

## APPETIZER

- ANTIPASTO PLATE** 15  
*PROSCIUTTO, ARTICHOKE HEARTS, CURED OLIVES, FRESH MOZZARELLA, EVOO, ROASTED MUSHROOMS, TOMATO AND HERB FOCACCIA*
- STEAMED MUSSELS** 13  
*ROPE GROWN MUSSELS TOSSED WITH A ZESTY FRESH TOMATO BROTH, GRILLED FRENCH BREAD CROSTINI*
- CRAB CAKES** 14  
*TWIN JUMBO LUMP CAKES SERVED WITH A DILL GRAIN MUSTARD MAYONNAISE AND STRAWBERRY PAPAYA SALSA*
- ARTISAN CHEESE PLATE** 13  
*FRESH BERRIES, CANDIED PECANS, FIG JAM, WITH FRESH BREAD AND SESAME CRACKERS*
- MAINE LOBSTER COCKTAIL** 19  
*TARRAGON HORSERADISH AIOLI, TOMATO AND MANGO SALSA*
- SESAME CRUSTED YELLOWFIN TUNA** 15  
*DAIKON SLAW, RED CURRANT SALSA, WASABI DRIZZLE, SEAWEED SALAD*
- SEARED SCALLOPS** 12  
*GEORGE'S BANK SCALLOPS WITH CITRUS TARRAGON BUTTER AND WHITE CORN PUREE*

## SOUP

- NEW ENGLAND CLAM CHOWDER** 8  
*FRESH CLAMS, HERBS, & SMOKED BACON IN A RICH CREAMY BROTH*
- LOBSTER BISQUE** 9  
*FOCACCIA CROSTINI AND CRÈME FRAICHE*

## SALAD

- NICKERSON SALAD** 10  
*BOSTON BIB, WATERCRESS, CANDIED PECANS, BLACK FIGS, ROASTED TOMATO VINAIGRETTE, CRUMBLLED GOAT CHEESE*
- HEART OF ROMAINE** 9  
*CREAMY LEMON GARLIC VINAIGRETTE, TOASTED PINE NUTS, SHREDDED PARMESAN, PESTO BREAD STICK*
- CAPRESE SALAD** 11  
*HEIRLOOM TOMATOES, FRESH MOZZARELLA, AGED BALSAMIC SYRUP, OLIVE OIL, FRESH BASIL*
- BABY LETTUCE CORNUCOPIA** 10  
*RED AND GREEN OAK LEAVES, ROMA TOMATO RING, CUCUMBER CONFETTI, CHIVE OIL, ROASTED PEPPER VINEGAR, BREAD STICK*
- THE OT WEDGE** 11  
*ICEBERG LETTUCE, SMOKED BACON, RED ONION AND TOMATO WITH BLUE CHEESE DRESSING AND BALSAMIC DRIZZLE*

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

## ENTREE

EACH ENTRÉE IS SERVED WITH TODAY'S SEASONAL VEGETABLES

- GRILLED SWORDFISH STEAK\*** 33  
*BASTED WITH PEPPERCORN BUTTER, AVOCADO SALSA, PARMESAN RISOTTO*
- BRICK ROASTED ½ CHICKEN** 28  
*HERB SEASONED, NATURAL JUICES, ROASTED GARLIC WHIPPED POTATO*
- SCROD EN PAPPILLOTTE** 30  
*NEW ENGLAND COD FILLET WRAPPED IN PARCHMENT WITH AROMATIC HERBS AND VEGETABLES*
- NORTH ATLANTIC HALIBUT** 32  
*PAN ROASTED FILLET WITH PESTO, ARUGULA AND TOMATO SALAD, PARMESAN RISOTTO*
- SAUTÉED SHRIMP PROVENCAL** 34  
*JUMBO TIGER SHRIMP WITH CAPERS, KALAMATA OLIVES AND FRESH TOMATOES WITH LEMON BUTTER SAUCE OVER CHIVE AND GARLIC TAGLIATELLE*
- SEARED VEAL RIB CHOP\*** 38  
*12OZ. BONE-IN CHOP, FRESH MOREL MUSHROOMS AND CARAMELIZED ONIONS WITH BLUE BUTTER, ROASTED POTATOES*
- GRILLED FILET MIGNON\*** 36  
*10OZ. CERTIFIED ANGUS BEEF® BRAND TENDERLOIN STEAK, GRILLED VIDALIA ONION, CABERNET DEMI GLAZE, HORSERADISH WHIPPED POTATO*

## DESSERT

- PROSECCO SABAYON** 8  
*FRESH STRAWBERRIES TOPPED WITH A SWEET EGG CUSTARD AND WHIPPED CREAM*
- S'MORES TORTE** 10  
*LAYERS OF CHOCOLATE MOUSSE, MARSHMALLOW CREAM, & GRAHAM CRACKER CAKE*
- CHOCOLATE MOUSSE** 8  
*FRESH RASPBERRIES*
- CRÈME BRULÉE TRIO** 12  
*CHOCOLATE, GRAND MANIER, AND TRADITIONAL VANILLA CUSTARDS WITH CARAMELIZED SUGAR AND FRESH BERRIES*
- ICE CREAM** 8  
*CHOCOLATE OR VANILLA*
- RASPBERRY SORBET** 9  
*TOPPED WITH FRESH MINT AND RASPBERRIES, PIROULINE COOKIE*

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## BY THE GLASS &amp; BOTTLE

## SPARKLING WINE

NV VEUVE CLICQUOT BRUT OR ROSÉ REIMS	15/75
'08 BORGIO MAGREDO BRUT PROSECCO, VENEZIE	10 /45
NV OCEAN EDGE BRUT, CALIFORNIA	8/36

## WHITE

2010 BORGIO M PINOT GRIGIO, VENEZIE	8/36
2009 ALSOIS LAGEDER PINOT BIANCO, ALTO ADIGE	9/38
2009 LEGADO DEL CONDE ALBARINO, SPAIN	11/44
2009 FRENZY SAUVIGNON BLANC, MARLBOROUGH	9/36
2009 ST. HALLET SAUVIGNON BLANC - SEMILLON, AUSTRALIA	10/40
2009 WEINGUT PLEIL GRUNER VELDNER , AUSTRIA	9/36
2009 KEUNTZ -BAS RIESLING "TRADITION", ALSACE	12/48
NV OCEAN EDGE CHARDONNAY, CALIFORNIA	8/32
2009 WILLIAM HILL CHARDONNAY, CENTRAL COAST	12/48
2007 NEWTON UNFILTERED CHARDONNAY, CARNEROS	15/64
NV SOKOL BLOSSER EVOLUTION LUCKY #9, OREGON	12/48

## RED

2008 HITCHING POST "HOMETOWN" PINOT NOIR, S. BARBARA	14/56
2008 SERESAN MOMO PINOT NOIR, NEW ZEALAND	13/52
2008 SOUTHERN RIGHT PINOTAGE, SOUTH AFRICA	9/36
2007 HUGH HAMILTON "THE RASCAL" SHIRAZ, McLAREN VALE	14/56
2007 CANNONBALL MERLOT, CALIFORNIA	11/44
2007 BODEGA LUIGI BOSCA MALBEC RISERVA, MENDOZA	12/48
'2008 MICHAEL DAVID PETITE PETIT SYRAH, LODI	14/56
NV OCEAN EDGE CABERNET SAUVIGNON, CALIFORNIA	9/36
2008 NAPA CELLARS CABERNET SAUVIGNON, NAPA	15/60
2008 LYETH FLEUR DE LYETH, NAPA VALLEY	9/40

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VISIT OUR OTHER RESORT  
RESTAURANTS!

*Bayzo's Pub*



*at ocean edge resort*

**LinX**  
TAVERN / BAR

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