

THE FRESH KETCH



Appetizers

Lobster Cakes SAUTÉED IN CLARIFIED BUTTER, LEMON AIOLI, FRISSE SALAD, BACON CRUMBLES	15
Cheese Board POINT REYES BLEU CHEESE, GRUYERE, HUMBOLDT FOG GOAT CHEESE, FRESH HONEYCOMB, WARM BAGUETTE	15
Little Neck Steamed Clams FRESH CLAMS IN A WHITE WINE, GARLIC, LEMON BUTTER SAUCE	15
Escargot FANCY HELIX SNAILS, BROILED IN COGNAC, BUTTER , GARLIC, SHALLOTS, PARSLEY,	11
Wild Mushroom Risotto PORCINI, CHANTERELLE, SHIITAKE, AND PORTOBELLO MUSHROOMS	10
Oysters Rockefeller BROILED, FRESH SHUCKED OYSTERS, SPINACH, PERNOD, BUTTERY PANKO, PARMESAN TOPPING	18
Scallops St. Jacques JUMBO SCALLOPS, WHITE WINE CREAM SAUCE, PANKO PARMESAN TOPPING BROILED IN THE SHELL	12
Fresh Half Shell Oysters COCKTAIL SAUCE, FRESH HORSERADISH, MIGNONETTE SAUCE, LEMON WEDGES (ASK YOUR SERVER FOR ORIGINS AND PRICE)	MP

Soups

New England Clam Chowder	CUP 5	BOWL 8
Lobster Bisque SHERRY CRÈME FRAICHE	CUP 6	BOWL 11
Soup of the day CHEF'S CHOICE	CUP 4	BOWL 7

Salads

The Wedge- ICEBERG LETTUCE, DICED TOMATO, BACON CRUMBLES, POINT REYES BLEU CHEESE DRESSING	8
House MIXED GREENS, RED ONION, TOMATO, HOT HOUSE CUCUMBERS, SHREDDED CARROTS	6
Crab Louie SHREDDED LETTUCE, TOMATO WEDGES, HARD COOKED EGG, ASPARAGUS, LUMP CRAB, THOUSAND ISLAND	14
Caesar CRISP ROMAINE, CROUTONS, SHREDDED PARMESAN, CREAMY DRESSING	8
Asian pear MIXED GREENS, GORGONZOLA, CANDIED WALNUTS, RED ONION, HONEY CIDER VINAIGRETTE	11
Spinach BLEU CHEESE CRUMBLES, DRIED CHERRIES, PANCETTA, SPICY PECANS, RED ONIONS, POPPY SEED VINAIGRETTE	10
Sesame Seared Ahi MIXED GREENS, PICKLED GINGER, SWEET SOY DRIZZLE & WASABI MIRIN VINAIGRETTE	13

Fresh Fish

Grilled Salmon HONEY ONION MARMALADE, RICE PILAF, BROCCOLINI	24
Jumbo Seared Scallops POTATO HASH CAKE, PASSION FRUIT BEURRE BLANC, BABY CARROTS	27
Pan Seared Chilean Sea Bass CITRUS WATERCRESS SALAD, GARLIC MASH, BLOOD ORANGE VINAIGRETTE	31
Mahi Mahi MACADAMIA NUT CRUSTED, PINEAPPLE BEURRE BLANC, GARLIC MASH, GRILLED BABY BOK CHOY	26
Grilled Swordfish CRAB VELOUTE, BAKED POTATO, HARICOT VERT	29
Stuffed Halibut CHEF BILL'S SIGNATURE DISH SHRIMP, LOBSTER, SCALLOPS, BRIE, DILL, GARLIC MASH, LEMON BEURRE BLANC	35
Steamed Aussie Lobster Tail CLARIFIED BUTTER 6-8 OZ OR 10-12OZ, GARLIC MASH, BROCCOLINI	MP
King Crab Legs CLARIFIED BUTTER 1/2 LB OR 1 LB, GARLIC MASH, GRILLED MARINATED ASPARAGUS	MP
Cioppino SHRIMP, CLAMS, MAHI, SCALLOPS, DUNGENESS CRAB CLAWS, RICH TOMATO BROTH	32

Meats

CHOICE OF MASCARPONE CHIVE MASH, RICE PILAF, BAKED POTATO OR AU GRATIN POTATOES

Filet Mignon 8 OZ FILET, CARAMELIZED CIPOLLINI ONIONS, PORCINI DEMI GLACE, HARICOT VERT	32
Cowboy Steak 22OZ BONE IN RIB EYE, RED HAWAIIAN SEA SALT, GRILLED ASPARAGUS	46
Steak Au Poivre 16OZ PEPPER CRUSTED NEW YORK STRIP, BRANDY CREAM SAUCE, HARICOT VERT	30
Braised Lamb Shank THREE PEPPERCORN, CHERRY PORT REDUCTION, MIXED VEGETABLES	26
Airliner Chicken Breast ORANGE TARRAGON REDUCTION, GLAZED CARROTS	19
Pork Osso Buco BRAISED PORK SHANK, ROASTED VEGETABLE TOMATO RAGOUT	26

Pasta

Seafood Linguini FRESH FISH, LOBSTER, CRAB, SCALLOPS, SHRIMP, WHITE WINE, LEMON GARLIC CREAM SAUCE	29
Fettuccini Alfredo FRESH FETTUCCHINI, GARLIC, PARMESAN CREAM SAUCE ADD CHICKEN \$4 ADD SHRIMP, LOBSTER OR SALMON \$6	18
Mediterranean VEGETARIAN, KALAMATA OLIVES, ARTICHOKE HEARTS, SPINACH, PINE NUTS, CAPERS, FETA CHEESE, TOMATO	21

A gratuity of 18% will be added to parties of 8 or more. No personal checks please