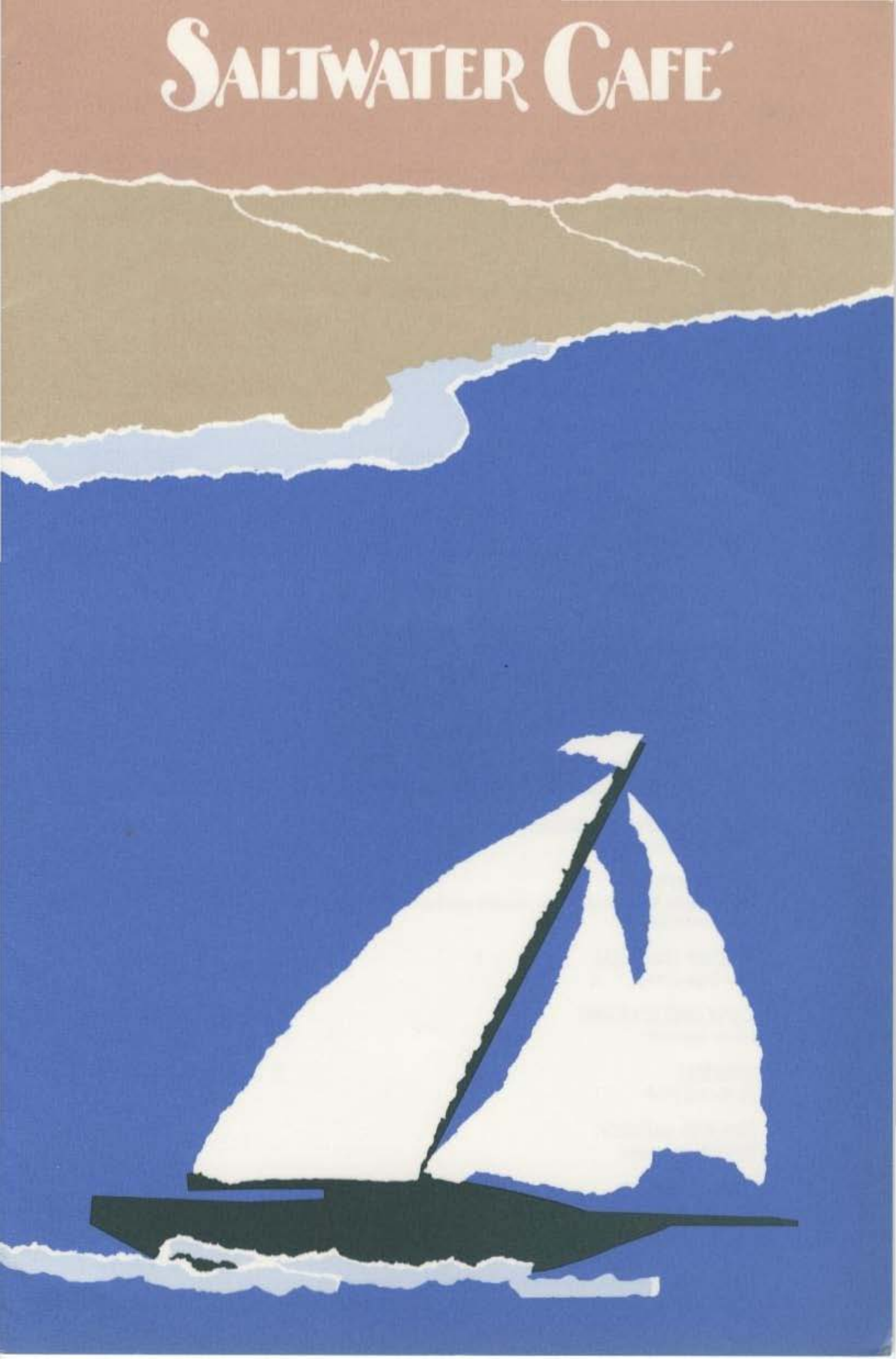
SALTWATER CAFÉ



SOUPS

SALTWATER CAFE BISQUE *Creamy smooth with a hint of sherry*	*$ 2.00 (cup)*	*$ 3.00 (bowl)*
SOUP OF THE DAY *Always homemade*	*$ 1.75 (cup)*	*$ 2.50 (bowl)*
OYSTER PAN ROAST *Select oysters simmered in their own liquor with peppers, spices and heavy cream*		*$ 6.75 (bowl)*

APPETIZERS

BEER BATTERED SHRIMP *Three large shrimp with dipping sauces*		*$ 6.75*
SPICE BOILED SHRIMP *Almost hotter than it should be*		*$ 6.25*
BRAISED OYSTERS *Warmed oysters topped with hot garlic vinaigrette*		*$ 7.50*
BAKED MUSSELS *With garlic and herb butter*		*$ 4.25*
STEAMED MUSSELS *Cooked with onions and chablis wine and served with drawn butter*		*$ 4.25*
STEAMERS *Soft shell clams with broth and drawn butter*		*$ 6.25*
BAKED STUFFED CLAMS *Whole littleneck clams with Italian spices and breadcrumbs*		*$ 4.75*
BAKED STUFFED MUSHROOMS *With cheese and crabmeat*		*$ 4.75*
HOT SAMPLER *Baked stuffed clams, mushrooms, mussels and beer battered shrimp (Recommend for two)*		*$11.25*
SHRIMP COCKTAIL *Four large shrimp*		*$ 7.50*
LITTLENECK CLAMS *On the half-shell*	*$ 5.50 (6)*	*$ 9.75 (12)*
OYSTERS *On the half-shell*	*$ 5.50 (4)*	*$ 8.50 (6)*
SMOKED SALMON *Mustard sauce garni*		*$10.75*
COLD SAMPLER *Two shrimp, two clams and two oysters*		*$ 7.50*
PUTTIN' ON THE RITZ *Oysters, smoked salmon, and caviar with ½ bottle of champagne*		*$27.50 for two*

PASTAS

FETTUCINE *With smoked salmon and oysters in creamy dill sauce*		*$ 8.75*
FETTUCINE PRIMAVERA *Pasta with fresh vegetables and parmesan cheese in butter sauce*		*$ 6.75*
LINGUINI *With white clam sauce*		*$ 6.25*

SALADS

CAESAR SALAD *Romaine lettuce, parmesan cheese, croutons with garlic/anchovy dressing*	*$ 2.00 small*	*$ 3.00 large*
ENDIVE VINAIGRETTE *Belgium endive tossed with greens*		*$ 4.75*
CAFE SALAD *Seasonal greens with appropriate dressings*		*$ 4.75*
GARDEN SALAD *Iceberg and leaf lettuce, carrots and tomatoes*		*$ 1.75*

ENTREES

CHICKEN DIJON *Sauteed with whole grained mustard, scallions and fresh tomatoes*		*$10.75*
CHICKEN LOUISIANA *Breast of chicken sauteed with hot Andoville sausage and roasted peppers in a piquant vinegar sauce*		*$11.75*
VEAL FRANCAISE *Light egg batter, lemon, chablis and butter*		*$13.75*
VEAL WESTPHALIAN *Medallions of veal with mushrooms and onions, and Westphalian ham in a maderia sauce, topped with cheese*		*$14.75*
FILET MIGNON *With Bernaise sauce*	*$16.75 full*	*$13.75 petite*
TOURNEDOES OF BEEF *With shallots, mushrooms, tomatoes and roasted peppers*		*$14.75*

CAFE SPECIALTIES

GRILLED SWORDFISH — *Market priced*
With roasted peppers and mushrooms or horseradish sauce

SALTWATER CAFE MEDLEY — *$13.75*
Littleneck clams, mussels, shrimp, scallops, and filet of sole simmered in basil sauce

SEA SCALLOPS — *$14.75*
Sauteed with three types of peppers and shallot butter

SCALLOPS AND SHRIMP — *$15.75*
Sauteed with fresh vegetables, sauce American

SHRIMP AMORE — *$15.75*
Large shrimp sauteed with scallions, fresh tomatoes, grained mustard and cream

BROOK TROUT — *$11.75*
Boneless fresh water trout crusted with parmesan cheese and pan-fried

NORTH ATLANTIC SOLE — *$11.75*
Local flounder sauteed in lemon wine sauce or mustard sauce

ENGLISH STYLE SOLE — *$12.75*
Breaded filet of sole pan-fried with mushrooms, served with Buerre Blanc

SEAFOOD AND VEGETABLE STEW — *$15.75*
Clams, mussels, shrimp, scallops and catch of the day with fresh vegetables

BLACKENED RED SNAPPER — *$16.75*
A cajun treat — black and spicy outside, white and juicy inside

MARYLAND STYLE RED SNAPPER — *$16.75*
Filet of red snapper sauteed in a light egg wash with shallots, mushrooms, green peppercorns, brandy and shrimp cream

CASSEROLE AU GRATIN — *$15.25*
Sea scallops, shrimp, and Alaskan crab baked in a rich cheese sauce

MAINE LOBSTER — *Market priced*
Steamed, broiled or baked and stuffed

COMBINATIONS

TOURNEDOES MERUS — *$15.75*
Filet Mignon with Alaskan crabmeat and Bernaise sauce

VEAL AND SHRIMP — *$14.75*
Veal and butterfly shrimp with fresh vegetables in butter sauce

CHICKEN AND SHRIMP — *$13.75*
With garlic sauce over linguini

SCALLOPS, TASSO AND ROASTED PEPPERS — *$13.75*
Tangled with fettuccine in a cheese sauce

BEVERAGES

CAFE CAPACCINO *With Bailey's Irish Cream and Grand Marnier*	*$ 3.75*
CAPACCINO	*$ 2.50*
ESPRESSO	*$ 1.50*
COFFEE, BREWED DECAF, OR TEA	*$ 1.00*
JAMAICAN COFFEE *With Tia Maria*	*$ 3.50*
IRISH COFFEE	*$ 3.00*

DESSERTS

Desserts are freshly made and change daily. Please ask your server for suggestions.

WINES

We offer a variety of wine by the glass, carafe or bottle.

Private rooms for 6 to 50 persons are availale for breakfast, lunch or dinner.

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DINNER