

1st Course

Soup of The Moment
Tomato Basil

New England Clam Chowder
Tender clams highlight this
house specialty

House Salad
Fresh & crisp served with your
choice of homemade dressings

Baked Brie
Wrapped in phyllo with a fruit coulis & toasted crostinis

Main Course

Mount Hope Seafood*
With Lobster, shrimp, scallops
tarragon & scallions sautéed in
a wine cream sauce served over
a puff pastry

Baked Stuffed Shrimp*
With our signature seafood
stuffing & lobster sauce

Filet Mignon*
Grilled filet mignon served
with béarnaise sauce & fried
shallot rings

Baked Stuffed 1/2 Lobster*
With our signature seafood
stuffing & drawn butter

Pesto Crusted Salmon*
Served with a lemon beurre
blanc

Caribbean Pork Loin
With caribbean “Jerk” spices
& raspberry demi glaze

Shrimp Scampi*
Pan seared shrimp with
oregano, scallions, fresh
tomatoes & garlic over angel
hair pasta

Slow Roasted Prime Rib*
Slow Roasted with a garlic &
thyme au jus
Friday & Saturday Nights Only

Veal Madeira*
Skillet seared veal with
mushrooms, black cherries & a
madeira demi glaze

Chicken Marianne*
Pan seared chicken breast with
wild mushrooms, julienne
carrots & a madeira cream
sauce

Scallops Block Island*
Skillet seared scallops served in
a light tomato sauce with white
wine, scallions, button
mushrooms & garlic served
over angel hair pasta

Grilled Lamb Chops*
Grilled double cut lamb chops
(3) with Maitre ‘d butter, garlic
& herbs

Three Cheese Ravioli
With lobster meat & a
cardinal sauce

Roasted Split Duckling*
With a orange housin glaze

Dessert

Beignets, Chocolate lava cake, Key Lime Pie or Carrot cake

All Entrees are served with choice of vegetable & starch
May not be combined with any third party gift certificates or promotions

**Consuming undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform server of any allergies in your party*

~APPETIZER SPECIALS~

Nº15 SOUP OF THE MOMENT

Tomato Basil

Nº15 15 POINT STUFFIES~7

with garlic butter & our signature stuffing(2)

~ENTRÉE SPECIALS~

Nº15 CAJUN PAN SEARED NATIVE SWORDFISH~23

With a gorgonzola cream sauce

Nº15 ROASTED SPLIT DUCKLING~22

With a ginger hoisin glaze

Nº15 PESTO CRUSTED SALMON~21

With a citrus beurre blanc

Nº15 BAKED STUFFED 1/2 LOBSTER~23

With our signature seafood stuffing

Nº15 SESAME PAN SEARED TUNA STEAK~22

Served with a teriyaki glaze

Nº15 GRILLED LAMB CHOPS~27

Ala Mamma (1/2 Rack)

Nº15 SEAFOOD PASTA~26

With garlic, shrimp, scallops & lobster over penne pasta with a spicy pink pepper vodka sauce

~DESSERT~

Nº15 Bananas Foster

Rum Glazed bananas over apple crisp topped with vanilla ice cream

~BEER~

Smuttty Nose I.P.A