

## Appetizers

### **Bakers Half Dozen Clams on the Half Shell**

Littlenecks, with fresh lemon and cocktail sauce 8.95

### **Wasabi Sea Scallops**

Sriracha chili and sweet soy sauces 10.95

### **Fried Calamari**

Served with marinara and pesto aioli 10.95

### **Blackened Sea Scallops**

Drawn butter and lemon 10.95

### **Rock Shrimp Tempura**

Spicy chili-garlic sauce 9.95

### **Clams Casino**

1/2 dozen littlenecks broiled with green peppers, sweet onion and bacon 10.95

### **Ponzu-peppered Tuna**

lightly seared and sliced paper thin 10.95

### **Crispy Fried Tiger Prawns**

Thai chili sauce 11.95

### **Spicy Stir Fried Beef Tenderloin**

Julienne vegetables, baby bok choy, sesame seeds 12.95

### **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 7.95 cup 12.95 bowl

**French Onion Soup** - Oven  
baked with parmesan and mozzarella  
7.95

### **Chef's Soup Du Jour**

6.95 cup 8.95 bowl

## Salads

### **Baby Mixed Greens**

Toasted walnuts, dried cranberries,  
shallot vinaigrette, basil 9.95

### **Caesar Salad**

Romaine lettuce, fresh croutons and  
parmesan 9.95

### **Frisee with Gorgonzola and Caramelized Pecans**

Honey-balsamic vinaigrette 10.95

## **From the Sea**

### **Flounder Francaise**

Fresh lemon and white wine over baby spinach 24.95

### **Wasabi Crusted Tuna**

Sriracha chili and sweet soy sauces, baby bok choy and sticky rice 27.95

### **Crispy Panko Sea Scallops**

Orange-sesame vinaigrette 25.95

### **Alaskan King Crab Legs**

Served with drawn butter 39.95

### **Honey Glazed Pecan Salmon**

Maple-bourbon cream 24.95

### **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 27.95 Salmon 24.95

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

Fresh tomato salsa, grilled vegetables Tuna 27.95 Salmon 24.95

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

Grilled asparagus, jasmine rice, ginger vinaigrette 28.95

## **Pasta**

### **Penne Pasta**

Plum tomatoes, roasted garlic, vodka cream sauce 19.95

### **Shrimp Scampi**

Garlic, white wine and fresh herbs over angel hair pasta 26.95

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

Olive oil, garlic and spicy pomodoro sauce over linguini 28.95

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

Vodka cream sauce with prosciutto and green onion over angel hair pasta 28.95

### **Pasta Primavera**

Asparagus, cherry tomatoes, kalamata olives, parmigiano reggiano and extra virgin olive oil 22.95

# 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 26.95 12oz 29.95

## Prime Rib of Beef

Served with horseradish sauce and au jus English 25.95 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 demi glace 24.95

# Chicken

## Ginger Glazed Chicken Breast

Stir fried vegetables, jasmine rice, sesame soy vinaigrette 22.95

## Chicken Parmigiana

Smothered with marinara and mozzarella, served with linguini 19.95

## 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*