



# APPETIZERS

FRESHLY SHUCKED OYSTERS\* 1/2 dozen. Market Price

## JUMBO SHRIMP COCKTAIL

Chilled jumbo shrimp served with a tangy cocktail sauce. 8

## HOUSE SALAD

Choice of mesclun salad or side Caesar salad. 4

## SEASIDE CHOWDER

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

Cup 4 Bowl 5

## GUMBO OF THE DAY

Robust versions of this traditional Louisiana soup.

Cup 4 Bowl 5

## CORN CHOWDER

Creamy potato, onion and corn chowder.

Cup 4 Bowl 5

## GORGONZOLA GARLIC BREAD

Gorgonzola cheese, fresh garlic and butter on toasted French bread. 4.5

## JAMAICAN SHRIMP WITH POLENTA

Pan seared shrimp with Jamaican jerk sauce on a wedge of polenta 8

## PORTOBELLO MUSHROOM CROSTINI

Portobello mushrooms toasted on country bread with garlic, butter and gorgonzola cheese. 8

## PAN BLACKENED SCALLOPS

Five ounces of fresh sea scallops, lightly dusted with spices and blackened in a white hot cast iron skillet. 10

## CRAB CAKES

Tender crabmeat with panko crumbs, pan fried and served with a creamy mustard sauce. 8.50

## SEASONED FLASH FRIED SPICY CALAMARI

with piquante tomato sauce. 8

## LOUISIANA FRIED OYSTERS

Crisp fried cornmeal crusted oysters served with béarnaise or chipotle tartar. 8

## HERB SEARED TUNA WITH BARLEY PILAF\*

Ahi tuna pan seared with fresh herbs and sea salt, served sliced over barley pilaf with carrot-ginger vinaigrette. 9

## GARLICKY MUSSELS BRUSCHETTA

PEI mussels steamed with white wine, capers, tomatoes, garlic and butter, served with crusty bread. 8

## CAJUN MEATBALLS IN CREOLE GRAVY

Ground beef, Andouille sausage, peppers, onions and celery simmered in a zesty Creole gravy and topped with parmesan cheese. 8

## POPCORN CHICKEN

All white meat tenders rolled in seasoned cornmeal and deep fried, served with honey mustard or barbecue sauce. 6

## POPCORN SHRIMP

Crispy hand battered bite-sized shrimp, served with a spicy Cajun mustard. 7

## SIDES

### SWEET PEA RISOTTO

Sweet peas in a creamy risotto. 4

### MASHED SWEET POTATOES

Fresh sweet potatoes, cream, maple sugar. 3.5

### CRISPY CHEDDAR POTATO CAKES

Crispy fried cheddar potato cakes. 3.5

### BRAISED CABBAGE

Red cabbage, vinegar and sugar. 2.5

### CARAMELIZED ONIONS

Sweet onions sautéed until caramel brown. 2.5

### PARMESAN ASPARAGUS

Grilled fresh asparagus with parmesan butter. 3

### CHEESY GRITS

Creamy cheddar cheese grits. 3

### SAUTEED MUSHROOMS

Button mushrooms sauteed with garlic and olive oil. 2.5

### POLENTA WEDGE

Toasted cheddar polenta. 3

### FRENCH FRIES

Crispy 3 or Truffled 4

## BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

San Pellegrino Sparkling Water

Lemonade and Unsweetened Iced Tea (seasonal)

Captain Eli's Root Beer

Dean's Beans Organic Coffee - Regular and Decaf

Herbal Teas, 2% Milk, Hot Chocolate

Cranberry, Pinapple, Tomato and Grapefruit Juice

Non-Alcoholic Beer

Massachusetts Meals Tax and City 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.

# ENTREES

## EASTSIDE TOP SIRLOIN\*~

A lean, hand cut, grilled top sirloin.

Eight ounce 16

## TENDERLOIN\*~

Grilled, well trimmed choice beef tenderloin.

Six ounce 18 Ten ounce 22

## DELMONICO\*~

Grilled, choice rib eye.

Fourteen ounce 19

## NEW YORK SIRLOIN\*~

A tender, flavorful twelve ounce strip sirloin. 19

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. 20

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

## NY SIRLOIN WITH CANDIED BACON AND SMOKED GOUDA FONDUE\*~

NY Sirloin grilled with cracked black pepper, served with buttermilk mashed potatoes and asparagus, topped with smoked gouda fondue and candied bacon. 21

## BLACKENED TENDERLOIN TIPS AND SCALLOPS~

Lean tenderloin tips and fresh sea scallops pan blackened and served with buttermilk mashed potatoes and mango ketchup. 22

## TENDERLOIN WITH MUSHROOMS AND SMOKED BACON\*

Tournedos of beef tenderloin panéed with mushrooms and smoked bacon, finished with a truffled brandy demi glaze and served over buttermilk mashed potatoes and asparagus and topped with fried onions. Six ounce 19

## BLACKENED SALAD†~

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

Eastside Sirloin\* 16 Scallops 18

Shrimp 17 Salmon 19

Tuna\* 19 Chicken 14

## SIRLOIN BURGER†\*

An eight ounce freshly ground sirloin burger served with fries and a choice of cheese. 10

† These items are served à la carte

Blackened items may be ordered spicy or not as spicy!

## PORK TENDERLOIN WITH SWEET ONION RELISH

Seasoned and grilled, served sliced over braised cabbage and sweet potatoes, topped with sweet onion relish. 18

## DUCK BREAST WITH GRAND MARNIER AND HONEY REDUCTION\*

Boneless duck breast seared until crisp, served sliced over cheddar potato cakes and sautéed spinach drizzled with a Grand Marnier and honey reduction. 18

## CHICKEN OR CRAWFISH ETOUFFÉE

Tender pieces of boneless chicken breast sautéed in a dark, spicy sauce with onions, peppers, celery and garlic, served with rice. 15 Crawfish 17

## CHICKEN WITH A PIGNOLI CRUST

A boneless breast with a pine nut crust topped with mushrooms in a sun dried tomato basil cream, served with buttermilk mashed potatoes. 16

## FIVE PEPPERCORN CRUSTED CHICKEN WITH SHRIMP AND ASPARAGUS

Boneless breast pan crisped with a five peppercorn and breadcrumb crust, served over mashed potatoes and asparagus and topped with jumbo shrimp in a lobster scented artichoke, sweet pea and parmesan cream. 19

## SHRIMP, PEI MUSSELS AND FETTUCCINE

Jumbo shrimp and PEI mussels sautéed with mushrooms, white wine, roasted red peppers, lemon, capers and fresh herbs, finished with butter and tossed with fettuccine and parmesan. 19

## SEAFOOD RISOTTO

Jumbo shrimp, crawfish, PEI mussels and tomatoes simmered in a rich lobster stock with sweet pea risotto. 20

## 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. 18

## SHRIMP AL FRESCO

Shrimp sautéed with tomatoes, fresh basil, ripened brie, garlic and olive oil...tossed with pasta and freshly grated parmesan cheese. 18

## NEW ORLEANS BARBECUE SHRIMP

Pan seared jumbo shrimp in a traditional New Orleans barbecue sauce, served over cheesy grits and baby spinach. 18

## SESAME SHRIMP WITH LOBSTER AND SAKE

Pan seared shrimp with a sesame crust tossed with lobster, asparagus, garlic, soy and sake sauce, served with scallion rice. 22

## MUSTARD AND BROWN SUGAR GLAZED SALMON

Fresh Atlantic salmon fillet grilled with a mustard and brown sugar glaze and served over barley pilaf and sautéed spinach. 19

## BAKED ATLANTIC COD WITH LOBSTER BISQUE

Fresh cod fillet baked with breadcrumbs, herbs and lemon, topped with a lobster bisque, served with scallion rice and fresh asparagus. 19

## CARAMELIZED TUNA WITH A WARM ASIAN SLAW\*

Ahi tuna steak pan seared with brown sugar, with warm Asian slaw and risotto cakes. 22

## 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

Market Price

## BUTTERNUT SQUASH RAVIOLI WITH GORGONZOLA

Tender ravioli filled with butternut squash and parmesan cheese, tossed with spinach, gorgonzola, garlic and butter. 15

## GARDEN VEGETABLE RISOTTO~

Creamy risotto tossed with onions, roasted peppers, artichokes and mushrooms and topped with steamed asparagus and parmesan cheese. 16

All entrees are served with Caesar or Mixed Green Salad with choice of dressing (Blue Cheese Ranch, Gorgonzola Vinaigrette, Lemon Honey Vinaigrette, Tomato Basil Vinaigrette and Balsamic Vinaigrette)

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

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

~Gluten free items. Other items may be altered.

