

# STARTERS

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

## WARMED SEAFOOD PLATTER

18. For one 35. for two 15. pp three or more

*Colossal Stuffed Shrimp, Scampi Half Cold Water Lobster Tail, Chorizo Stuffed Clam, Oyster Rockefeller*

**OYSTERS on the HALF** 2.75 EA. 6 for 14. 12 for 28. **CHORIZO STUFFED CLAMS (3)** 10.

## LOCAL CHEESE & CHARCUTERIE 16.

*Cheeses-Our Chef's Selection of Three Local Cheeses*

*Charcuterie- Soppressata, Prosciutto, House Pate*

*Stuff- Toasted Baguette, Olives, Candied Walnuts, Dried Figs*

# THE SALADS

## CANOE "WALDORF" SALAD 8.

*Romaine Lettuce, Pears & Apple, Ricotta Salata, Walnuts, Dried Cranberries, Poppyseed Dressing*

## SALUMI & ARUGULA 8.

*Marinated Red & Yellow Tomato, Shaved Parmesan, EVOO & Aged Balsamic*

## TRADITIONAL CAESAR w/ entree 4. 7.

*Homemade Croutons, Shaved Parmesan Cheese*

## MIXED GREENS w/ entree 4. 7.

*"Lil Cousins" Balsamic Vinaigrette, Toasted Sunflower Seeds, Sandwich Creamery Aged Cheddar, Dried Figs*

## THE WEDGE 8.

*Tomatoes, Bacon, Green Onion, Blue Cheese Dressing and Crumbles or Ranch Dressing & Cheddar*

## GREENLESS GREEK 8.

*Tomato, Cucumber, Imported Feta Cheese, Olives, Red Onion, Croutons*

*All of our dressing are gluten free and made in house*

# ENTREES & HOUSE SPECIALS

<b>MAC &amp; CHEESE,</b>	15.	<b>VEGETABLE NAPOLEON</b>	22.
<i>1/4 lb Lobster Mac 25. 1/2 lb 35.</i>		<i>Grilled &amp; Roasted Vegetables, Fresh Mozzarella, Basil Cream Sauce</i>	
<b>KOBE BEEF &amp; SHITAKE</b>		<b>SEA BASS</b>	34.
<b>MUSHROOM MEATLOAF</b>	22.	<i>Sweet Soy &amp; Shitake Broth, Asian Style Vegetables &amp; Ramen Noodles</i>	
<i>Cheddar Mashed, Green Beans or Mac &amp; Cheese</i>		<b>SALMON *</b>	24.
<b>SCALLOPS &amp; CRAB</b>	32.	<i>Mediterranean Risotto, Grilled Asparagus, Balsamic Glaze</i>	
<i>Pan Seared Jumbo Scallops, Mini Crab Cakes, Sweet Corn Puree</i>		<b>AHI TUNA *</b>	24.
<b>PORK TENDERLOIN</b>	24.	<i>Vegetable Fried Rice, Tempura Asparagus</i>	
<i>Maple Bourbon Marinated, Creamed Spinach-Bacon Mashed, Braised Apples</i>		<b>TENDERLOIN TIPS*</b>	25.
<b>BRAISED BEEF SHORTRIBS</b>	24.	<i>House Marinated, Parmesan Garlic Fries, Green Beans</i>	

## STEAKS\* RACKS\* CHOPS\* FOWL

### THE FILET\*

	<u>8oz</u>	<u>12oz</u>
<b>CHARGRILLED</b>	30.	38.
<b>FILET &amp; COLOSSAL SHRIMP</b> <i>Two Colossal Scampi Shrimp</i>	38.	46.
<b>FILET OSCAR</b> <i>Petite Crab Cake or Half Lobster Tail, Hollandaise, Asparagus</i>	38.	46.
<b>BLACK &amp; BLUE</b> <i>Chargrilled, Blue Cheese Crusted, Demi Glaze</i>	32.	40.
<b>SMOTHERED &amp; COVERED</b> <i>Blue cheese Crusted, Caramelized Onions, Au Poivre Sauce</i>	34.	42.

*Served with your choice of one side*

\* HAND CUT TO ORDER \*

### PRIME or AMERICAN KOBE\*\* NY STRIP

12 oz. 26./36.	16 oz. 36./46.	24 oz. 46./56.	32 oz. 56./66.
<b>COWBOY</b> ( <i>Bone in Ribeye</i> )			22-24 OZ 45.
<b>BABY BACK RIBS</b> <i>Lightly Smoked, Slow Roasted &amp; Falling off the Bone</i>			Half Rack 19. Full Rack 34.
<b>RACK of DOMESTIC LAMB</b> <i>-Feta &amp; Spinach Strudel</i>			12-15 OZ 38.
<b>KOBE BEEF BURGER</b>			12 OZ 15.
<b>ROAST HALF CHICKEN</b> ( <i>semi-boneless</i> )			22.
<b>PRIME CHURRASCO STEAK-</b> <i>(topped with Grilled Corn &amp; Tomato Relish, Argentinian Chimichurri Sauce)</i>			12 OZ 24.

AVAILABLE FOR ANY OF OUR STEAKS

*2 Colossal Shrimp Scampi 8. Crab Cake 7. Butter Poached Lobster Tail 15.*

*Steaks, Racks, Chops & Fowl served with your choice of one side unless otherwise noted*

\*\* Our Kobe Beef is American Wagyu from Snake River Farms\*\*

### THE SIDES 6.

SPICY GREEN BEANS	GREEN BEANS	ASPARAGUS	SAUTÉ or CREAM SPINACH
GARLIC-PARM FRIES	HOUSE FRIES	ONION STRINGS	SWEET POTATO FRIES
BRUSSEL SPROUTS w/ BACON	CORN PUDDING	MAC & CHEESE	TRUFFLED TOTS
MASHED POTATO'S - CHEDDAR, TRUFFLE, ROASTED GARLIC, CHEDDAR-BACON OR LOBSTER (\$5)			
BAKED POTATO	OUR FAMOUS LOBSTER MAC & CHEESE (\$12)	VEGETABLE FRIED RICE	

### SAUCES 1.

. Au Poivre, Roasted Garlic Demi, Hollandaise or Béarnaise Sauce.

\*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 20% Gratuity may be added to parties of 8 or more.