

GLUTEN SENSITIVE MENU

APPETIZERS

Jumbo Shrimp Cocktail	15
five jumbo shrimp; house-made cocktail sauce	
Raw Oysters on the Half Shell*	15
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	8.5
pine nuts, blue cheese, red leaf, bibb, red onion; maple-raspberry vinaigrette	
Wedge of Iceberg	9
point reyes blue cheese, tomato, applewood smoked bacon, red onion; blue cheese dressing	
Ocean Cobb	21
chilled lobster, shrimp & crab "louie", bacon, egg, avocado, red onion, point reyes blue cheese, white balsamic	

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
Charley Topping	8

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

Atlantic Salmon	26.5	Great Lakes Perch	25
Whitefish.....	23	Snapper.....	25

SPECIALTY FISH & SEAFOOD

Planked Salmon	28.5
tarragon mustard glaze; roasted vegetables, roasted redskins	
Potato Encrusted Whitefish	25
crispy bacon & onion hashbrowns, fresh vegetables	
Whitefish Charley	28
sherried scallops, mushrooms & scallions, coconut ginger rice, steamed vegetables	
Oven Roasted Lobster Tail	37
coconut ginger rice, asparagus	
Grilled Shrimp	19.5
lemon beurre blanc, coconut ginger rice, steamed vegetables	
Alaskan King Crab Legs	58
steamed; 1 1/2 lbs.; drawn butter, asparagus, coconut ginger rice	

STEAKS & CHICKEN

New York Strip*	35
mushroom-shallot confit, asparagus, smashed redskin	
Filet Mignon*	6oz....32 8oz....37.5
smashed redskins, fresh asparagus	
Lemon Chicken	19
artichoke hearts, mushrooms, lemon beurre blanc, smashed redskin potatoes	
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.