

SAILOR'S RETURN



Appetizers

Eggplant Stack.....	\$13.95
<i>Fontina cheese, spinach, prosciutto & tomato bordelaise</i>	
Crab Dip.....	\$15.95
<i>Maryland style crab dip baked and served hot with crackers and pita chips</i>	
Fried Green Tomatoes.....	\$13.95
<i>Pesto, roasted red peppers, fresh mozzarella, balsamic fig glaze</i>	
Portabella Mushroom Cap Crab Cake.....	\$16.95
<i>Jumbo portabella mushroom stuffed with a crab cake, melted Swiss, topped with cabernet demi & beurre blanc sauce</i>	
Baked Escargot with four cheeses.....	\$12.95
Bob's Jumbo Shrimp Cocktail.....	\$14.95
Coconut Shrimp.....	\$14.95
<i>with Orange Marmalade sauce</i>	
Fried Calamari.....	\$12.95
<i>with Marinara sauce</i>	
Jumbo Lump Crab Cake.....	\$14.95
<i>with whole grain mustard sauce</i>	
Conch Fritters.....	\$13.95
<i>with Remoulade sauce</i>	
Fried Stuffed Mushrooms.....	\$12.95
<i>with Alouette cheese & Italian sausage</i>	
Sailor's Smoked Fish Dip.....	\$12.95
<i>with hot peppers and crackers</i>	
Chicken Wings.....	6 - \$8.95
<i>Hot, Medium or Mild with celery sticks & blue cheese dressing</i> 12 - \$13.95	
Parmesan Truffle Fries.....	\$9.95
<i>Sailor's fries tossed with parmesan cheese and finished with truffle oil</i>	
Classic Hummus.....	\$8.95
<i>Classic hummus topped with kalamata olives and feta cheese. Served with pita chips and crackers</i>	
Sailor's Bread.....	\$8.95
<i>Fresh chopped tomato, garlic, basil, extra virgin olive oil, melted fontina and gorgonzola cheese. Served over Sailor's garlic bread drizzled with balsamic fig glaze</i>	

Soups

New England Seafood Chowder
Bowl \$5.95 Cup \$3.95

Dinner Salads Ala Carte

House Salad.....	\$7.95
<i>Baby greens, tomato, cucumber, onion, croutons with balsamic vinaigrette</i>	
Beet Salad.....	\$8.95
<i>Fresh greens with roasted beets topped with goat cheese, candied walnuts & raspberry vinaigrette</i>	
Classic Caesar.....	\$8.95
<i>Crisp romaine lettuce, croutons and parmesan cheese</i>	
Baby Iceberg.....	\$8.95
<i>Crisp iceberg lettuce with apple-smoked bacon, tomato, red onion & a homemade blue cheese dressing</i>	
Burrata Mozzarella.....	\$10.95
<i>Fresh mozzarella stuffed with ricotta cheese, served with mixed greens and strawberries, sun dried cherries, grapes and toasted almonds finished with a balsamic fig glaze</i>	
Add Chicken.....	\$6.00
Add 4 Jumbo Sea Scallops.....	\$20.00
Add Fresh Mahi.....	\$16.00
Add 4 Jumbo Shrimp.....	\$16.00

Seafood Entrees

Fresh Catch of the Day.....	~ Market Price
<i>Choice of: Francaise topped with a lemon butter sauce. Grilled or Blackened each topped with a citrus oil. Served with garlic mashed potatoes & fresh seasonal vegetable</i>	
Coconut Macadamia Snapper.....	\$32.95
<i>Coconut macadamia encrusted snapper finished with a blood orange beurre blanc sauce. Served with garlic mashed potatoes & fresh seasonal vegetable</i>	
Jumbo Sea Scallops.....	\$30.95
<i>Pan seared jumbo scallops topped with a basil pesto, drizzled with saffron tarragon oil. Served with spinach and basmati rice blend</i>	
Fresh Grilled Herb Roasted Salmon.....	\$26.95
<i>Toasted almonds & citrus oil. Served with a basmati rice blend & fresh seasonal vegetable</i>	
Jumbo Lump Crab Cakes.....	\$30.95
<i>Pan seared crab cakes topped with a whole grain mustard sauce. Served with garlic mashed potatoes & fresh seasonal vegetable</i>	
Shrimp Scampi.....	\$29.95
<i>Pan seared jumbo gulf shrimp in a garlic, white wine, lemon butter sauce. Served with a basmati rice blend & fresh seasonal vegetable</i>	
Pistachio and Sesame Mahi.....	\$28.95
<i>Pistachio and sesame seed encrusted mahi served with Mandarin ginger sauce. Served with Asian vegetables and wasabi mashed potatoes</i>	
Twin Lobster Tails.....	\$39.95
<i>Baked twin cold water 6oz. lobster tails. Served with drawn butter, garlic mashed potatoes & fresh seasonal vegetable</i>	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. 18% gratuity will be automatically added to the check for parties of eight or more.

Steak, Chicken & Chops

14oz. New York Strip.....	\$39.95
<i>Grilled 14oz. New York strip topped with a melted herb compound butter and finished with a port wine demi. Served with fingerling potatoes & fresh seasonal vegetable</i>	
8oz. Filet Mignon.....	\$39.95
<i>Grilled 8oz. filet topped with a peppercorn sauce. Served with garlic mashed potatoes & fresh seasonal vegetable</i>	
16oz. Rib Eye.....	\$39.95
<i>Grilled 16oz. rib eye steak topped with a chipotle compound butter. Served with roasted fingerling potatoes & fresh seasonal vegetable</i>	
10oz. Prime Skirt Steak.....	\$28.95
<i>Grilled 10oz. prime skirt steak topped with fresh arugula, tomato bruschetta, melted gorgonzola, finished with balsamic fig glaze. Served with a basmati rice blend</i>	
Roasted Airline Chicken.....	\$25.95
<i>Skin on airline chicken breast topped with a wild mushroom, pearl onion, sherry cream sauce and finished with truffle oil. Served with garlic mashed potatoes & fresh seasonal vegetable</i>	
Chicken Cordon Bleu Kiev.....	\$25.95
<i>Stuffed chicken breast with black forrest ham, Swiss cheese & garlic butter. Finished with a cabernet demi and beurre blanc sauce. Served with garlic mashed potatoes & fresh seasonal vegetable</i>	
Chicken Milanese.....	\$24.95
<i>Fresh chicken breast, breaded & pan fried, topped with fresh arugula and tomato bruschetta. Drizzled with extra virgin olive oil and balsamic fig glaze. Served with a basmati rice blend</i>	
Pork Chop Bordelaise.....	\$27.95
<i>Parmesan basil breaded pork chop, topped with a tomato bordelaise sauce and fontina cheese. Served with garlic mashed potatoes & fresh seasonal vegetable</i>	
Short Rib & Scallops.....	\$32.95
<i>8oz. braised boneless beef short rib and two jumbo pan seared sea scallops topped with natural braising juices. Served with garlic mashed potatoes & fresh seasonal vegetable</i>	

Pastas

Rigatoni Pomodoro.....	\$17.95
<i>Rigatoni pasta tossed in a fresh tomato sauce with roasted garlic, extra virgin olive oil, basil and topped with parmesan reggiano</i>	
Penne Ala Vodka.....	\$19.95
<i>Penne pasta tossed in pancetta creamy tomato vodka sauce</i>	
Short Rib Ravioli.....	\$21.95
<i>Braised short rib ravioli, topped with a wild mushroom, pearl onion, sherry cream sauce. Finished with parmesan cheese and truffle oil</i>	

Add Chicken.....\$4.00 Add Shrimp.....\$8.00

Sides Menu

Sautéed Onions.....	\$3.50	Garlic Mashed Potatoes.....	\$3.50
Sautéed Mushrooms.....	\$3.50	Basmati Rice Blend.....	\$3.50
Sautéed Spinach.....	\$3.50	French Fries.....	\$4.95
Vegetable Du Jour.....	\$4.95	Roasted Fingerling Potatoes..	\$3.50

Kids Menu

Fish Sticks.....	\$7.95
<i>served with French fries</i>	
Chicken Fingers.....	\$6.95
<i>served with French fries</i>	
Grilled Cheese.....	\$6.95
<i>served with French fries</i>	
Grilled Chicken Breast.....	\$8.95
<i>served with garlic mashed potatoes & fresh seasonal vegetable</i>	
Pasta Marinara.....	\$6.95
Cheese Pizza.....	\$6.95
Cheeseburger.....	\$6.95
<i>served with French fries</i>	

Beverages

Soft Drinks.....	\$3.00
Iced Tea.....	\$3.00
Bottled Water.....	\$3.00
Sparkling Water.....	\$3.00
Coffee.....	\$3.00
Hot Tea.....	\$3.00
Espresso.....	\$3.50
Cappuccino.....	\$4.00