

SAM'S WATERFRONT CAFE

FALL DINNER MENU

STARTERS

FRENCH ONION SOUP
with garlic croutons and
Vermont white cheddar
4.25

Homemade SOUP of the day
2.95/3.95

MIXED FALL GREENS with a choice
of sherry vinaigrette, dijon vinaigrette
or creamy parmesan pepper dressing
2.95/4.50

Philip's eggless CAESAR SALAD
with spicy croutons
3.95/5.95

DUCK & QUAIL PATE
with grain mustard, minced onions,
cornichons and mixed greens
5.95

CRISPY DUCK DUMPLINGS
with soy glaze and
ginger-mustard sauce
6.95

Little neck clams and wild
mushroom RISSOTO
with parmesan
6.95

YUCATAN OYSTERS - oysters
coated in cornmeal and pepper,
sauteed and served over flour
tortillas and salsa
7.95

TEMPURA OF SHRIMP,
SCALLOPS, OYSTERS &
CALAMARI served
with a lemon basil aioli
8.95

PASTAS

SMOKED CHICKEN with
fettucini, garlic,
tomatoes and scallions
14.95

Grilled SEASONAL VEGETABLES
with linguini, mixed herbs,
garlic and olive oil
11.95

Sauteed BLACK TIGER SHRIMP
with roasted onions and
red pepper pesto tossed
with angel hair pasta
17.95

Fettucini tossed in a
TOMATO BASIL CREAM SAUCE
with parmesan
13.95

Sauteed GROUPEL with penne,
red onions, fresh herbs
and tomatoes
Market Price

Sauteed SEAFOOD MARINARA
with shrimp, scallops, calamari,
clams and mussels
tossed with linguini
19.95

ENTREES

Grilled PORK CHOP
wrapped in applewood
smoked bacon served with
garlic mashed potatoes
and sundried apple sauce
15.95

Grilled FILET MIGNON
with mustard chive sauce,
potato-parmesan tarts and
braised vegetables
18.95

Annapolitan BOUILLABAISSE
(contemporary-style seafood stew)
with mussels, clams, shrimp,
scallops, crab meat and fish
20.95

Oriental BBQ SALMON with
soy buerre blanc and
grilled Japanese eggplant
17.95

Grilled and roasted
RACK OF LAMB with grilled
redskin potatoes and
sauteed spinach
24.95

Sauteed apple-stuffed QUAIL
served with onion marmalade,
cranberry salsa and wild
mushroom bread pudding
17.95

Grilled marinated SWORDFISH
served with sauteed tomatoes,
shiitake mushrooms and leeks
Market Price

Grilled VEAL CHOP
with garlic mashed potatoes,
creamy mushrooms and a
cabernet sauvignon sauce
23.95

Seared DUCK BREAST
over currant sauce with
sweet potato chips
and sundried
cherry chutney
18.95

Roasted autumn
VEGETABLE PLATE
with grilled redskin potatoes
and garlic-herb olive oil
12.95

Grilled New York
STRIP STEAK
served with crispy onions
and shoestring potatoes
19.95

Roasted BREAST OF CHICKEN
with an apple-walnut bread
stuffing, garlic mashed
potatoes and seasonal vegetables
14.95

Please tell your server if you have a special request or would prefer a dish prepared differently.