilled or blackened 7
ALASKAN KING CRAB (1/2 lb.) 25

SMASHED REDSKIN POTATOES 3.5
OVEN ROASTED LOBSTER TAIL 27
JUMBO FRESH ASPARAGUS 7
MARYLAND STYLE CRAB CAKE 15.5

Charlene F. Gulliford, General Manager | Mark A. Sanchez, Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *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 you are unsure of your risk, consult a physician. Gandy Dancer is a wholly owned subsidiary of Landry's, Inc.