The Feast of Chilmark
APPETIZERS

Pan Fried Calamari with Tomatillo & Avocado Salsa 6.95  
Baked Shrimp with Herb Butter & Spinach 8.95  
Poached Shellfish Salad Timbale with Three Sauces 10.95  
Chilmark Chicken Wings 4.95  
Maryland Style Crab Cakes with Pickled Mayonnaise 8.95  
Stuffed Anaheim Chili Peppers with Goat Cheese & a Roasted Red Pepper Honey Butter 7.95  
Littleneck Clams Casino Style or on the Half Shell 6.25

SOUPS

The Feast of Chilmark’s Quahog Chowder 4.25  
Chilled Gazpacho 3.95

SALADS

Assorted Local Organic Greens with a Red Wine Balsamic Vinaigrette 4.95  
Caesar Salad with Feast Croutons 4.95  
Warm Plum Tomatoes & Goat Cheese with a Chive Vinaigrette 5.25

ENTREES

Grilled Swordfish Steak with a Citrus Herb Butter 19.95  
Spiced Bluefish with a Red Remoulade Sauce 14.95  
Roasted Rack of Domestic Lamb with a Grilled Vegetable Puree 23.95  
Sautéed Cutlet of Chicken with Three Mustards 16.95  
Grilled Center Cut Delmonico Steak with Sweet Balsamic Onions 18.95  
Sautéed Medallions of Pork with a Brandied Mushroom Glaze 16.95  
Grilled Breast of Chicken; Teriyaki or Bar-B-Que Style 15.95  
Steamed Local Lobsters with Drawn Butter  Market Price  
Seafood Marinara with Lobster, Shrimp, Scallops, and Littlenecks Over Linguini 18.95  
Linguini with White Clam Sauce 15.95  
Penne with Fresh Plum Tomatoes 12.95

*All Pasta Dishes are made with Imported Pasta. 
Appetizer Portions are Available.

SPECIALTY DRINKS

Non-Alcoholic Daiquiris; Coladas; Bloody Marys 2.95  
(or with Alcohol if you BY.O.B.)

San Pellegrino by the Glass 1.95  
By the Bottle 3.95

Corkage $3.00 per Bottle