

COLD STARTERS

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

SHRIMP COCKTAIL
five jumbo shrimp, house made cocktail sauce 15

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

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, traditional tartar 15.5

SICILIAN CALAMARI
sweet & spicy roasted red pepper sauce 13

ALMOND ENCRUSTED BRIE
peach jam, crostini 12.5

BUFFALO ROCK SHRIMP
hot & spicy, blue cheese hash browns 12

SOUPS

CHILLED GAZPACHO
sour cream, croutons 6.5

NEW ENGLAND CLAM CHOWDER
traditional new england style 8

CHARLEY'S CHOWDER
mediterranean-style fish chowder 7

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 9.5

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 9

CLASSIC CAESAR
house made dressing, parmesan, croutons, anchovy 9

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 4pm - 6pm daily
excluding holidays • please, no substitutions*

— CHOICE of STARTER —

MARTHA'S VINEYARD SALAD
CAESAR SALAD
CHARLEY'S CHOWDER
NEW ENGLAND CLAM CHOWDER

— CHOICE of ENTRÉE —

ANTARCTIC SALMON 27
SHRIMP + ARTICHOKE LINGUINE 24
POTATO CRUSTED WHITEFISH 26
SHRIMP DANIELLE 23
SLOW ROASTED PRIME RIB* 30

— 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

- WILD SALMON 29
- LAKE PERCH 25
- GREAT LAKES WHITEFISH 23
- SIXTY SOUTH® SALMON 26.5
- ALASKAN HALIBUT 35
- RAINBOW TROUT 23
- GREAT LAKES WALLEYE 23

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

WHITEFISH HEMINGWAY
parmesan crusted, lump crab, lemon beurre blanc, coconut ginger rice, asparagus 28

HAZELNUT CRUSTED RAINBOW TROUT
grilled shrimp, roasted tomato salsa, lemon butter, vegetable couscous 29

TASTE OF THE GREAT LAKES
fried perch, grilled walleye, potato-encrusted whitefish, coconut ginger rice, fresh vegetables 28

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, traditional tartar, 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

SNOW CRAB LEGS
1 1/2 lbs, drawn butter, coconut ginger rice, fresh vegetables 32

SEAFOOD JAMBALAYA
salmon, shrimp, scallops, mussels & andouille sausage, chunky tomato sauce, cajun rice 20

BEEF + FOWL

SLOW ROASTED PRIME RIB*
available after 4:00pm
smashed redskins, au jus, horseradish sour cream
10oz... 29 | 14oz... 34 | 18oz... 39
10oz with crab cake... 37 | with scampi shrimp... 34

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

PRIME STEAK FRITES*
grilled, sliced, chimichurri, french fries 22.5

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

— ACCOMPANIMENTS —

DYNAMITE TOPPING zesty crab glage 7	SNOW CRAB CLUSTER (1/2 lb) 15
CHARLEY TOPPING sherried scallops, mushrooms 8	OVEN ROASTED LOBSTER TAIL 27
SHRIMP BROCHETTE grilled or blackened 7	JUMBO FRESH ASPARAGUS 7
HASH BROWNS crumbled blue cheese 6	MARYLAND STYLE CRAB CAKE 15.5

Lou Farkas III • General Manager | Ty Tipton Jr. • 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 unsure of your risk, consult a physician. Meriwether's is a wholly owned subsidiary of Landry's, Inc.