

Dinner at the Café 7 Nights a Week

Maine Chowder (Shrimp, Crabmeat & Corn) 4.25/7.50 Greg's Gazpacho or Fish Chowder

2.95/4.95

Ducktrap Smoked Salmon Cakes w/cajun tartar sauce 6.95

Ducktrap Smoked Salmon or Trout Filet 7.95

P.E.I. Mussels Mariniere 6.50 w/Linguini 10.95

Greg's Smoked Bluefish Paté 4.95

Hot Clam Dip 6.95 Our guarded recipe--served hot & bubbly with crisps.

Chicken & Vegetable "Potstickers" 5.95 Fried-crisp---with our japanese dipping sauce.

Clyde's Baked Brie 6.95 A wheel of french brie, baked with garlic butter & toasted almonds.

Café or Macho Nachos 4.95/6.95

Crisp tortillas broiled with cheddar cheese & jalapeno peppers. Our chili makes it macho.

Our Caesar Salad 5.95 Crisp romaine lettuce, caesar dressing, lots of lemon & croutons.

Mixed Field Greens --choice of dressings 3.95

Entrées

Fresh Maryland Soft-Shell Crabs Almandine 22.95

First of the season--jumbo grade--sautéed crisp with panko, finished with lemon, garlic butter & toasted almonds

Cafe Rack of Lamb 21.00

8 rib New Zealand Rack--grilled, then finished in the oven with mustard & honey--served au jus.

Veal Medallions Portobello Marsala 18.95

Veal sautéed with marsala wine & portobello mushrooms.

Blackened or Grilled Swordfish 17.95 Served with fruit salsa.

Pan Seared Hoisin Salmon Filet 17.95

Hoisin & ginger brushed on fresh pan seared salmon with crispy noodles

Pokanoket Ostrich Sausage & Linguini Pesto w/Pimento 16.95

Fresh Cuttyhunk Striped Bass 17.95 The best !! w/a light lemon mustard sauce.

Teriyaki Sirloin Brochette 13.95 Marinated sirloin skewered with onions & peppers.

Black Angus Tenderloin Filet Pamela 19.95

Grilled and finished with Marion's Great Hill Blue Cheese & Bacon.

Café Grilled Duck Breast 17.95 Peppered, grilled and roasted crisp--with tonight's sauce.

Bridge Street Barbecued Ribs 9.95/17.95

Our best--slow-roasted & finished with our great barbecue sauce.

Grilled Bridge Street Ginger Chicken 13.95 Chicken/Ribs 15.95 House specials.