

# Appetizers

## Clams on the Half Shell

1/2 Dozen littlenecks, with fresh lemon and cocktail sauce 8.00

## Wasabi Sea Scallops

Sriracha chili and sweet soy sauces 9.50

## Fried Calamari

Served with marinara and pesto aioli 8.50

## Blackened Sea Scallops

Drawn butter and lemon 9.50

## Rock Shrimp Tempura

Spicy chili-garlic sauce 9.95

## Clams Casino

1/2 dozen littlenecks broiled with green peppers, sweet onion and bacon 9.50

## Ponzu-peppered Tuna

Lightly seared and sliced paper thin 8.95

## Crispy Fried Tiger Prawns

Thai chili sauce 11.50

## Spicy Stir Fried Beef Tenderloin

Julienne vegetables, baby bok choy, sesame seeds 11.50

## Shrimp Cocktail

Poached in court bouillon, cocktail sauce and fresh lemon 13.95

## Oysters On The Half Shell

Bailey's Jersey salt, Cape May. Sherry wine vinegar and shallot mignonette 12.95

# Soup

**Lobster Bisque** - Fresh cream and  
sherry 7.00cup 11.00 bowl

**French Onion** - Oven baked with  
parmesan and mozzarella 6.50

## Chef's Soup Du Jour

5.50 cup 8.00 bowl

# Salads

## Baby Mixed Greens

Toasted pine nuts, dried cranberries,  
shallot vinaigrette, basil 7.95

## Caesar Salad

Romaine lettuce, fresh croutons and  
parmesan 7.95

## Frisee with gorgonzola and Caramelized Pecans

Honey-balsamic vinaigrette 8.50

## From the Sea

### **Flounder Francaise**

Fresh lemon and white wine over baby spinach 22.95

### **Wasabi Crusted Tuna**

Sriracha chili and sweet soy sauces, baby bok choy and sticky rice 25.95

### **Crispy Panko Sea Scallops**

Orange-sesame vinaigrette 23.95

### **Alaskan King Crab Legs**

Served with drawn butter 35.95

### **Honey Glazed Pecan Salmon**

Maple-bourbon cream 21.95

### **Twin South African Lobster Tails**

Served with drawn butter and fresh lemon 44.95

### **Blackened Fish Of The Day**

Plum Tomatoes, roasted garlic and basil over angel hair Tuna 25.95 Salmon 21.95

### **Char grilled Fish Of The Day**

Fresh tomato salsa, grilled vegetables Tuna 25.95 Salmon 21.95

### **Jumbo Lump Crab Cakes**

Homemade tartar sauce and coleslaw, old bay fries 28.95

### **Miso Sake Roasted Chilean Sea Bass**

Grilled asparagus, jasmine rice, ginger vinaigrette 28.95

## Pasta

### **Penne Pasta**

Plum tomatoes, roasted garlic, vodka cream sauce 18.95

### **Shrimp Scampi**

Garlic, white wine and fresh herbs over angel hair pasta 25.95

### **Lobster, Shrimp and Scallop Fra Diablo**

Olive oil, garlic and spicy pomodoro sauce over linguini 26.95

### **Absolutely Shrimp, Lobster and Scallops**

Vodka cream sauce with prosciutto and green onion over angel hair pasta 27.95

### **Pasta Primavera**

Asparagus, cherry tomatoes kalamata olives, parmigiano reggiano and extra virgin olive oil 20.95

# Steaks and Chops

## **Steak Leeward**

14oz Angus strip steak with marsala mushroom sauce and mozzarella cheese 28.95

## **Char broiled Filet Mignon**

Caramelized onions and bordelaise sauce 8oz 24.95 12oz 29.95

## **Prime Rib of Beef**

Served with horseradish sauce and au jus English 24.95 Captains 29.95

## **Surf & Turf**

8oz filet mignon and a 5oz South African lobster tail, red wine sauce and drawn butter  
41.95

## **New York Strip Steak**

14oz certified Angus beef, red wine sauce and crispy fried leeks 27.95

## **Roasted Rack of Lamb**

Grilled vegetables, port wine and rosemary demi glace 28.95

## **Char broiled 12oz Pork Chop**

Haricot vert, whipped potatoes, rosemary pork jus 23.95

# Chicken

## **Ginger Glazed Chicken Breast**

Stir fried vegetables, jasmine rice, sesame soy vinaigrette 21.95

## **Chicken Parmigiana**

Smothered with marinara and mozzarella, served with linguini 18.95

## **Grilled Marinated Chicken**

Whipped Potatoes and grilled vegetables, herb jus 19.95

*We care about you. If, as it happens to us all one time or another, a guest consumes more than their limit of alcoholic beverages, whether it was consumed at The Engleside or somewhere else, it will be our pleasure to make arrangements for your safe trip home*