

# Fresh & Homemade Salads

## **Classic Caesar Salad**

~ Large \$ 8.99 ~ Small \$ 5.99

Crisp Romaine Lettuce tossed with House Caesar Dressing & Garlic Croutons.

## **Classic Greens Salad**

~ Large \$ 7.99 ~ Small \$ 4.99

Baby Field Greens tossed with Roma tomatoes, julienne carrots, English cucumbers, & Kalamata olives all tossed in our Strawberry Champagne Vinaigrette.

## **Caprese Napoleon \$10.99**

Layered freshly sliced tomatoes, sliced Proscuitto, fresh mozzarella & crisp basil leaf, garnished with Basil Oil Drizzle.

## **Wedge Salad \$ 8.50**

Wedge of Iceberg topped with bacon, tomatoes, diced red onion, green peppers, & red peppers drizzled with house Bleu Cheese.

## **The Chicken Cobb \$12.99**

Crisp chopped Romaine topped with Free-Range Chicken, hard-boiled eggs, smoked bacon, tomatoes, Kalamata olives, goat cheese & scallions in homemade Citrus Vinaigrette.

## **Snail Salad \$ 8.99**

Thinly sliced Scungilli tossed with diced red onion, sliced Kalamata olives, hot pepper relish, and diced celery in savory vinaigrette, over a bed of baby field greens.

## **Poached Pear Salad \$10.99**

Bosc Pears poached in Burgundy then served over a salad of local baby greens, dried cherries, toasted walnuts, julienne carrots, sliced English cucumbers, and tossed in a Port Wine Vinaigrette garnished with Goat Cheese Croutons.

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## **Top a Salad with...**

~ ¼ lb Seared Sea Scallops \$ 8.75 ~

~ ¼ lb Grilled Shrimp, Organic Salmon or Yellowfin Tuna \$ 5.75

~ ½ lb Free-Range Chicken \$ 4.99 ~

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## **Steamed Shellfish**

### **Mussels & Andouille Sausage \$10.00 for 1 lb. ~ \$15.50 for 2 lbs.**

Freshly cleaned mussels sautéed with garlic, shallots, red & green peppers, fresh basil, slices of Andouille sausage, plus white wine. Served with drawn butter and fresh broth.

### **Steamers \$11.50 for 1 lb. ~ \$17.00 for 2 lbs.**

Local, soft-shell steamer clams served piping hot with drawn butter and a secret beer broth!

### **Steamed Little Necks \$12.50 for 1 lb. ~ \$18.00 for 2 lbs.**

Fresh hard-shell, little neck clams cooked in wine, garlic au jus & served with drawn butter!

### **Steamed Medley \$23.50 ~ Crowd Pleaser! One pound of each!**

Twenty percent gratuity will be added to parties of 6 or more