



# Appetizers

**Freshly Shucked Oysters\***...1/2 dozen. Market Price

## Jumbo Shrimp Cocktail

Chilled jumbo gulf shrimp served with a tangy cocktail sauce. \$7.95

## House Salad

Choice of mesclun salad or side caesar salad. \$3.75

## Seaside Chowder

Shrimp, scallops and fresh fish simmered with tomatoes, red wine, fresh vegetables and herbs.

Cup \$3.95 Bowl \$4.95

## Gumbo of the Day

Robust versions of this traditional Louisiana soup.

Cup \$3.95 Bowl \$4.95

## Corn Chowder

Creamy potato, onion and corn chowder.

Cup \$3.95 Bowl \$4.95

## Gorgonzola Garlic Bread

Gorgonzola cheese, fresh garlic and butter on toasted French bread. \$4.50

## Lobster Spring Roll

Chilled lobster, mango and green onion with pomegranate ponzu dipping sauce. \$9.95

## Portobello Mushroom Crostini

Portobello mushrooms toasted on country bread with garlic, butter and gorgonzola cheese. \$6.95

## Pan Blackened Scallops

Fresh sea scallops, lightly dusted with spices and blackened in a white-hot cast-iron skillet. \$7.95

## Crab Cakes

Tender crabmeat with panko crumbs...pan-fried and served with a creamy mustard sauce. \$8.75

## Flash-Fried Spicy Calamari

Spicy flash-fried calamari seasoned with curry and served with jalapeno-lime aioli. \$7.95

## Louisiana Fried Oysters

Crisp fried cornmeal crusted oysters served with béarnaise or chipotle-tartar sauce. \$7.50

## Seared Tuna with Wontons

Pan-seared spiced tuna on crispy wontons...with sesame carrots and creamy wasabi sauce. \$8.95

## Garlicky Mussels Bruschetta

Prince Edward Island mussels steamed with white wine, capers, tomatoes, garlic and butter...served with crusty bread. \$8.25

## Popcorn Chicken

All white meat tenders rolled in seasoned cornmeal and deep-fried...served with honey-mustard or barbecue sauce. \$5.95

## Popcorn Shrimp

Crispy hand-battered bite-sized shrimp...served with a spicy Cajun mustard. \$6.95

## Sides

### Sweet Pea Risotto

Sweet peas in a creamy risotto. \$3.95

### Mashed Sweet Potatoes

Fresh sweet potatoes, cream, maple sugar. \$3.95

### Crispy Cheddar Potato Cakes

Crispy fried cheddar potato cakes. \$2.95

### Truffled Mushroom Ragout

Wild mushrooms in a truffled vegetable broth. \$3.95

### Caramelized Onions

Sweet onions sautéed until caramel brown. \$1.75

### Parmesan Asparagus

Grilled fresh asparagus with parmesan butter. \$3.25

### Cheesy Grits

Creamy cheddar cheese grits. \$2.95

## Non Alcoholic Beverages

### Coffee

#### Brewed Decaf

#### Tea

#### Iced Tea

#### Herbal Teas

#### Hot Chocolate

### Milk

#### Fruit Juices

#### Non-Alcoholic Beer

#### Bottled Water

#### Lemonade (seasonal)

#### Captain Eli's Root Beer

*Massachusetts Meals Tax will be added to all items*

Before placing your order, please inform your server if a person in your party has a food allergy.

# Entrées

## Eastside Sirloin\*

A lean, hand-cut, grilled top sirloin.  
Eight ounce \$15.95

## Tenderloin\*

Grilled well-trimmed choice beef tenderloin.  
Six ounce \$17.95 Ten ounce \$20.95

## Delmonico\*

A juicy, grilled, choice rib eye.  
Fourteen ounce \$18.95

## New York Sirloin\*

A tender, flavorful twelve-ounce strip sirloin. \$18.95  
*Pan-blackened, please add \$1.00.*

## Blackened Rib Eye\*

A juicy boneless rib eye dusted with seasonings and blackened in a white-hot cast-iron skillet. \$19.95

*Above served with a potato, fresh vegetable and a choice of sauce: gorgonzola, horseradish or béarnaise.*

## NY Sirloin with Candied Bacon and Smoked Gouda Fondue\*

NY Sirloin grilled with cracked black pepper and served with buttermilk mashed potatoes topped with smoked gouda fondue and candied bacon. \$20.95

## Blackened Tenderloin Tips and Scallops\*

Lean tenderloin tips and fresh sea scallops pan-blackened and served with buttermilk mashed potatoes and mango ketchup. \$19.95

## Tenderloin with Gorgonzola and Fried Leeks\*

Beef tenderloins sautéed with mushrooms and artichokes in an herb, gorgonzola and port wine demi glaze ...with crispy fried leeks and buttermilk mashed potatoes.

Six ounce \$18.95 Ten ounce \$21.95

## Blackened Salad†\*

Roasted peppers, onions, tomatoes, roasted garlic and baby greens...with gorgonzola vinaigrette and

Eastside Sirloin \$15.95	Scallops \$16.95
Shrimp \$16.95	Salmon \$17.95
Tuna \$18.95	Chicken \$13.95

## Sirloin Burger†\*

An eight-ounce freshly ground sirloin burger served with fries and a choice of cheese. \$9.95

## Sweet Mustard Barbecue Pork Tenderloin

Grilled pork tenderloin with a sweet mustard barbecue glaze...served with sautéed greens and maple mashed sweet potatoes. \$16.95

## Crispy Duck with Orange Cranberry Glaze\*

Pan-roasted duck breast with an orange, cranberry and triple-sec glaze, served with crispy cheddar potato cakes and spinach. \$17.95

## Rack of Lamb with Peach Salsa\*

Roasted rack of New Zealand lamb topped with peach salsa...served with cheesy grits. \$19.95

## Chicken Etouffée

Tender pieces of boneless chicken breast sautéed in a dark, spicy sauce with onions, peppers, celery and garlic...served with rice. \$13.95

## Chicken with a Pignoli Crust

A boneless breast with a crisp pine nut crust topped with mushrooms in a sun-dried tomato-basil cream... served with buttermilk mashed potatoes. \$15.95

## Chicken with Scallops and Asparagus

Boneless breast sautéed with scallops, garlic, mushrooms, asparagus, chardonnay-butter...with buttermilk mashed potatoes and fried leeks. \$17.95

## Thai Chile Shrimp

Jumbo shrimp seared in a ginger, orange and chile glaze served with chilled rice noodles tossed with vegetables and shiitake mushrooms in a ginger peanut vinaigrette. \$17.95

## Seafood Risotto

Jumbo shrimp, fresh sea scallops, Prince Edward Island mussels and tomatoes simmered in a rich lobster stock with sweet pea risotto, . \$19.95

## Eastside Jambalaya

Jumbo shrimp, white meat chicken breast pieces, PEI mussels and spicy Andouille sausage pan-seared and simmered in a zesty creole tomato sauce, tossed with rice or pasta. \$17.95

*Blackened items may be ordered spicy or not as spicy!*

*All deep-fried items are cooked in 100% vegetable oil (does contain soy).*

*† This item is served à la carte\**

*Consuming raw or undercooked meats, shellfish or seafood may increase your risk of food borne illness.*

## Shrimp Al Fresco

Shrimp sautéed with tomatoes, fresh basil, ripened brie, garlic and olive oil...tossed with freshly grated parmesan cheese and penne. \$16.95

## New Orleans Barbecue Shrimp

Pan-seared jumbo shrimp in a traditional New Orleans barbecue sauce...served over cheesy grits and baby spinach \$16.95

## Sesame Scallops with Lobster and Sake

Pan-seared scallops with a sesame crust tossed with lobster, asparagus, garlic, soy and sake sauce...served with scallion rice. \$19.95

## Brown Sugar and Mustard Glazed Salmon

Brown sugar and mustard glazed salmon fillet with mashed sweet potatoes and spinach. \$17.95

## Baked Atlantic Cod with Lobster Bisque

Fresh cod fillet baked with herbs and lemon... topped with a lobster bisque, served with scallion rice and fresh asparagus. \$17.95

## Caramelized Tuna with a Warm Asian Slaw\*

Yellowfin tuna steak pan-seared with brown sugar ... with warm Asian slaw and risotto cakes. \$19.95

## Blackened Fish

A tender fillet of fresh fish, dusted with Cajun seasoning and blackened in a white-hot cast-iron skillet. Market price.

## Fresh Fish of the Day

The freshest fish available...it changes daily. Market price.

## Butternut Squash Ravioli with Gorgonzola

Tender ravioli filled with butternut squash and parmesan cheese...tossed with spinach, gorgonzola, garlic and butter. \$13.95

## Truffled Wild Mushroom Risotto

Creamy wild mushroom risotto seasoned with truffle oil and topped with parmesan cheese. \$15.95

