

# APPETIZERS

CHOPPED BAKED CLAMS .....	9-
NORTH ATLANTIC MUSSELS .....	9-
SPICY POMODORO SAUCE	
SEARED SESAME RARE TUNA .....	12-
TRIO OF DIPPING SAUCES / SEAWEED SALAD	
ASIAN STYLE CALAMARI .....	12-
"STIR-FRIED"	
JUMBO SHRIMP COCKTAIL .....	16-
SEASONAL OYSTERS .....	12-
ON THE HALF SHELL	

# SMALL SALADS

TRADITIONAL CAESAR SALAD .....	6-
MIXED FIELD GREENS .....	5-

# LARGE SALADS

GRILLED JUMBO SHRIMP & SEA SCALLOPS .....	20-
OVER LARGE CAESAR SALAD	
AHI TUNA SALAD .....	17-
SLICED RARE/ MESCLUN / SESAME GINGER VINAIGRETTE	
PAN SEARED SIRLOIN SALAD .....	16-
TOMATO/ RED ONION/ BLUE CHEESE/ MESCLUN/ VINAIGRETTE	

# ENTRÉES

GRILLED ATLANTIC SALMON .....	15-
LEMON DILL MAYO	
MACADAMIA NUT CRUSTED TILAPIA .....	14-
CHAMPAGNE BEURRE BLANC / MANGO SALSA	
SAUTÉED BROOK TROUT .....	14-
ROASTED PIGNOLI NUTS	
CHESAPEAKE CRAB CAKES .....	15-
CHIPOTLE AIOLI	
FILET OF SOLE MEUNIERE .....	16-
LEMON BUTTER	
ALE BATTERED JUMBO SHRIMP .....	18-
HOMEMADE TARTAR SAUCE	
PAN SEARED DAY BOAT SEA SCALLOPS .....	19-
HORSERADISH CRUSTED RARE TUNA .....	19-
SOY GLAZE / SHRIMP DUMPLINGS	
CLASSIC CHICKEN PARMIGIANA .....	14-
"BLACK ANGUS" SIRLOIN BURGER .....	13-
HAND CUT FRIES/ TOASTED BRIOCHE BUN	
AMERICAN, BLUE, CHEDDAR, OR MOZZARELLA	
SLOW ROASTED PRIME RIB .....	21-
HORSERADISH CREAM/ AU JUS	
MARINATED SKIRT STEAK & .....	17-
ALE BATTERED SHRIMP	
JERK SEASONED SWORDFISH & .....	17-
COCONUT SHRIMP	
SWEET THAI CHILI SAUCE	
TWO POUND MAINE LOBSTER .....	PA
STEAMED OR BROILED	

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