

THANKSGIVING DINNER

<p>LOBSTER CORN CHOWDER 8.</p> <p>POPS 9. Kobe Beef, Blue Cheese & Bacon Bites</p> <p>SAMPLER 12. Three Oyster Rockefeller, Two Pops</p> <p>AHI TUNA * SM 9. LRG 15. Blackened w/ a Ginger, Cucumber Salad</p> <p>ESCARGOT 11. Garlic Butter, Croutons, Cheese Smothered</p> <p>SWEET & SOUR CALAMARI 11. Thai sweet & Sour Sauce, Chili Paste, Scallions</p>	<p>COLOSSAL SHRIMP COCKTAIL 15. House Marmalade & Cocktail Sauce (add pieces 4.50 each)</p> <p>THE CHIPS 6. Add BACON 8. House Chips, Blue Cheese Sauce, Green Onion, Blue Cheese Crumbles</p> <p>CRISPY ORANGE CHICKEN 11. Mandarin Orange, Sweet & Sour Sauce</p> <p>FRIED OYSTERS OR ROCKEFELLER 12. Baked w/ Cream Spinach, Bacon, Asiago Cheese</p> <p>POTSTICKERS -Chefs Selection 9.</p> <p>AHI TUNA NACHO'S 12. Mango Salsa, Wakami Salad, Eel Sauce, Wasabi Sour Cream</p>
---	--

<p>WARMED SEAFOOD PLATTER</p> <p>18. For one 35. for two 15. pp three or more</p> <p>Colossal Stuffed Shrimp, Scampi Half Cold Water Lobster Tail, Chorizo Stuffed Clam, Oyster Rockefeller</p>	
<p>OYSTERS on the HALF 2.75 EA. 6 for 14. 12 for 28.</p>	<p>CHORIZO STUFFED CLAMS (3) 10.</p>

<p>LOCAL CHEESE & CHARCUTERIE 16.</p> <p><i>Cheeses-Our Chef's Selection of Three Local Cheeses</i></p> <p><i>Charcuterie- Soppressata, Prosciutto, House Pate</i></p> <p><i>Stuff- Toasted Baguette, Olives, Candied Walnuts Almonds, Dried Figs</i></p>	
--	--

SALADS

- THE WEDGE** add 3.
Tomatoes, Bacon, Green Onion, Blue Cheese Dressing and Crumbles or Ranch Dressing & Cheddar
- CANOE "WALDORF" SALAD** add 3.
Romaine Lettuce, Pears & Apple, Ricotta Salata, Walnuts, Dried Cranberries, Poppyseed Dressing

ENTREES & THANKSGIVING SPECIALS

<p>PRIME or AMERICAN KOBE NY STRIP</p> <p>Pome Frites, Baby Green Beans</p> <p style="text-align: center;">12oz. 29./39. 16oz. 39./49.</p> <p>LOBSTER MAC & CHEESE</p> <p>¼ lb Lobster Mac 28.</p> <p>½ lb Lobster Mac 38.</p> <p>CHARGRILLED FILET</p> <p>Yukon Mashed, Steamed Asparagus, Demi Glace</p> <p style="text-align: center;">8oz. 30. 12oz. 38.</p> <p>CRAB STUFFED SOLE 34.</p> <p>Shrimp & Spinach Napoleon, Asparagus, Lemon Bruere Blanc</p> <p>SCALLOPS & CRAB 35.</p> <p>Pan Seared Jumbo Scallops, Mini Crab Cakes, Sweet Corn Puree</p> <p>GRILLED SALMON. 28.</p> <p>Cranberry & Brie Risotto, Maple Compound Butter</p> <p style="text-align: center;"><i>Dinners are served with a choice of our House or Caesar Salad.</i></p>	<p style="text-align: center;"><u>Traditional Turkey Dinner</u></p> <p>Roast Turkey, Mashed Potato, Stuffing, Gravy, Cranberry Relish, Green Beans Butternut Squash, Roasted Carrots.</p> <p style="text-align: center;">32.</p> <p style="text-align: center;"><u>Roast Prime Rib of Beef</u></p> <p>Roast Prime Rib of Beef, Mashed Potato, Roasted Carrots & Green Beans, Au Jus</p> <p style="text-align: center;">38.</p> <p style="text-align: center;"><u>The Gobbler</u></p> <p>Roast Turkey & Prime Rib, Stuffing, Mashed Potato, Squash, Roasted Carrots & Green Beans, Cranberry Relish, Gravy</p> <p style="text-align: center;">35.</p> <p style="text-align: center;"><u>Rack of Lamb</u></p> <p>Domestic Lamb, Feta & Spinach Strudel, Blackberry Demi Glaze</p> <p style="text-align: center;">46.</p> <p style="text-align: center;"><i>Thanksgiving Specials are served with our House or Caesar Salad and choice of Pumpkin, Apple, Chocolate Pie or Bread Pudding</i></p>
---	---