

GLUTEN SENSITIVE MENU

APPETIZERS

Jumbo Shrimp Cocktail	15
five jumbo shrimp; house-made cocktail sauce	
Raw Oysters on the Half Shell*	3
Chesapeake Bay, Maryland, each	
Mussels à la Muer	11.5
white wine, garlic, fresh herbs	
Dynamite Scallops	14.5
crab encrusted, basil oil	

SALADS

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

Martha's Vineyard Salad	9
pine nuts, blue cheese, red leaf, bibb, red onion; maple-raspberry vinaigrette	
Caesar Salad	9.5
house made dressing, parmesan, anchovy	
Wedge of Iceberg	10
blue cheese, tomato, applewood smoked bacon, red onion; blue cheese dressing	
Ocean Cobb	22
chilled lobster, shrimp & crab "louie", bacon, egg, avocado, red onion, blue cheese crumbles, white balsamic	
Crab & Avocado Timbale	17.5
stacked with mango salsa	

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

Crème Brûlée	7.5
Vanilla Ice Cream	4.5
Raspberry Sorbet	5

— FRESH FISH —

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

Antarctic Salmon....	26.5	Whitefish.....	23
Alaskan Halibut	35	Swordfish	28
Mahi Mahi	27	Walleye	23

SPECIALTY FISH & SEAFOOD

Planked Sixty South Salmon	29
tarragon mustard glaze; coconut ginger rice, fresh vegetables	
Dynamite Mahi Mahi	33
crab encrusted, basil oil; asparagus, coconut ginger rice	
Potato Encrusted Whitefish	26
crispy bacon & onion hashbrowns, fresh vegetables	
Bronzed Sixty South Salmon	27
dry spice rubbed; sweet & spicy roasted pepper sauce; coconut ginger rice, steamed vegetables	
Oven Roasted Lobster Tail	38
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, fresh vegetables, coconut ginger rice	

STEAKS & CHICKEN

New York Strip*	36
mushroom-shallot confit, asparagus, smashed redskin	
Filet Mignon*	6oz....33 8oz....38
smashed redskins, fresh asparagus	
Lemon Chicken	20
artichoke hearts, mushrooms, lemon beurre blanc, smashed redskin potatoes	
Slow Roasted Prime Rib*	10oz..30 14oz..36 18oz..43
available Friday, Saturday & Sunday after 3:30pm quantities are limited smashed redskins, horseradish sour cream	
Surf & Turf*	51
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.