SEAFOOD \& PREMIUM STEAKS

## Dinner Menu <br> \$59

Choose One item from each category

Starters<br>Cup Cajun Seafood Gumbo or Shrimp Bisque<br>Wedge Salad<br>Iceberg - tomato - egg - crispy bacon - blue cheese - everything spice<br>Smoked Shrimp<br>Jumbo shrimp - parmesan cheese - Cajun cream sauce<br>Cold Plate Combo<br>2 oysters - 2 jumbo shrimp - Mignonette - cocktail sauce

Mains
Yellowfin Tuna Steak
Grilled rare - wasabi herb butter - ramen noodle stir fry
Gulf of Maine Scallops
Seared scallops - short rib, portabella \& red potato hash - pepper aioli
Crab \& Shrimp Stuffed Atlantic Salmon
Stuffed with lump crabmeat - shrimp - brie cheese - beurre blanc - parsley - choice of side
Catch 35 Mixed Grill
Salmon - Shrimp - 4 oz grilled lobster tail - beurre blanc - choice of side
Steak \& Cake
4 oz filet mignon medallion - Maryland Crabcake - demi glace - remoulade - choice of side
Twin Filet Mignon Medallions
Two 4 oz medallions - demi-glace - choice of side

## Desserts

Triple Threat Cheesecake
Oreo Crust - espresso - bittersweet - semi sweet - cocoa powder - whipped cream
Key Lime Pie
Graham cracker crust filled with light key lime custard - whipped cream
Flourless Chocolate Lava Cake
Chocolate hazelnut center - crème anglaise - raspberry sauce - hazelnuts
Homers Ice Cream

The Restaurant Week menu is for each guest to enjoy individually No substitutions
Beverage, tax and gratuity not included
Please inform your server of any known food allergies

