DINNER

RAW BAR

JUMBO SHRIMP... 2.25
OYSTERS... 1.50
LITTLENECKS... .95

APPETIZERS

CALAMARI
Cajun Fried Calamari with Tomatillo Sauce.............. 7.25
MARYLAND CRAB CAKES
served with homemade Tartar Sauce.................. 8.50
CHILMARK CHICKEN WINGS
marinated our way and served with a
tomato chutney ........................................... 6.95
CLAMS CASINO
the classic way, only better ................................ 6.95

MESQUITE GRILLED VEGETABLES
Finished with a touch of Herb Butter .................. 6.95
SMOKED BLUEFISH
Served with Horseradish Mayonnaise ................. 7.95
SMOKED SALMON
Served with Toast Points, Capers and Lemon........... 9.50

SOUPS

GAZPACHO
An extraordinary improvement on an old favorite,
made with Island Vegetables, Fresh Roast Cumin
seed, Garlic and a hint of Cilantro ...................... 4.25
QUAHOG CHOWDER
This is the real stuff!! Fresh Quahogs, Quahog Broth,
Potatoes, Onions, Salt Pork, Sweet Butter and
Heavy Cream ........................................... 4.75
SEAFOOD STEW
Fresh Island Seafood Bouillabaisse made to order .. 7.95

SALADS

TRADITIONAL HOUSE
Assorted Greens, Cherry Tomatoes, Cucumbers,
and Carrots with FEASTS' Dijon Vinaigrette .......... 4.25
topped with crumbled Roquefort Cheese .......... 5.25
FEAST TRI-COLOR
Arugula, Belgian Endive, Radicchio, Hearts of Palm
and Montrachet Cheese with FEASTS' Dijon
Vinaigrette Dressing .................................. 6.95
CAESAR
The classic salad with homemade Mammoth
Croutons, Portuguese Anchovies and freshly grated
Parmesan Cheese ........................................ 6.25

PASTA

We use only imported pasta
served with our homemade sauces,
& imported parmesan blend

RED SEAFOOD MARINARA
Fresh Local Seafood, Italian Plum Tomatoes, Olive
Oil, Garlic and Italian Parsley ........................ 18.95
Appetizer ................................................. 9.50
PESTO
Fresh Basil, Virgin Olive Oil, Pignoli Nuts
Garlic and imported Parmesan Cheese ................. 14.95
Appetizer ................................................. 6.95

LINGUINI WITH CLAM SAUCE
Your choice, Red or White, garnished with
Littlenecks in the shell ................................ 15.95
Appetizer ................................................. 7.95
PENNE WITH TOMATO SAUCE
Imported Pasta with a Sauce of Italian Plum
Tomatoes, Garlic, Virgin Olive Oil, and Basil .... 12.95
Appetizer ................................................. 6.95

BEFORE OR AFTER DINNER BE SURE TO VISIT THE
ENTREES

FRESH VINEYARD SWORDFISH STEAK
Served with homemade Lemon Dill Sauce .......... MKT.

GRILLED TUNA STEAK
with Spicy Peanut Sauce .................................. MKT.

BAKED STUFFED SHRIMP
Jumbo Shrimp with our Crab and Lobster Stuffing, served with Drawn Butter ................. 23.95

STEAMED VINEYARD LOBSTERS
Cracked and Split, served with Drawn Butter.
Ask wait person for sizes and prices ................. MKT.

B-B-Q BABY BACK RIBS
Hand rubbed with spices, roasted slowly, bathed in Feasts Barbecue Sauce and grilled to order ........ 19.95

TORNADOES OF BEEF
Two petite Filets, grilled and served with herb butter ................................................. 23.95

AGED PRIME LAMB CHOPS
Served with a Walnut, Mint Pesto ......................... 23.95

FEAST BARBECUED MIXED GRILLE
A generous portion of Ribs, Chicken Breast, and Sweet Italian Sausage ......................... 19.95

All Entrees Served with Feast Fries or Rice Pilaf and cold Medley of Summer Vegetables or Chef’s Choice

DESSERTS

TIRAMASU
A delicious combination of Whipped Cream, Lady Fingers and and Espresso Filling .............. 4.95

FEASTS OBSCENE BROWNIE ......................... 3.50

FEASTS OBSCENE BROWNIE (ALL THE WAY)
Topped with Haagen-Dazs, drenched with Hot Fudge and topped with Freshly Whipped Cream .... 4.95

BITTERSWEET-CHOCOLATE BREAD PUDDING
Chocolate lovers delight topped with Whipped Cream ....................................................... 3.95

FRESH SORBET Ask about today’s flavors .................. 3.95

CHEESECAKE OF THE DAY ......................... 4.50

BEVERAGES

SPECIAL BLEND COFFEE OR DECAF ............... 1.25

ESPRESSO ................................................. 1.95

ICED SODA ............................................. 1.50

ICED ESPRESSO ...................................... 2.50

HOMEMADE PINK LEMONADE ...................... 2.50

SPECIALTY DRINKS (Non Alcoholic or with Alcohol if you B.Y.O.B) ...................... 2.95

Daquiris; Coladas; Bloody Mary;
Freshly Squeezed Orange or Grapefruit Juice.

For conservation purposes
Water will be served upon request.

TEA ............................................... .95

CAPPUCCINO ....................................... 2.95

SAN PELLEGRINO .................................. 1.95

ICED TEA ............................................. 1.95

SPRITZERS ......................................... 2.50

CORKAGE, PER BOTTLE ......................... 3.00

THAW MALIN GALLERY IN OUR MEZZANINE