

Mothers Day Dinner Menu

STARTERS

Overstuffed Baked Clams (4)—13

Fresh herbs, bacon, onions, celery, garlic butter, toasted bread crumbs

Crispy Calamari—13

Flash fried, spicy marinara

Oven Roasted Tomato Bruschetta—12

Fresh mozzarella, fresh basil, shaved pecorino romano, garlic crostini

Jumbo Shrimp Cocktail (4)—18

Baby mixed greens, spicy horseradish cocktail sauce

Crab Cakes—13

Tri-pepper remoulade, roasted corn tomato relish

Shrimp & Quinoa Salad—18

Chilled jumbo shrimp, baby arugula, shaved carrots & radishes, red onions, capers, chickpeas, dried cranberries, honey lime vinaigrette

Crispy Eggplant Fries—12

Diced hot cherry peppers, tomatoes & onions, fresh basil, Mahon cheese, balsamic reduction

Sesame Chicken Spring Rolls—12

Sweet chili emulsion, crunchy bean sprouts, peanut dipping sauce

Roasted Red Pepper Tomato Bisque—8.5

Garlic parmesan crostini

Seafood Bisque—9

ENTREES

All Entrees Include a Garden Salad with Balsamic Dressing. Substitute a Cooperage House Salad for \$2.50

Seafood Sauté—35

Jumbo shrimp, sea scallops, langostinos, chopped clams, mussels, roasted tomatoes, shiitake mushrooms, light plum tomato basil sauce, over linguine

Roasted Pineapple, Habanero Glazed Fresh Atlantic Salmon—31

Sticky jasmine rice, sautéed baby spinach

^Marinated 14oz. Grilled Prime NY Shell Steak—38

Garlic confit mashed potatoes, sautéed local asparagus, Holy Schmitt's horseradish creme

Murray's Organic Roasted 1/2 Chicken—28

Compound herb butter infused, sautéed market vegetables, brown rice pilaf, coriander mandarin glaze

Roast Semi Boneless Stuffed Duckling—34

Dried fruit confit stuffing, raspberry orange peppercorn glaze, toasted almonds, brown rice pilaf, sautéed market vegetables

Jumbo Stuffed Shrimp (4)—32

Crab & shrimp stuffing, garlic butter & toasted bread crumbs, brown rice pilaf & sautéed market vegetables

^Surf & Turf—44

Grilled, prime filet mignon, herb compound butter & stuffed shrimp (crab & shrimp stuffing), garlic confit mashed potatoes, sautéed market vegetables

Chicken Francese—27

Egg dipped & sautéed with garlic lemon sherry wine sauce, garlic confit mashed potatoes, sautéed market vegetables

Seafood Medley—35

Broiled cod, stuffed shrimp (crab & shrimp stuffing), sea scallops, baked clams, scampi garlic white wine butter broth, garlic confit mashed potatoes, sautéed market vegetables

*Rigatoni A la Vodka—26

Rich pink cream sauce with pancetta, fresh sage & basil (add chicken +3, add shrimp +5)

Panko Herb Crusted Fresh Icelandic Cod—31

Sautéed market vegetables, local mushroom & spring vegetable cous-cous, lemon aioli

^Garlic & Herb Marinated Rack of Spring Lamb—37

Garlic confit mashed potatoes, sautéed market vegetables, mint demi reduction

Sample Menu, Subject to Change at Anytime

^Indicates cooked to your liking. Consuming raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.