

# ISLANDER HARVEST MENU

*Celebrating the Seasons*

**FRESH FISH FROM OUR LOCAL FISHERIES DOCK!**

**SWORDFISH 25.00**

*Served any way you like from our fish preparations!!*

**This Week's Oyster Feature: Wellfleet Oysters**

Wellfleet oysters have been considered some of the world's best for generations. The Wellfleet oyster is an eastern oyster, *crassostrea virginica* by species. They are a strong shelled oyster that are plump and clean with a distinctively good balance of creamy sweetness and brine. The cold water brings a high salinity to their growing environment and makes them a sweet oyster with a clean, sharp flavor.

## STARTERS

**Shucked Wellfleet Oysters**

½ Doz. 9.25      Kent's Dozen 18.00

*On Ice with Cocktail and Mimosa-Mignonette Sauces*

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**Apalachicola Oyster Chowder 8.00**

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**Caramelized Pear and Pancetta Salad 9.25**

*Romaine Wedge with Crisp Pancetta, Caramelized Pears, Roquefort Dressing*

*Teena's Heirloom Cherry Tomatoes*

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**Seafood Risotto 13.50**

*New Bedford Bay Scallop and Tiger Shrimp Risotto with Lemon and Fine Herbs*

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**Tempura Fried Maryland Soft Shell Crab 11.50**

*Served on Toasted Baguette with Lemon Caper Hollandaise*

*Cherry Tomatoes and Teena's Mesclun Greens*

## ENTRÉES



**Grilled \*Loch Duart Scottish Salmon 25.50**

*Marinated in Five Spice and served over Soba Noodles*

*Saffron Curry Consommé and Wild Mushrooms*

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**Char Grilled Nebraska Angus 14oz. Rib-Eye Steak 32.00**

*Warm Idaho Russet Potato Salad, Bacon Tarragon Vinaigrette*

*Grilled Asparagus and Bleu Cheese Fritters*

## MEMBER'S FAMILY RECIPE



**Mrs. Sandy Johnson's Baby Spinach Salad 16.00**

*Grilled Chicken over Spinach Salad tossed with Strawberries, Blueberries,*

*Red Onions, Toasted Pecans and Low Fat Curry Dressing*

## HARVEST DESSERTS

**Peach Almond Tart 7.00**

*Raspberries & Freshly Whipped Cream*

**Strawberry Gelato 5.75**

*Made with Organic Whole Milk*

**\*Loch Duart:** *An independent Artisan Salmon Farm from the pristine waters of Scotland*

*Member of the CleanFishAlliance, Salmon are raised without hormones, anti foulants or antibiotics.*

*They are given a natural diet feed from sustainable sources and is GMO- free*

*Room to grow: 98.5% water, 1.5% fish*