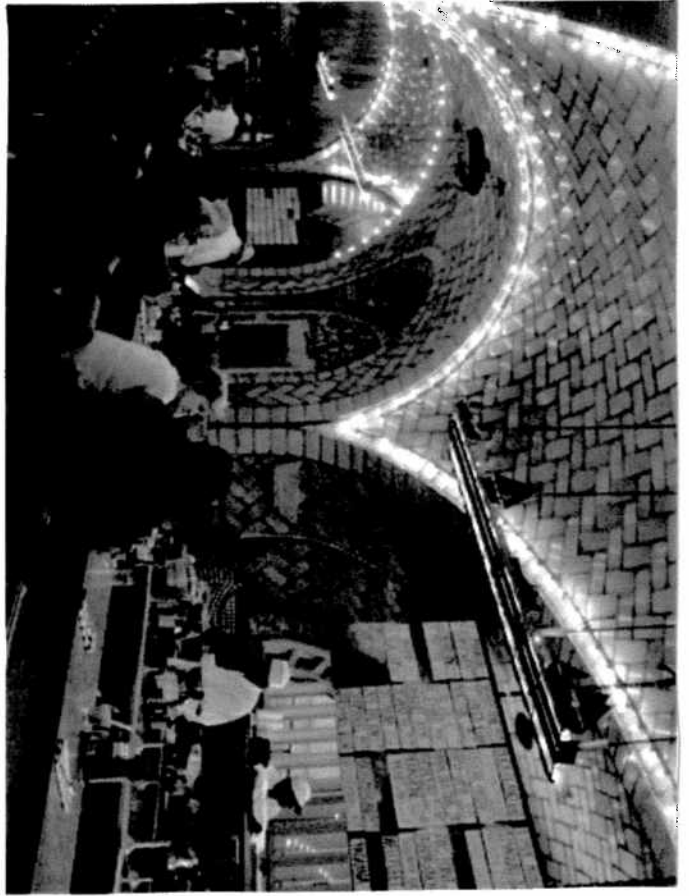


Exhibit G



Grand Central Oyster Bar



OYSTERMEN

BAR RESTAURANT

TUESDAY MAY 15, 2007

APPETIZERS

FRIED OYSTERS, TARTAR SAUCE	8.95
FRIED WHOLE IPSWICH CLAMS	10.45
FRIED CALAMARI WITH MARINARA SAUCE	8.75
ROASTED CHINCOTEAGUE OYSTERS, BIENVILLE CASINO	10.95
CULTIVATED MAINE MUSSELS STEAMED WITH WHITE WINE AND GARLIC	9.95
CAJUN FRIED FLORIDA POPCORN SHRIMP, CREOLE REMOLADE	11.95
JUMBO SHRIMP COCKTAIL	10.95
MAINE LOBSTER COCKTAIL	16.50
CAVIAR SANDWICH	15.50
POACHED FIRE ISLAND OYSTERS ON WILD MUSHROOMS WITH BEURRE BLANC	8.95
POACHED NEW ZEALAND GREENLIP MUSSELS WITH DILON DRESSING	9.95
BLOODY MARY OYSTER SHOOTER	6.25
SMOKED BROOK TROUT	4.95
SMOKED NORTH ATLANTIC SALMON	9.95
SMOKED PACIFIC STURGEON	9.95
SMOKED IMPERIAL BALIK SALMON	10.45
FLORIDA STONE CRAB CLAW (LARGE) WITH MUSTARD MAYONNAISE	13.50
MIXED GREEN SALAD	4.50
MIXED GREEN SALAD WITH BEEFSTEAK TOMATO	5.50
SAUTEED CAROLINA BABY SOFT SHELL CRABS WITH GARLIC HERB BUTTER	15.00
JUMBO LUMP CRABMEAT COCKTAIL	15.50

SOUPS

NEW ENGLAND CLAM CHOWDER	5.75
MANHATTAN CLAM CHOWDER	4.95
SHE CRAB SOUP	6.50

COLD BUFFET

FOUR SOME OF SEAFOOD SALAD WITH TANGY JUMBO SHRIMP, CRABMEAT, CAESAR, BASIL SQUID, POACHED SALMON WITH SAUCE VERT	19.95
JUMBO SHRIMP AND JUMBO LUMP CRABMEAT OVER CLASSIC CAESAR SALAD WITH SEASONED CROUTONS & PARMESAN CHEESE	26.95
POINT JUDITH SQUID SALAD, PURPLE BASIL, VINAIGRETTE AND AVOCADO	19.95
MAINE LOBSTER ROLL WITH A TOASTED POTATO BUN, SWEET POTATO CHIPS & COLE SLAW	26.95
MAINE LOBSTER SALAD OVER MESCLUN GREENS WITH CURRY TARRAGON DRESSING	29.95
JUMBO SHRIMP SALAD WITH TANGY CHUTNEY DRESSING, CASHEWS & TOASTED COCONUT	26.95
JUMBO LUMP CRABMEAT SALAD OVER MESCLUN GREENS, GRAPEFRUIT, AVOCADO & RED ONION	26.95
POACHED NORTH ATLANTIC SALMON FILET WITH CUCUMBER DILL SALAD & SAUCE VERT	21.95
FLORIDA STONE CRAB CLAW (MEDIUM) WITH MUSTARD MAYONNAISE	39.95
NICISE SALAD WITH SEARED AND SLICED ECUADORIAN BIGEYE TUNA STEAK	26.95

SHRIMP & CRAB

FRIED JUMBO SHRIMP IN RICE BATTER	24.95
FRIED JUMBO SHRIMP IN COCONUT	25.95
GRILLED JUMBO SHRIMP, GARLIC HERB BUTTER	26.95
JUMBO SHRIMP SALAD WITH TANGY CHUTNEY DRESSING, CASHEWS & TOASTED COCONUT	26.95
JUMBO LUMP CRABMEAT SALAD OVER MESCLUN GREENS, GRAPEFRUIT, AVOCADO & RED ONION	26.95
FLORIDA STONE CRAB CLAW (MEDIUM) WITH MUSTARD MAYONNAISE	39.95
SAUTEED CAROLINA BABY SOFT SHELL CRABS WITH TOMATO SAFFRON SAUCE	29.95

STEWES & PANROASTS

OYSTER	STEW	PANROAST
CHERRYSTONE CLAM	9.45	9.95
IPSWICH CLAM	12.25	12.75
SHRIMP	13.45	13.95
LOBSTER	13.95	14.45
SCALLOP	21.45	21.95
COMBINATION	12.75	13.25
	20.45	20.95

FROM OUR SMOKEHOUSE

SMOKED NORTH ATLANTIC SALMON	9.95
IMPERIAL BALIK SALMON	10.45
EGGS BENEDICT WITH SMOKED SALMON AND HOLLANDAISE ON AN ENGLISH MUFFIN	10.95
SMOKED BROOK TROUT (WHOLE)	14.95
SMOKED PACIFIC STURGEON	14.95
SMOKEHOUSE SAMPLER: N. ATLANTIC SALMON, PACIFIC STURGEON & IDAHO BROOK TROUT, HORSERADISH CREAM & CAPERS	23.95

VERNAL VINO

MAS DE GOURGONNIER ROSE, 2006, FR	GLASS	7.50
CHATOM SAUVIGNON BLANC, 2004, CAL.	GLASS	7.50
FAGAN CREEK MERLOT, 2000, NAPA	GLASS	7.50
CHEAPSKATE CAB FRANC, 2003, CAL.	GLASS	6.75

RAW BAR

OYSTERS:	PER PIECE
BEAVERTAIL (RHODE ISLAND)	2.25
BELON - DEEP BAY FLAT (WASHINGTON ST.)	2.25
BLUEPOINT (LONG ISLAND, NY)	2.25
BOGUES BAY (VIRGINIA)	1.85
CHINCOTEAGUE (VIRGINIA)	1.85
CONWAY CUP (PRINCE EDWARD ISLAND)	2.35
COROMANDEL (NEW ZEALAND)	2.85
FIRE ISLAND (LONG ISLAND, NY)	1.95
GLIDDEN PINT (MAINE)	XL 3.25 REG 2.55
GREAT WHITE (LONG ISLAND, NY)	2.25
MALPEQUE (PRINCE EDWARD ISLAND)	1.95
MEXICO (LONG ISLAND, NY)	2.15
MEXIMOTO (BAJA, MEXICO)	2.15
MIRADA (WASHINGTON ST.)	2.15
NARRAGANSETT (RHODE ISLAND)	1.85
NINIGRET (RHODE ISLAND)	2.05
NORTH HAVEN (MAINE)	2.45
NORTHUMBERLAND (NOVA SCOTIA)	1.95
OYSTER PONDS (LONG ISLAND, NY)	2.35
PENDER HARBOR (BRITISH COLUMBIA)	2.05
PLYMOUTH ROCK (MASSACHUSETTS)	2.55
ROCKY PASS (ALASKA)	3.15
ROYAL MIVAGI (BRITISH COLUMBIA)	2.05
SAMISH BAY (WASHINGTON ST.)	2.05
SPENCER COVE (WASHINGTON ST.)	2.05
TILLAMOOK (OREGON)	2.05
TOP OF THE BLUFF (BAJA CALIFORNIA)	2.05
WATCH HILL (RHODE ISLAND)	2.05
WELFLEET (MASSACHUSETTS)	2.55
WESTCOTT BAY SWEET (WASHINGTON ST.)	2.15

CLAMS:			
LITTLENECK	1.35	TOP NECK	1.45
CHERRYSTONE	1.65		
SEA URCHIN (MAINE)			2.05

SHELLFISH PLATTERS

GRAND CENTRAL OYSTER PLATTER (8PC)	17.55
BIVALVE PLATTER (4 OYSTERS, 4 CLAMS)	14.55
MEDLEY OF SHELLFISH (TOPP)	31.55
with 1/2 LOBSTER	46.15

COOKED OYSTERS & CLAMS

OYSTERS ROCKEFELLER	15.50
BROILED NINIGRET OYSTERS, ANCHOVY BUTTER	11.50
ROASTED CHINCOTEAGUE OYSTERS, BIENVILLE CASINO	10.95
FRIED WHOLE IPSWICH CLAMS, TARTAR SAUCE	9.95
LONG ISLAND STEAMERS, DRAWN BUTTER	20.95
FRIED OYSTERS, TARTAR SAUCE, FRIES	22.95
	17.95

LOBSTER

THE LIVE LOBSTER IN OUR TANKS ARE SHIPPED DIRECTLY FROM MAINE TO US. PICK YOUR OWN OR TELL US WHAT SIZE YOU PREFER AND HOW YOU WOULD LIKE IT PREPARED.
TODAY'S MARKET PRICE: 29.95 PER POUND

MAIN DISHES

JUMBO LUMP CRABMEAT SALAD OVER MESCLUN GREENS, GRAPEFRUIT, AVOCADO & RED ONION	26.95
BROILED CALIFORNIA WILD RED KING SALMON FILET, WITH WASABI CREME FRAICHE AND BABY BOX CHOY	31.95
BROILED FLORIDA RED GROUPEL FILET WITH PEEKYTOE CRABMEAT AND PANCETTA WINE SAUCE, FIVE GRAIN RICE	28.95
FRIED GOJONNETTES OF NEW BEDFORD LEMON SOLE WITH CHIPOTLE CILANTRO DRESSING	22.95
GRILLED PACIFIC SWORDFISH STEAK WITH MINT VINAIGRETTE AND ORZO SALAD	29.95
SAUTEED CAROLINA BABY SOFT SHELL CRABS WITH TOMATO SAFFRON SAUCE	29.95

HOUSE SPECIALTIES

OYSTER STEW/PANROAST	9.45/9.95
COQUILLES ST. JACQUES	25.95
BOUILLABaisse	26.95
MARYLAND CRAB CAKES (WEDNESDAYS ONLY)	

BEVERAGES

SARATOGA WATER, SPARKLING OR FLAT	28OZ	5.25
SODA		2.25
COFFEE HOT OR ICED		2.25
ESPRESSO HOT OR ICED		2.50
CAPPUCCINO, HOT OR ICED		4.00
TEA HOT		2.50
FRUIT JUICE		4.50
MONSTER ENERGY DRINK		5.00
DECAF		2.25
DECAF		2.50
DECAF		4.00
ICED		2.50
MILK		3.75
		5.00

TODAY'S CATCH

ARCTIC CHAR FILET, BROILED	23.95
BLACK COD (ISABELFISH) FILET, PAN FRIED	28.95
BUEFISH FILET, BROILED	17.95
BROZZINI, WHOLE, BROILED	17.95
BROZZINI, WHOLE BONELESS BRD, AMANDINE	17.95
CATFISH FILET, CAJUN GRILLED	17.95
DOVER SOLE, MCUNIGRE	42.95
FLOUNDER, WHOLE, BROILED	21.95
GROUPEL, RED FILET, BROILED, CRABMEAT & PANCETTA WINE SAUCE	28.95
HALIBUT FILET, BROILED	21.95
LEMON SOLE FILET, PAN FRIED OR BROILED	23.95
LEMON SOLE GOJONNETTES, FRIED, CHIPOTLE CILANTRO DRESSING	22.95
MAHI MAHI FILET, BROILED	21.95
MONKFISH (LOTTET) TORNEDOS, BRD, BEARNAISE	22.95
REDFISH FILET, BLACKENED	20.95
SALMON, SCOTTISH LOCH DUART FILET, BROILED, BEARNAISE	23.95
SALMON, N. ATLANTIC FILET, BRD, HOLLANDAISE	21.95
SALMON, WILD, RED KING FILET, BROILED, WASABI CREME FRAICHE, BABY BOX CHOY	31.95
SCALLOPS, SEA, MAINE, FRIED, TARTAR SAUCE	23.95
SCALLOPS, SEA, MAINE, XL, DAY BOAT, BROILED	26.95
SCROD FILET, BROILED	23.95
SEA BASS, BLACK FILET, BROILED	28.95
SNAPPER, RED FILET, BROILED	28.95
SQUID (CALAMARI), FRIED, MARINARA SAUCE	18.95
SWORDFISH STEAK, GRILLED, MINT VINAIGRETTE	21.95
TILAPIA FILET	
TUNA, BIGEYE STEAK, GRILLED, SALSA	27.95
WHITEFISH FILET, PAN FRIED	17.95
OLD FASHIONED FISH-N-CHIPS	17.95

GRILLED SIRLOIN STEAK	34.95
HALF ROASTED CHICKEN	14.95
STEAMED VEGETABLE PLATTER	14.95

SIDE DISHES

CREAMED SPINACH	4.75
FRENCH FRIES	4.75
STEAMED YUKON GOLD POTATOES	4.25
RICE PILAF	4.25
COLE SLAW	3.75
STEAMED VEGETABLES	6.95

DESSERTS

GOLDEN APRUM CUSTARD TARTLET	7.25
WHITE CHOCOLATE MOUSSE WITH GOLDEN RASPBERRIES	7.95
PINEAPPLE UPSIDE DOWN CAKE	6.95
VERY FRESH FRUIT SALAD	5.50
FLORIDA KEY LIME PIE	6.50
NEW YORK CHEESECAKE	6.75
CHEESECAKE & KEY LIME PIE COMBINATION	6.75
CHOCOLATE PECAN TORTE	8.50
APPLE WALNUT LATTICE PIE	6.45
CHOCOLATE MOUSSE	5.00
RICE PUDDING	5.00
CREME CARAMEL	5.95
MINT WHITE CHOCOLATE ICE CREAM	8.95
STRAWBERRY SORBET	4.75
COCONUT SORBET	4.75
CHOCOLATE OR VANILLA ICE CREAM	5.75
HOT FUDGE SUNDAE	7.50
ANY DESSERT A LA MODE	ADD 2.00
TRIO OF CHEESES: BANON, BIANCO SARDO DI MOLITERNO, MAJORERO PIMENTON	8.00

BEERS ON DRAUGHT

BLUEPOINT PALE ALE (LONG ISLAND, NY)	5.75
BLUEPOINT "SPRING FLING" (LONG ISLAND, NY)	6.25
BROOKLYN LAGER (BKLYN, NY)	6.25
BUD LIGHT (USA)	5.00
CHIMAY WHITE (BELGIUM)	10.00
FISHERMAN'S BREW LAGER (MASSACHUSETTS)	6.25
GOOSE ISLAND "HONKER" ALE (CHICAGO)	6.25
GUINNESS (IRELAND)	6.50
HEINEKEN (HOLLAND)	7.25
IPSWICH PALE ALE (MASSACHUSETTS)	9.50
PERONI (ITALY)	9.50
SIERRA NEVADA PALE ALE (CALIFORNIA)	6.00
STONE "ARROGANT BASTARD" (CALIFORNIA)	6.50
WIDMER HEFEWEIZEN (OREGON)	6.00

BOTTLED BEERS OF THE WORLD

AMSTEL LIGHT (HOLLAND)	5.75
BEC'S DARK (GERMANY)	5.75
BROOKLYN LOCAL PALE ALE (NEW YORK)	25 OZ 15.00
CHIMAY BLUE (BELGIUM)	11.50
CHIMAY RED (BELGIUM)	9.50
DUVEL (BELGIUM)	9.00
EINBECKER N/A (GERMANY)	5.75
GROLSCH (HOLLAND)	16 OZ 7.00
HEINEKEN LIGHT (HOLLAND)	5.50
KIRIN (JAPAN)	5.75
LA CHOUFFE (BELGIUM)	25 OZ 16.00
MAGIC HAT #9 (VERMONT)	6.25
MICHELOB "ULTRA" - LOW CARB (USA)	5.00
SAM SMITH PALE ALE (ENGLAND)	7.50
SCHNEIDER WEISSE (GERMANY)	16 OZ 10.50
ST. PAULI GIRL (GERMANY)	6.25
WHALE'S TALE PALE ALE (NANTUCKET, MASS)	6.25

Wine List

SPARKLING		BTL/CLS		CABERNET SAUVIGNON
67 Gruet "Gold Label" Brut NV - New Mexico		30		601 Echeveria 2003 - Chile
69 Graham Beck Brut NV - Western Cape, South Africa		30/7.25		604 Piedra "Pythagoras" Heritage NV - Long Island, NY
74 Chateau Frank "Celeste" NV - Finger Lakes, NY		35		607 St. Sully "Reserve" 2004 - California
79 Domaine Ste. Michelle Brut NV - Columbia Valley, Washington		40		612 Wente 2003 - Livermore Valley, San Francisco Bay, California
86 Lieb Blanc de Blanc (Pinot Blanc) 2002 - Long Island, NY		55		613 Domaine de la Rotiere 2002 - Coteaux des Baronnes, France
88 Iron Horse Blanc de Blanc 1997 - Green Valley, Russian River Valley, Sonoma		65/14.25		622 Salmon Run Heritage 2002 - Finger Lakes, NY
94 Laurent Perrier Brut Rose NV - Tours-sur-Narne, Champagne		110		631 P. Coppola "Diamond" Classé 2003 - California
96 Gosset "Grand Réserve" Brut NV - Ay, Champagne		80	1/2 btl	642 Chateau La Dame Blanche 2001 - Haut Médoc, Bordeaux
97 Krug "Grand Cuvée" NV - Reims, Champagne		110	1/2 btl	643 Plaisir de Merle 2001 - Paarl, South Africa
98 Pol Roger "Cuvée Winston Churchill" Brut 1995 - Epemay, Champagne		225		651 Chateau Pontac Monplaisir 2003 - Pasaac Laogan, Bordeaux
				653 Matthews "Claret" 2002 - Columbia Valley, Washington
				659 Hautlton 2002 - Sonoma
CHARDONNAY				681 Pepper Bridge 1999 - Walla Walla Valley, Washington
102 Butterfield Station 2003 - California		26/6.50		688 Groth 2003 - Napa
109 Rock River 2004 - California		26		695 Chateau Montelena "The Montelena Estate" 1996 - Napa
111 Neridian "Reserve" 2001 - Edna Valley, California		26		712 Silver Oak 1999 - Napa
119 Mirror Bay 2003 - Central Coast, California		26		
132 Todd Hollow "Francina's Selection" 2004 - Mendocino County, California		28		MERLOT
139 Talbot "Kali-Hart" 2004 - Monterey, California		30		732 Arden Woods 2002 - California
145 Frédéric Lormet "Charles Rougat" 1998 - Côte de Jura, France		30		734 Cinquenta Cinq - 2002 - France
164 Cambria "Katherine's" 2004 - Santa Maria Valley, Santa Barbara Cty, California		32/8.00		745 Lockhart 2003 - California
168 J. Rijkkaar "Les Barres" 2003 - Côte de Jura, France		32		747 Pepper Tree 2000 - Southeastern Australia
183 De Wetshof "Bon Valton" 2003 - South Africa		34		748 Paumanok 2002 - Long Island, NY
186 Scarpantoni "Unwooded" 2004 - McLaren Vale, South Australia		34		753 Terra "Limited" 2002 - Paso Robles, California
190 Mt. Difficulty 2004 - New Zealand		36		761 Chateau La Grèce Dieu Grand Cru 1999 - St-Emillion, Bordeaux
193 Hartford 2004 - Sonoma Coast, California		36		764 Vesca Merlot 2003 - Collio, Italy
199 St. Innocent "Freedom Hill" 2003 - Willamette Valley, Oregon		38		772 Chatom 2002 - Sierra Foot Hills, California
214 Costello 2003 - Napa		40/10.00		773 Pina Ridge "Crimson Creek" 2001 -
215 Winemeth "Paux Chablis" 2002 - Napa		40	1/2 btl	774 Chateau La Grèce Dieu Grand Cru 1999 - St-Emillion, Bordeaux
216 Ciel du Val 2002 - Carmara, California		40		775 Vint CBT 2001 - Napa
220 Hamilton Russell 2003 - Walker Bay, South Africa		42		777 Swanson Merlot 2002 - Napa
227 Domaine Laroche "St. Martin" Chablis 2002 - Burgundy		44		790 Twomey (Silver Oak) 2001 - Napa
233 Fontaine-Gagnard "Métrois" Chassagne Montrachet 1988 - Côte de Beaune, Burg.		45		
241 JM Bollinger "Maie Cado" Rully 1er Cru 2002 - Côte Chalonaise, Burgundy		58		ZINFANDEL
248 T. Fogarty "Reserve" 1987 - Santa Cruz Mtns, California		50/12.50		801 Cline 2004 - California
249 Howard Park 2004 - Western Australia		50		802 Zynthias 2003 - California
251 Chalk Hill 2002 - Russian River Valley, Sonoma, California		55		806 Terre a Sole (Primitivo) 2003 - Manduria, Italy
257 Teatrosasa "Castello" 2002 - Santa Barbara County, California		55		811 Ravenswood 2003 - Lodi, California
262 ZD 2004 - Napa		60		812 Newlan 2000 - Napa
269 Nouni Eden 2002 - Santa Cruz Mountains, California		60		815 Hautlton 2002 - Dry Creek Valley, Sonoma
270 L'Eglantière "Fourchaume" 1er Cru Chablis 2002 - Burgundy		62		816 Dasha 2002 - Dry Creek Valley, Sonoma, California
275 Stony Hill 2002 - Napa		68		818 Chateau Montelena 2002 - Napa
279 Domaine Savene "Clos du Solail" - Willamette Valley 2002		68		819 Ridge "Lytton Springs" 2004 - Dry Creek Valley, Sonoma
281 Chateau Montelena 2004 - Napa		72		821 R. Blais "Black Chicken" 2004 - Napa
284 Mura 1997 - Arroyo Grande Valley, California		80/20.00		822 R. Blais "Black Chicken" 2003 - Napa
288 Hanzel 2002 - Sonoma Valley, California		85		824 Rusden "Loosetone" 2001 - Barossa, Australia
291 Thunder Mountain "Clarendon" 1999 - Santa Cruz Mountains, California		95		
299 Ramsey "Hudson" 2002 - Carmara, Napa				PINOT NOIR
				829 Santa Julia "Reserve" 2004 - Mendoza, Argentina
				835 Salentin 2002 - Argentina
				837 Micks 2004 - Yarra Valley, Australia
				838 Piper's Brook "Ninth Island" 2004 - Tasmania, Australia
				840 A to Z 2004 - Willamette Valley, Oregon
				842 Hillbrook 2002 - New York
				843 Domaine Fourmeaux 2002 - Loire Valley, France
				845 St. Michael Eppen "Reserve" 2001 - Südtrol, Alto Adige, Italy
				847 A. Gras Saint-Romain 1998 - Côte de Beaune, Burgundy
				848 Gruet "Cuvée Gilbert" 2000 - New Mexico
				851 Billo-Millot Neursault 2000 - Côte de Beaune, Burgundy
				852 La Crema 2004 - Carmara, Sonoma, California
				854 T. Fogarty "Reserve" 1996 - Santa Cruz Mtns, California
				861 Hamilton Russell 2002 - Walker Bay, South Africa
				862 Bethel Heights "Lawman" 1999 - Willamette Valley, Oregon
				863 Heidi Pin 2003 - Redwood Valley, Mendocino, California
				866 Conflon Coteclot "Les Suchots" Voone Romanee 1er Cru 1998 - Côte de Nuits, Burg.
				869 H. Delagrang "Les Bartins" Pommard 1er Cru 2000 - Côte de Beaune, Burgundy
				871 Delingre 2003 - Russian River, Sonoma, California
				872 Honggaard Mopperet "Ormeaux" Voone Romanee 1er Cru 1998 - Côte de Nuits, Burg.
				873 Rutz "Windoor" 2002 - Russian River Valley, Sonoma, California
				875 V. Girardin Corton Parrieres Grand Cru 1997 - Côte de Beaune, Burgundy
				878 P. Hobbs "Hyde" 2003 - Carmara, Napa
				SYRAH/SHIRAZ
				880 CheapSkate "Tightwad" 2004 - Mendocino, California
				881 Wolf Blase "Yellow Label" 2003 - South Australia
				882 Domaine Mont Retire Corbières 2002 - Rhone Valley, France
				883 Domaine de Servans Côte de Rhone 2003 - Rhone Valley, France
				886 Brookland "Verve 1" 2001 - Margaret River, Australia
				888 Mac St. Joseph "Cuvée Aventure" 2003 - Costières de Nimes, Rhone Valley
				890 Zaca Mesa 2001 - Santa Ynez, Santa Barbara, California
				892 Atlas 2001 - Sonoma Valley, California
				895 Chateau La Nerthe Chateaufort du Pape 2002 - Rhone Valley, France
				897-3 E. Guigal "Brune et Blonde" Cote-Rote 1989 - Rhone Valley
				897-6 E. Guigal "Brune et Blonde" Cote-Rote 1986 - Rhone Valley
				CABERNET FRANC
				902 CheapSkate 2003 - Sonoma
				904 Palmer 2002 - Long Island, NY
				907 Schneider "La Araton" 2001 - Long Island, NY
				912 Lang & Reed 2003 - Napa
				913 Schneider 2001 - Long Island, NY
				915 Clos Rougeard Saumur-Champigny 2000 - Loire Valley, France
				916 Raffault "Picameas" Chinon 1990 - Loire Valley, France
				OTHER REDS
				921 Castillo de Nonseran Garnacha 2002 - Carinena, Spain
				925 Damilano Barolo 2001 - Piedmont, Italy
				928 E. Santini "Montepulciano" 2001 - Bolgheri, Tuscany, Italy
				929 Channing Daughters Merlot 2002 - Long Island, NY
				939 R. Bilbao Gran Reserva Rioja 1996 - Spain
				943 Vientos Tannat 2002 - Atlantida, Uruguay
				948 Rockpile "Madrone Spring" Petite Sirah 2002 - Rockpile, Sonoma
				PINK WINE
				951 Domaine Laurens (Fer) 2005 - Marillac, France
				953 A to Z (Sengiove) 2005 - Rogue Valley, Oregon
				954 Mas Gourgonnier "Les Baux" 2005 - Provence, France
				DESSERT WINE
				965 Prejan Late Harvest Vignobles 2003 - Finger Lakes, NY
				970 King Estate Vin Glacé Pinot Gris 2004 - Oregon
				972 Vientos "Alcyon" (Tannat) NV - Atlantida, Uruguay
				975 Stelldorfer "Seewinkel" (Chard/Pinot Blanc) Beerenauslese 2001 - Burgenland, Austria
				976 P. Blanck "Altenbourg" Tokay Pinot Gris Vendage Tardive 2001 - Alsace, France
				978 Oremus Tokaji Aszu 5 Puttonyos 1995 - Hungary
				979 Hops & Rhine 2003 - Napa
				980 P. Toppi "Ca Togni" 1997 - Napa
				982 W. Haag Elswen 2002 - Mosel-Saar-Ruwer, Germany
				983 Inniskillin Ice Riesling 2002 - Niagara Peninsula, Canada
				984 Inniskillin Ice Cabernet Franc 2004 - Niagara Peninsula, Canada
				PORT
				985 Dows LBV 2000
				986 Dows Crusad NV
				988 Quinto do Infatado Tawny - NV
				990 Quinto do Infatado LBV 1998
				991 Rozee LBV 1994
				992 Quinta De La Roza 1995
				994 Grahams "Melvedor" 1998
				997 Grahams 1985
				998 Warrus 1977
				999 Grahams 1970
				SHERRY
				992 Tio Pepe "Palomino" Fino - Jerez, Spain
				995 Lustau "Jerez" Fino - Jerez, Spain
				999 Vientos "Angel's Cuvée" 2004 - Atlantida, Uruguay
				OTHER WHITES
				560 Domaine de la Louvernie Muscadet 2005 - Loire Valley, France
				567 Bagliola di Pianetto Ficolingo 2003 - Sicily, Italy
				569 Turley "The White Coat" (Rhone Blend) - San Luis Obispo Cty, California
				573 Domaine de Montruc Vacqueyras 2003 - Rhone Valley, France
				574 Caymus "Conundrum" 2003 - Napa
			1/2 btl	576 Handley Gewürztraminer 2004 - Anderson Valley, Mendocino, California
				SAKE
				582 Hakuwaka "Yamada-no-Kuni" Junmai - Nada, Japan
		300ml	15/5.00	588 Ginga Shizuku "Dhine Droplets" Junmai Ginjo - Hokaido, Japan
		720ml	110/15.75	589 Ichishima Shuzo "Dream" Junmai Daiginjo - Nigata, Japan
		720ml	140/20.00	
				SHERRY
				992 Tio Pepe "Palomino" Fino - Jerez, Spain
				995 Lustau "Jerez" Fino - Jerez, Spain
				999 Vientos "Angel's Cuvée" 2004 - Atlantida, Uruguay

PLEASE PERUSE OUR PEARLS OF THE VINE
RESERVE LIST FOR SPECIAL SELECTIONS



Docks Oyster Bar & Seafood Grill



D O C K S

OYSTER BAR & SEAFOOD GRILL

Starters

Soup of the Day	P/A
Docks Chowder	4.00
Steamers in Beer Broth	9.00
Mussels in Tomato and Garlic	7.00
Fried Calamari	6.00
Maryland Crabcake	8.00
House Salad	4.00
Caesar Salad	6.00
Cold Marinated Seafood Salad	8.00
Imported Malossol Caviar 1 oz.	40.00

Caviar and Champagne Special: Add 25.00 for the Caviar to the Price of Any Champagne.	P/A
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The Shell Bar

Clams on the Half Shell	P/A
Oysters on the Half Shell	P/A
Shrimp in the Rough: 1/4 lb.	6.50
1/2 lb.	12.00
1 lb.	21.00
Lobster Cocktail	P/A

Chilled Entrees

Cold Poached Salmon Filet	18.50
Chilled Stuffed Lobster	P/A
Chefs Seafood Salad	16.50
Grilled Tuna Nicoise Salad	18.50

Pasta of the Day	P/A
Linguini with Red or White Clam Sauce	10.00

Land Locked

Grilled N. Y. Shell Steak	20.00
Grilled Chicken	14.00
Docks Burger	8.50
with Bacon and/or Cheese	
<i>Above served with Docks Slaw and choice of Potato or Rice</i>	

Sunday and Monday Nights New England Clambake	
Choice of Twin 1 lb. Lobsters	23.00
or a 2 lb. Lobster	27.00
Served with Salad - Mussels, Clams, New Potatoes, Corn on the Cob, Key Lime Pie or Ice Cream, Coffee or Tea	

Grilled Seafood

Fresh Norwegian Salmon Steak	18.00
Fresh Swordfish	18.50
Fresh Tuna	17.50
Fresh Red Snapper	19.50
Barbequed Seafood Grill	16.50
Fresh Specials of the Day	P/A
<i>Above Served with Docks Slaw and choice of Potato or Rice</i>	

Lobsters

Steamed Lobsters: 1-9 LBS.	P/A
Larger sizes available upon request	
Two Lobster Special:	
two 1 lb. steamed Lobsters	P/A
Three Lobster Special:	
three 1 lb. steamed Lobsters	P/A

Fried Seafood

Fried Sole (Broiled upon request)	16.00
Fried Scallops (Broiled upon request)	16.50
Fried Shrimp (Broiled upon request)	16.50
Fried Ipswich Clams	15.00
Fried Oysters	15.00
Fried Seafood Platter	17.00
<i>Above Served with Docks Slaw and choice of Potato or Rice</i>	

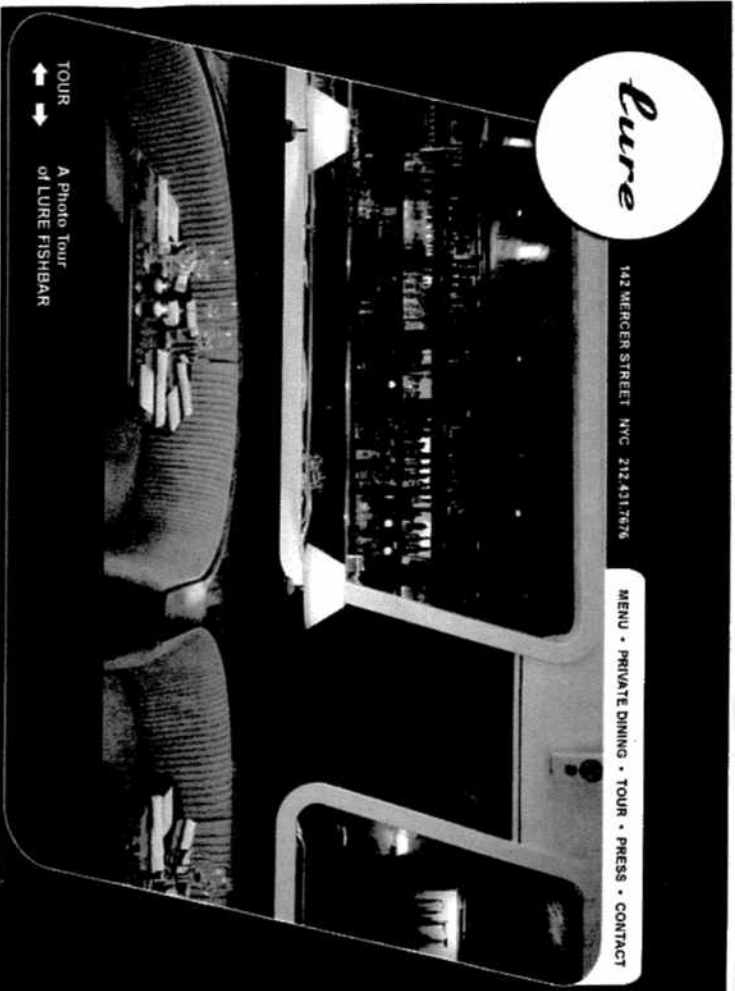
Side Orders

Fresh Vegetable of the Day	P/A
French Fried Potatoes	2.50
French Fried Yams	2.50
Steamed New Potatoes	2.50
Baked Potato	2.50
Brown Rice Pilaf	2.50
Docks Slaw	2.50

Desserts

Ice Creams and Sorbet	4.00
Fresh Fruit in Season	P/A
Hot Fudge Ice Cream Sundae	5.50
Chocolate Mud Cake	5.00
Docks Mud Fudge	6.50
Homemade Key Lime Pie	4.00
Coffee / Brewed Decaf	1.50
Assorted Teas	1.50
Espresso	2.00
Cappuccino	2.75

10.00 Food Minimum per Person
PLEASE REFRAIN FROM PIPE AND CIGAR SMOKING





Lure Fishbar

RAW BAR

OYSTERS & CLAMS

MALPEQUE	<i>P.E.I.</i>	2.50	PEMAQUID	<i>Maine</i>	2.50
ISLAND CREEK	<i>Cape Cod</i>	2.75	FANNY BAY	<i>British Columbia</i>	2.60
BLUE POINT	<i>Great South Bay</i>	2.50	KUMAMOTO	<i>Washington</i>	2.90
LITTLENECK CLAMS		1.50			

JEWELS OF THE SEA

FLUKE CEVICHE	10	STONE CRAB CLAWS (3 pcs)	18
YELLOWTAIL CARPACCIO	14	SEAFOOD SALAD	12
SHRIMP COCKTAIL (4 pcs)	12	CHILLED 1LB. LOBSTER	20
AMERICAN CAVIAR (1oz)	45	TUNA TIRADITO	18

SHELLFISH PLATEAUS

SMALL	2 Oysters, 2 Shrimp, 2 Clams, 2 Stone Crab Claws	24
MEDIUM	6 Oysters, 4 Shrimp, 4 Clams, 4 Stone Crab Claws, Seafood Salad	49
LARGE	12 Oysters, 8 Shrimp, 8 Clams, 8 Stone Crab Claws, Seafood Salad & 1 lb. Lobster	98

SUSHI BAR

SUSHI & SASHIMI

BIG EYE TUNA	4	FLUKE	3
YELLOWTAIL (HAMACHI)	3.5	SHRIMP	3
KANPACHI	4.5	OCTOPUS	4.5
KING SALMON	4	EEL (FRESHWATER)	3.75
ARTIC CHAR	4	SEA EEL	4.5
JAPANESE SNAPPER	4	SEA URCHIN	4.5
MACKEREL	3.5	EGG (TAMAGO)	3
SEA BASS	4	SALMON ROE	4
SHIITAKE MUSHROOM	3.5	KUMAMOTO OYSTER	4
SCALLOP	3.5	TORO	M/P

ROLL / HAND ROLL

YELLOWTAIL / SCALLION	8	SALMON / AVOCADO	8
SPICY BIG EYE TUNA	9	EEL / AVOCADO	9
SHRIMP TEMPURA	9	SPICY SCALLOP	8
TORO / SCALLION	16	JAPANESE CUCUMBER	6
DAIKON PICKLES	6	KING CRAB CALIFORNIA	12
SALMON SKIN / CUCUMBER	6	SHRIMP CUCUMBER	9

SPECIALTY ROLLS

DRAGON ROLL	13	YELLOWTAIL JALAPENO	16
<i>Eel & cucumber topped with avocado</i>		<i>Spicy yellowtail topped with sliced jalapenos</i>	
LURE HOUSE ROLL	16	LOBSTER TEMPURA	16
<i>Shrimp tempura topped with spicy tuna</i>		<i>Lobster tail with spicy mayo & avocado</i>	

SUSHI COMBO
10 pcs Sushi & 1 Roll

34

SUSHI / SASHIMI COMBO
4 pcs Sushi, 4 Varieties of
Sashimi & 1 Roll

34

SASHIMI COMBO
7 Varieties of Sashimi

36

Roll choice of Spicy Big Eye Tuna, Yellowtail / Scallion, Salmon / Avocado, or Japanese Cucumber

APPETIZERS

NEW ENGLAND CLAM CHOWDER	<i>Littleneck Clams / Smoked Bacon</i>	9
MUSSEL & CHORIZO SOUP	<i>Saffron / Tomato / Croutons</i>	9
CHICKPEA SOUP	<i>Seared Scallop / Tomato / Olives</i>	9
CRISPY CALAMARI	<i>Smoked Chili Glaze</i>	10
CRAB CAKES	<i>Mango & Yuzu Puree</i>	12
TEMPURA SHRIMP	<i>Spicy Sesame Mayo</i>	14
SALMON TARTARE	<i>Creamy Horseradish / Salmon Roe / Dill</i>	12
TORO TARTARE	<i>Caviar / Wasabi</i>	27
CRISPY BLUE POINT OYSTERS	<i>Caper Tartar Sauce</i>	12
LOBSTER CROUTONS	<i>Golden Garlic / Chilis / Sourdough</i>	14
LURE HOUSE SALAD	<i>Mesclun Greens / Mustard Vinaigrette</i>	8
BEET SALAD	<i>Goat Cheese / Hazelnuts / Arugula</i>	10
SHRIMP & AVOCADO SALAD	<i>Hearts of Palm / Tat Soi / Lemon Vinaigrette</i>	12

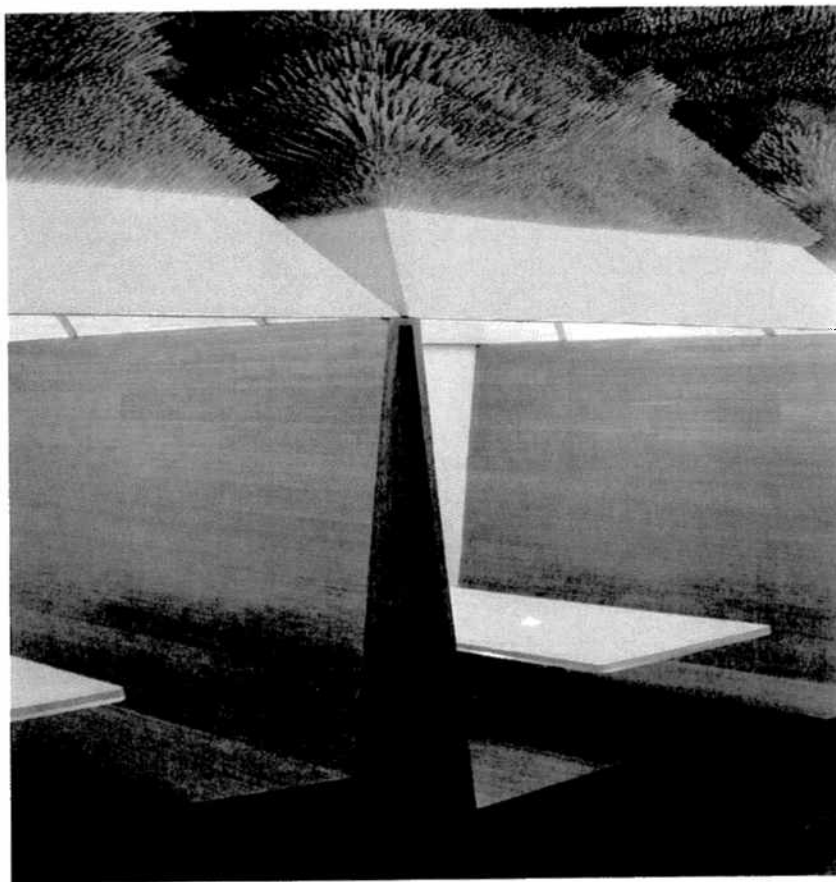
ENTREES

PAN ROASTED BROOK TROUT	<i>Braised Lentils / Turnips / Bordelaise</i>	19
SAUTEED SALMON	<i>Buttermut Spaetzle / Red Wine Shallots / Brussels Sprouts</i>	24
SEARED YELLOWFIN TUNA	<i>Nori Crusted / Shiitake Mushrooms / Edamame / Dashi Glaze</i>	25
GRILLED WHOLE DAURADE	<i>Chili / Herbs / Lime</i>	26
STEAMED SKATE WING	<i>Wild Mushroom Ragout / Thai Chili Nage / Parsley</i>	23
FREE RANGE CHICKEN	<i>Baby Vegetables / Whipped Potatoes</i>	19
STEAMED BRANZINO	<i>Ginger / Oyster Mushrooms / Scallions / Ponzu</i>	26
MANILLA CLAMS WITH LINGUINI	<i>Leeks / Pancetta / Tomato</i>	21
GRILLED MAHI MAHI	<i>Soy-Ginger Marinade / Marinated Tomato</i>	25
GRILLED LOBSTER TAILS	<i>Potatoes / Brown Butter / Spinach</i>	35
14 OZ. DRY AGED SIRLOIN	<i>Hand Cut Fries / Au Poivre Butter</i>	35
SURF & TURF	<i>Petite Filet Mignon / Grilled Lobster Tail</i>	39
CLASSIC LOBSTER ROLL	<i>Brioche Roll / Vegetable Slaw / Salt & Vinegar Chips</i>	24
GRILLED CHEESEBURGER	<i>Brioche Roll / Pickles / Hand Cut Fries</i>	15 "Lure Style" 16

All seafood entrees can be ordered simply prepared

SIDES 6

POTATO PUREE	ASPARAGUS & MAITAKE MUSHROOMS
JASMINE RICE	HAND CUT FRIES
SAUTEED SPINACH & GARLIC	ONION RINGS
POTATO GRATIN	BRAISED ARTICHOKES & CARROTS



Tides Seafood

- [Home](#)
- [Menu](#)
- [Gallery & Press](#)
- [Contactus](#)
- [Location](#)

Spring 2007 Dinner Menu - Americana Theme

Appetizers:

BLT Salad: Mesclun greens, vine ripened tomatoes, thin shaved red onion, tossed in a creamy sun-dried tomato dressing. Garnished with Tomato/Garlic Crostini and torn thick sliced 9

Fried Clams and Oysters: Succulent oysters and fully belly clams deep fried golden brown, served with tartar sauce 10

Fried Calamari: calamari rings and tentacles lightly dusted with flour, deep fried light and crisp, served with a caramelized onion aioli 8

Steamer Clams: soft shelled Canadian Pisser Clams, steamed open in hot clam broth, served with a side of clarified butter 11

Steamed PEI Mussels: PEI mussels, steamed open in white wine, cooked with chopped spinach, tomato, white beans, and yellow onions, finished with a rich spicy broth. Served with grilled baguettes 11

Raw clams and Oysters: freshly shucked and sweet. Served with freshly grated horseradish, cocktail sauce and black pepper mignonette MP

- [Lunch](#)
- [Dinner](#)

Entrees:

Tides Seasonal Lobster Roll: succulent sweet lobster meat, dressed lightly with lemon juice, diced cucumbers, fresh ground pepper and mayonnaise. Served with sweet potato chips MP

Pan Seared Deep Sea Scallops: served with a white bean puree, topped with lightly sauteed savoy cabbage and drizzled with white truffle oil 20

Grilled Shrimp Skewer: shrimp skewered grilled and glazed with a mustard bbq sauce. Served with a Vidalia onion and black eyed peas relish, consisting of lightly sauteed Vidalia onions, diced sweet potatoes, black eyed peas, fresh chopped herbs, red wine vinegar, parsley chiffonade and butter 20

Pan Seared Salmon Fillet: served medium rare, with creamy barley (pearl barley with sauteed yellow onions, carrots, butter, flour, spices, milk, grated Gruyere cheese and parsley chiffonade). Skillet steamed broccoli and lemon, with sauteed shallots broccoli florets, lemon zest, and lemon juice 20

Grilled Tilapia Fillet: served with creamy wild rice and mushroom 21

Bouillabaisse: a spicy saffron and tomato based seafood broth filled with a variety of seafood, such as pan fried cod, grilled squid, scallops, shrimp, littleneck clams,

mussels and lobster. Served with a garlic crostini and anchovy aioli 26

Pan Roasted Cod Fillet: Chatham Day Boat Cod, lightly dusted with flour and pan roasted. Served with ragout of wild mushrooms and fresh herbs and grilled asparagus spears 19

Whole Lobster: fresh maine lobster, weighing in at one and a half pound. Served either grilled, boiled or chilled, accompanied with a side of creamed spinach MP

Whole Fish: ask your server for choices available. Freshly stuffed with mixed herbs and garlic. Served either with grilled or deep fried, on a bed of grilled vegetables 25

Sides:

Sweet potato chips 6
Vidalia onion and Black Eyed Pea Relish 6
Grilled Vegetables 6
Savoy Cabbage and White bean Puree 6
Skillet Steamed Lemon Broccoli 6
Grilled Asparagus Spears 6



Seafood Mare

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~ MENU ~

DINNER

Appetizers

Fried Oysters	9.95
<i>Corn meal crusted oysters with chipotle aioli</i>	
Maryland Lump Crab Cake	12.95
<i>In a shitake mushroom and tempura crust, with ginger vinaigrette</i>	
Clams Oreganata	9.95
<i>Baked clams with fresh oregano (8 pcs)</i>	
Yellow Fin Tuna Tartar	10.95
<i>Wrapped with house cured grav' lox, with remoulade and toast points</i>	
Steamed P.E.I. Mussels	8.95
<i>Mussels with white wine, tomatoes and garlic</i>	
Jumbo Lump Crab Meat Cocktail	14.95
Chilled Jumbo Shrimp Cocktail	13.95
<i>Served with fresh horseradish and cocktail sauce</i>	
Fried Calamari	8.95
<i>With marinara sauce</i>	
Shrimp Bisque	6.95
New England Clam Chowder	6.95
Steamed Clams	10.95
<i>Littleneck clams cooked in white wine, garlic and tomatoes</i>	
Mixed Seafood Salad	9.95
<i>Shrimps, calamari, scallops, mussels, octopus, virgin olive oil and lemon</i>	
Iceberg Wedge	7.95
<i>With Jersey tomatoes and blue cheese dressing</i>	
Classic Caesar Salad	7.95
<i>Anchovy parmesan dressing, garlic bruschetta, Reggiano cheese</i>	
Mare House Salad	6.95
<i>Baby field greens with a sherry Dijon mustard vinaigrette</i>	

Pasta

Shrimp Fra Diavolo	18.95
<i>Shrimp in a spicy tomato sauce over fettucine</i>	
Linguini with White Clam Sauce	16.95
<i>With tomatoes, peppers, capers and olives, vinaigrette</i>	

Main Course

Grilled Atlantic Salmon	17.95
<i>With rock shrimp, smoked bacon mashed potato, orange basil emulsion</i>	
Diver Sea Scallops Provencale	17.95
<i>Sea scallops with chardonnay wine, garlic and tomatoes</i>	
Jumbo Shrimp Scampi	18.95
<i>Sautéed with garlic, white wine and lemon</i>	
Farm Raised Striped Bass	17.95
<i>Pan seared in a garlic sauce, served with saffron rice</i>	
Seafood Brochette	18.95
<i>Swordfish, shrimp, scallops, peppers, onions and tomatoes, on a bed of saffron rice</i>	
Yellowfin Tuna	20.95
<i>Pan seared with a sesame seed crust, teriyaki, ginger and lemon</i>	

Seafood Mare Menu

Grilled Red Snapper	18.95
<i>With tomatoes, artichoke, olives and lemon</i>	
South American Tilapia	18.95
<i>Sautéed with toasted almonds, and brown butter</i>	
Fish and Chips	16.95
<i>Atlantic cod fried in our own beer batter, served with tartar sauce, cole slaw and French fries</i>	
Twin South African Lobster Tails	34.95
<i>Broiled and served with drawn butter and lemon</i>	
Filet of Sole Florentine	17.95
<i>Sole sautéed with white wine and lemon on a bed of spinach</i>	
Cold Water Codfish	17.95
<i>Potato herb crusted with lobster sauce</i>	
Maine Lobster (1¼ lb) Steamed or Grilled	P/A
<i>Served with baked potato and vegetable</i>	

Combo Platters

Fried Fisherman's Platter	19.95
<i>Fried codfish, shrimp, scallops and calamari with French fries and cole slaw</i>	
The Broiled Platter	21.95
<i>Broiled sole, shrimp and scallops</i>	
The Shrimp Platter Feast	22.95
<i>Broiled shrimp, fried shrimp and shrimp scampi</i>	
Surf & Turf	32.95
<i>New York Shell Steak and 6 oz. Lobster Tail</i>	
Mare's Famous Chicken	14.95
<i>Marinated chicken breast, grilled with lemon and rosemary</i>	
Grilled New York Strip Steak	19.95
<i>Plain grilled or with a peppercorn brandy sauce</i>	
Fried Jumbo Shrimp	19.95
<i>served with fries, coleslaw and tartar sauce</i>	
Fried Sea Scallops	17.95
<i>served with fries, coleslaw and tartar sauce</i>	
Fried Fillet of Sole	16.95
<i>served with fries, coleslaw and tartar sauce</i>	

LUNCH

Appetizers

New England Clam Chowder	5.95
Soup of the Day	5.95
Fried Calamari	6.95
<i>Corn meal crusted with tomato basil sauce</i>	
Steamed Mussels	6.95
<i>Mussels with white wine, tomatoes and garlic</i>	
Chilled Jumbo Shrimp Cocktail	10.95
<i>Served with fresh horseradish and cocktail sauce</i>	
Mare House Salad	5.95
<i>Baby field greens with a sherry mustard vinaigrette</i>	
Maryland Lump Crab Cake	8.95
<i>In a shitake mushroom and tempura crust, with ginger vinaigrette</i>	
Yellowfin Tuna Tartar	8.95
<i>Wrapped with house cured grav' lox, with remolade and toast point</i>	
Classic Caesar Salad	5.95
<i>Anchovy parmesan dressing, garlic bruschetta, Reggiano cheese</i>	

Sandwiches & Entrees

Grilled Salmon Wrap	10.95
<i>Fresh spinach, saffron rice, oven dry tomatoes and citrus basil emulsion</i>	
Swordfish Club	9.95
<i>Seven grain bread, field greens, tomatoes, red onions, bacon, avocado, lemon, anchovy, mayo</i>	
Mixed Seafood Salad	10.95
<i>Shrimps, calamari, scallops, mussels, octopus, olive oil and lemon</i>	
Mare Cobb	11.95
<i>Field greens, grilled chicken, grilled shrimp, bacon, tomatoes, avocado, hard cooked eggs, blue cheese, Hudson Valley apple and apple balsamic vinaigrette</i>	
Fish & Chips	9.95
<i>Batter dipped fried cod fish served with French fries</i>	
Grilled Salmon Paillard	9.95
<i>With chiffonade of romaine capers, black olives, tomatoes, extra virgin olive oil</i>	
Shrimp Caesar Salad	10.95
<i>With Grilled tiger prawns and parmesan bruscetta</i>	
South American Tilapia	12.95
<i>Sautéed with toasted almonds, brown butter & sweet potato puree</i>	
Grilled Atlantic Salmon	11.95
<i>With rock shrimp, smoked bacon mashed potatoes and an orange basil emulsion</i>	
Sautéed Breast of Chicken	10.95
<i>Corn meal crusted with whipped sweet potatoes and creamed spinach</i>	
Linguine and Clams	11.95
<i>Long Island little neck clams in toasted garlic chardonnay broth</i>	
Filet of Sole Francaise	10.95
<i>Dipped in egg and served in a white wine, shallot sauce</i>	

WEEKEND BRUNCH

Saturday & Sunday, from 11:00am - 4:00pm

Prix Fixe \$12.95

Compliments of Mare

Your choice of one of the following with any item below:

**BLOODY MARY, SCREWDRIVER, BELLINI,
MIMOSA OR GLASS OF WINE**

Eggs Benedict**Crab Cakes Benedict****Steak and Eggs****Grilled Norwegian Salmon****Chilled Seafood Salad****Linguine with White Clam Sauce****Swordfish Club Sandwich****French Toast with Fresh Fruit**

Seafood Mare Menu

Fish and Chips**Seafood Omelette****Shrimp Caesar Salad****Chicken Caesar Salad****Coffee or Tea****DESSERT****Crème Brulee**

With burnt brown sugar

Pecan Pie**Chocolate Mousse****Apple Tarte****Cheesecake**

With vanilla and raspberry sauce

Lemon Mousse Tarte**Tartufo**

*Vanilla, chocolate and hazelnut gelati,
enrobed in a dark chocolate shell*

Sorbets

Ask server for flavors

LIST OF OYSTERS**EAST COAST SELECTION:
(\$2.00 each)****Aquideck - Rhode Island**

(firm meat, crisp, fresh and smooth taste)

Belon - Maine

(Cream meat color, salty, delicate texture)

Blue Point - Connecticut

(Briny firm fleshed oyster, sweet and clean)

Chedabuco - Maine

(Small size, sweet flavor, fruity)

Chincoteague - Virginia

(Creamy and succulent)

Cotuit - Virginia

(Creamy and succulent)

Dutch Isle - Rhode Island

(Medium sized, sweet, clean, fresh)

Malpeque - Massachusets

(Sweet, small and thin meat, clean finish)

Martha's Vinyard - Massachusets

(Medium sized sweet, mild and slightly briny)

Narragansett - Rhode Island

(Medium size, briny, thin yet plump, clean finish)

Spinny Creek - Prince Edward Island

(Medium, full meat, light, briny finish)

Wellfleet - Massachusets

(America's favorite, sweet, cripy and salty)

WEST COAST SELECTION:

(\$2.50 each)

Chimon - British Colombia

(Medium sized musky and classically creamy)

Dutch - Oregon

(Medium sized, plump creamy briny)

Fanny Bay - British Colombia

(Medium sized, with a creamy exotic taste)

Goldent Mantle - Washington State

(Rich in flavor, briny, meaty)

Imperial Eagle - Oregon

(Deep cupped oysters, creamy and musky)

Hama Hama - Washington

(Small plump oyster, rich flavor, creamy finish)

Hood Canal - Washington State

(Large deep cupped oysters, creamy, musky finish)

Kumamoto - California

(Deep cupped small oysters, intensely flavored)

Malispina - British Colombia

(Medium sized, creamy and succulent)

Quilcene - Washington State

(Medium sized musky and classically creamy)

Tillamoor Bay - Washington State

(Slightly, creamy and exotic taste)

Yaquina Bay - Oregon

(Medium size, creamy and succulent)

TAKE-OUT MENU**APPETIZERS**

Baked Stuffed Clams Oreganata 6.95

Fried Calamari with spicy Marinara sauce 6.95

Chilled Jumbo Shrimp Cocktail 10.95

Fried Oysters with spinach and chipotle sauce 7.95

Maryland Lump Crab Cake 8.95

With fire roasted corn salsa and remoulade sauce

Steamed P.E.I. Mussels Marinara with garlic toast 7.95

Sautéed Portuguese Sardines 8.95

With white wine, garlic and tomatoes

House Cured Grav Lox 6.95

With capers, red onions, toast points and mustard dill sauce

SOUPS

New England Clam Chowder 5.95

Lobster Bisque 5.95

SALADS

Marinated Seafood Salad 7.95

With shrimps, clams, mussels, scallops, scungilli and calamari

House Mesclun Salad 5.95

Fresh assorted greens with roasted shallots vinaigrette, plum tomatoes

Classic Caesar Salad 6.95

With chicken: 8.95 With shrimp: 13.95

PASTAS

Sautéed Jumbo Shrimp 16.95

With garlic, white wine, fresh herbs, tossed with Linguine

Seafood Fra Diavlo 17.95

With shrimp, mussels, clams, calamari, scallops, over Linguini with spicy tomato basil sauce

Seafood Risotto 21.95

With ½ lobster, shrimp, mussels, clams, scallops, calamari, and saffron risotto

GRILLED FISH

Marinated Swordfish Brochette 15.95

With peppers, onions, mushrooms, tomatoes, served over saffron rice

Atlantic Salmon Fillet 16.95

with sun dried tomato coulis

Mahi-Mahi 16.95

with mint vinaigrette

Florida Red Snapper 17.95
with roasted pepper sauce

Pacific Swordfish 18.95
with lemon caper sauce

SAUTÉED FISH

Pan Seared Monkfish 17.95
With mushroom essences

Sautéed Carolina Tilapia 16.95
With Mediterranean sauce

Sautéed Filet of Sole Meuniere 15.95

Pan Seared Dayboat Sea Scallops 17.95
With infused herb oil, served on a bed of wilted spinach

Farm Raised Striped Bass 16.95
In garlic sauce served with vegetable couscous

Crispy Potato Herb Crusted Cod 17.95
With roasted vegetable orzo and parsley vinaigrette

CRISPY FRIED SEAFOOD

Fisherman's Platter 19.95
*With scallops, shrimp, calamari, oysters and filet of sole,
served with french fries and tartar sauce*

Fried Dayboat Sea Scallops 16.95
with french fries, coleslaw and tartar sauce

Fried Jumbo Shrimp 18.95
with french fries, coleslaw and tartar sauce

Fish and Chips 16.95
with french fries, coleslaw and tartar sauce

MEAT & POULTRY

Roasted Free Range Chicken 13.95
With fingerling potatoes, vegetables, natural juice

Grilled Delmonico Rib Eye Steak 19.95
With spinach, roasted potatoes, over crispy shallots and port wine sauce

SANDWICHES (LUNCH ONLY)

Steak Sandwich Roulade 12.95
With fresh herbs and Parmesan cheese, served on tuscan bread with fries

Grilled Swordfish Club 12.95
*With bacon and avocado, on Tuscan bread, basil mayo, french fries and
cole slaw*

Teriyaki Salmon Burger 10.95

Seafood Mare Menu

With lettuce, tomato, french fries and cole slaw

FRESH LOBSTER

Steamed or broiled - served with french fries or baked potato

1¼ lb. - 19.95 2 lb. - 35.95

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~ WINE LIST ~

WINE

Champagnes & Sparkling Wines

Bin #		
01	Veuve Clicquot Brut , n/v, France	\$ 70.
02	Taittinger Brut La Francaise , n/v, France	70.
03	Moet & Chandon Brut Imperial , n/v, France	65.
04	Roederer Estate, Alexander Valley , n/v, California	37.

White Wine

10	Macon Village, Chardonnay (Half)	\$13.
11	Macon Lugny, "Les Charmes" , Maconnaise (Half)	13.
12	Fetzer Sauvignon Blanc	18.
13	Robert Mondavi Sauvignon Blanc , Coastal Region, Ca.	20.
14	Muscadet, "Domaine de la Batardiere" , Aulanier, Loire, France	20.
15	Woodbridge Chardonnay , California	21.
16	Wyndham "Bin 222" Chardonnay , Australia	22.
17	Alderbrook Sauvignon Blanc , Sonoma	24.
18	Danzante Pinot Grigio , Venezie (Marchesi de Frescobaldi and Robert Mondavi)	25.
19	Pighin Pinot Grigio , Friuli, Italy	25.
20	Macon Villages, Jadot , Burgundy, France	26.
21	Rodney Strong Chardonnay , Sonoma	27.
22	Kendall Jackson (Reserve) , Chardonnay	27.
23	Robert Mondavi Chardonnay , Coastal	28.
24	Chimney Rock Fume Blanc , Napa Valley	28.
25	Sokol Blosser "Evolution" , Oregon	28.
26	Sancerre "Clos de la Perrier" , Archambault, Loire, France	29.
27	Benziger "Carneros" Chardonnay , Sonoma	30.
28	Sequoia Grove "Carneros" Chardonnay , Napa Valley	34.
29	Pouilly Fuisse, Solutre , Burgundy, France	36.
30	Santa Margherita Pinot Grigio , Alto Adige, Italy	38.

Red Wine

40	"Santa Cristina" Sangiovese / Merlot , Antinori, Tuscany, Italy	\$ 19.
41	Danzante Merlot, Frescobaldi & Robert Mondavi , Sicilia, Italy	21.
42	Beaujolais Villages, Jadot , France (Half: \$12.)	24.
44	Cotes-du-Rhone, "Belleruche" , M. Chapoutier, France	25.
45	Hunter Ashbey, Merlot , California	26.
46	Robert Mondavi Cabernet Sauvignon , Coastal Region, Ca.	29.
47	Rodney Strong, Merlot , Sonoma	34.

DRINKS

Wine by the Glass

WHITE WINE

Chardonnay
7.00

Pinot Grigio

Seafood Mare Wine List

7.00

Sauvignon Blanc

7.00

Sancerre

8.00

RED WINE

Cabernet Sauvignon

7.00

Chianti

7.00

Merlot

7.00

Montepulciano

7.00

Pinot Noir

8.00

ROSE WINE

White Zinfandel

7.00

Beers

BOTTLES

Amstel Light

5.00

Corona

5.00

Duval

6.00

Heineken

5.00

Haake Beck

5.00

Peroni

5.50

Moretti

5.50

DRAUGHT

Bass Ale

5.00

Pilsner Urquell

5.00

Stella Artois

6.00

Samuel Adams

5.00

Mineral Water

SAN BENEDETTO
(Sparkling or Natural)
1 Liter: 7.00; ½ Liter 3.50

Liquors (Dessert)

COGNAC

DELAMAIN PALE & DRY

13.00

DELAMAIN VESPER
15 YEARS OLD

17.00

REMY MARTIN V.S.

9.00

REMY MARTIN V.S.O.P.
GRAN CRU

12.00

REMY X.O.

20.00

HENNESSY V.S.

9.00

COURVOISIER V.S.

9.00

MARTELL V.S.

12.00

MARTELL CORDON BLEU

15.00

FRANCET

8.00

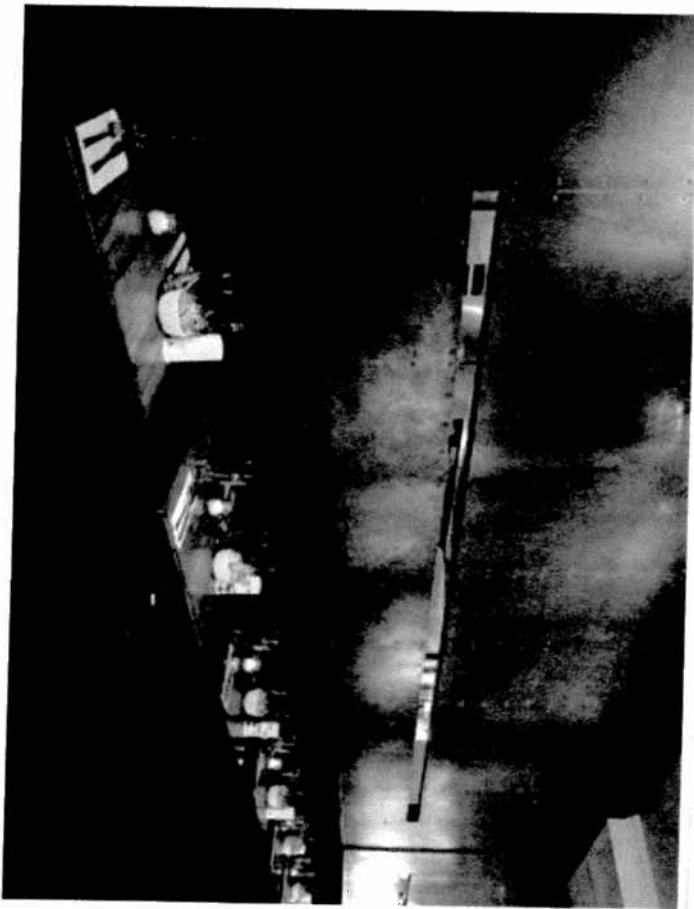
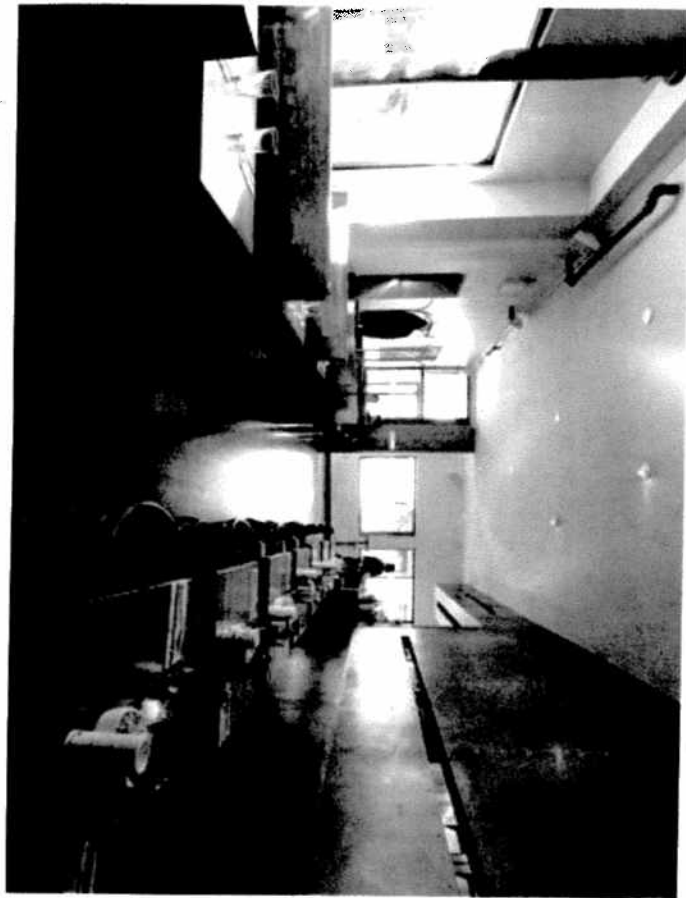
ARMAGNAC

LARRESINGLE V.S.O.P.

9.00

JANNEAU

GRAND ARMAGNAC*8.00***CALVADOS****BUSNEL VIEILLE RESERVE***8.00***BUSNEL HORS D'AGE
15 YEARS OLD***12.00***CARDINAL***8.00***EAUX DE VIE****POIRE WILLIAM (PEAR)***8.00***FRAMBOISE (RASPBERRY)***8.00***PORTO****RAMOS PINTO***7.00***TAYLOR-FLADGATE
10 YEARS TAWNY***12.00***FONSECA BIN 27***10.00***EBERLE MUSCAT***7.00***GRAPPA****CANDOLINI, RUE FLAVORED***8.00***JULIA***8.00*[Print Window](#) [Close Window](#)



Ditch Plains

D I T C H P L A I N S

29 bedford street [at downtown], new york city 10014
p. 212.633.0202 | f. 212.633.1460

lunch/dinner

salads

marinated white anchovies
[cucumber, tomato
capers & lemon confit]
10

mixed green salad
[sherry-shallot vinaigrette]
6

tomato & cucumber salad
[red onion & sherry vinaigrette]
9

caesar salad
[parmesan & croutons]
8
[with chicken or shrimp]
13

spicy fried calamari salad
[sesame seed
romaine & radicchio]
12

sautéed shrimp salad
[frisée & bacon]
13

cold

oysters [dozen]
24

shrimp cocktail
12

hot

clam chowder
[smoked bacon]
7

crab dip
[bagel chips]
16

fried calamari
[spicy tomato sauce]
9

fried clam strips
[tartar sauce]
11

smoked mozzarella fritters
[spicy tomato sauce]
7

grilled fish of the day
[mixed greens & lemon]
18

chicken pot pie
[cream biscuit]
14

roasted oysters
[garlic & parsley butter]
14

baked clams
[chorizo]
13

two hot dogs
[french fries]
8

D I T C H P L A I N S

29 Bedford Street [at Downing], New York City 10014
p. 212.633.0212 | f. 212.633.1419

ditch plains oyster shooters
[with or without vodka]
7

hamburger or chicken burger
[french fries]
10

ditch plains lobster roll
[sweet potato chips]
25

baked macaroni & cheese
14

salmon tartare
[mustard, red onion
parsley & lemon confit]
9

mussels or littleneck clams
15

american cheese plate
[grafon cheddar, humboldt fog point reyes
blue &
green hill camembert]

rosemary & bacon
chorizo & red onion
shallots, parsley & white wine
curry, tomato & red onion

sides
6

bread and butter pickles
creamed corn
grilled asparagus
french fries
sweet potato chips
hash browns
bacon
ham
chorizo
sausage
blood sausage

20% gratuity added to parties
of eight or more



Fresh Restaurant



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dinner.

June 2007

first course

oysters

flower, li. malpeque, pei. beau soleil, nb
½ dozen

14

chilled maine stone crab claws – dijionaise sauce · 20

mr. woodman's fried clams – lemon mayonnaise · 17

classic new england lobster roll – watercress salad · 26

duo of crab cakes – maryland – maine – frisée – sicilian olives · 14

poached florida shrimp – fennel – walnuts - feta cheese - mint - avocado · 15

bouquet of market green salad – cucumber – beets – aged balsamic reduction · 9

grilled sardines - potato salad - haricot vert - quail egg - crispy bacon - tapenade 12

ceviche of long island striped bass – plum tomato gelée – pickled pearl onions – jalapeño · 12

endive and roqueford cheese salad – granny smith apples – hazelnuts – mustard vinaigrette 9

satin finished lobster bisque – poached lobster – yukon gold potatoes · 12

fresh. clam chowder – smoked bacon - leek · 10

spring pea soup – smoked scallop - calamari - mint · 11

entrees

simply grilled

whole mediterranean bronzini 26	lake huron sturgeon 27	florida warsaw grouper 25
alaskan wild king salmon 25	nova scotia flounder 24	florida red snapper 26
nova scotia halibut 28	12oz organic angus sirloin 30	free range chicken breast 19

sides

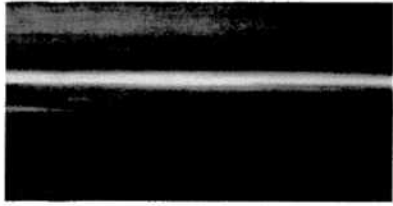
chili marinated asian eggplant	sweet potato purée
broccoli rabe with olives & bacon	sticky rice with wild mushrooms & garlic
creamed spinach with pecans	crispy potatoes with balsamic grilled onions

fresh selections

- crispy soft shell crabs** – sugar snap peas – burdock – lime segments 36
- rock shrimp & mussel risotto** – grape tomatoes – tarragon – truffle essence 26
- sunflower seed crusted halibut** – pea puree – maitake – white & green asparagus 33
- pan seared black sea bass & calamari** – turnips – peruvian potatoes – sweet basil pesto 29
- grilled striped bass** – creamed spinach – fingerling potatoes – crispy bacon – charred tomato salsa 27
- spicy seafood stew** – lobster – mussels – clams – scallops – whitefish – red curry coconut broth 34
- charred yellowfin tuna tenderloin** – baby bok choy – sticky garlic rice – shiitake 32
- english batter-fried haddock** – celeriac slaw – crispy potatoes – tartar sauce 21
- grilled rib eye steak** – pearl onions – grape tomatoes – haricot vert – rioja 36
- simply steamed nova scotia hard-shell lobster** – drawn butter

26/lb

executive chef/ **kento komoto**



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wine book.

June 2007

sparkling

507	Laherte Freres, Blanc de Blancs, Champagne, NV	69
506	Eric Rodez. "Cuvee des Crayeres", Ambonnay Grand Cru, Champagne, NV	95
505	Schramsberg, Blanc De Noirs, Calistoga, California, 2001	74
504	Perrier Jouet, Grand Brut, Champagne, France, NV	87
503	Veuve Clicquot, Champagne, France, NV	98
502	Domaine Carneros. Rose, Carneros, Napa, California, NV	80
501	Kenwood "Yulupa" Brut, Sonoma, California (split - single portion size), NV	13
500	Piper-Heidseck 187. Brut, Reims, France (split - single portion size), NV	15
405	Dom Perignon, Champagne, France, 1998	250

white

United States

California

Amador

161	Terre Rouge "Enigma", Sierra Foothills, 2004 (Marsanne/Viognier/Roussanne)	61
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Lake

162	Sauvignon Blanc. X Winery, "Es Vineyard", 2004	39
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Lodi

160	Viognier. Spencer-Roloson, "Sueno Vineyard", 2003	72
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Mendocino

142	Gewurztraminer. Corison, "Corazon", Anderson Valley, 2001	48
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Monterey

165	Pinot Gris. Lorca, 2004	44
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166	Pinot Blanc. Graff Family Vineyards, Chalone, 2004	55
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167	Chardonnay. Tarrica wine cellars, 2003	39
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Napa

404	Sauvignon Blanc. Lail Vineyards, "Georgia", 2003	127
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158	Chardonnay. Chateau Montelena, Napa Valley, 2004	81
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154	Chardonnay. Newton, "Red Label", 2004	61
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153	Chardonnay. D.R. Stephens, Carneros, 2003	88
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152	Chardonnay. Far Niente, 2004	97
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117	Cortese.Colle Dei Venti, Piemonte, 2004	29
Spain		
119	Albarino. Terras Gauda, "O Rosal", Rias Baixas, 2004	48
Chile		
180	Sauvignon Blanc. Matetic "EQ" (Equilibrio), 2004	35
New Zealand		
136	Sauvignon Blanc. Craggy Range, Martinborough, 2004	61
135	Sauvignon Blanc. Matua Valley, Marlborough, 2005	44
134	Sauvignon Blanc. Cairnbrae, Marlborough, 2005	48
Australia		
133	Chardonnay. Yering Station, Victoria, Yarra Valley, 2003	44
132	Riesling. Leeuwin Estate, Art Series, Margaret River, 2003	55
131	"Holly's Blend". Marquis Philips, South East Australia, 2004	44
130	Chardonnay. Sexton, "Giant Steps Vineyard", Yarra Valley, 2003	77
129	Chardonnay/Gewurztraminer/ Viognier. Hundred Acre, "Gold", Barossa, 2005	61
rosé		
311	Mourvedre/Cinsault. Chateau de Pibarnon, Bandol, France, 2004	58
127	Le P'tit Grain de Syrah, Domaine de Gourazaud, France, 2004	34
114	Domaines Ott,Chateau De Selle,Cotes de Provence, France, 2004	75
red		
United States		
California		
Napa		
402	Cabernet Sauvignon. Palmaz, 2001	170
400	Cabernet Sauvignon. Revana, St. Helena, 2002	165
361	Syrah. Hyde & De Villaine, Carneros 2002	98
355	Cabernet Sauvignon. Roth, Alexander Valley, 2002	77
349	Charbono. Tofanelli Family, Calistoga, 2003	91
347	Malbec. Coya, Oakville, 2002	88
346	Zinfandel. Brown Estate, 2003	88
345	Zinfandel. Downing Family, "Fly by Night", Oakville, 2003	70
340	Cabernet Franc. Girard Winery, Calistoga, 2002	92
339	Merlot. Fisher, "RCF Vineyard", 2001	114
338	Claret. Ramey, 2003	84
336	Sangiovese. Abiouness, 2002	66
335	Dolcetto. Pavi, 2002	37
333	Pinot Noir. Kazmer-Blaise, Carneros,2002	77
332	Pinot Noir, Mi Sueno, Carneros, 2002	88
Sonoma		
357	Pinot Noir. Tandem, "Keefer Ranch", Green Valley, 2003	91

353	Pinot Noir. DuNah, Sonoma Coast, 2003 Santa Barbara	88
359	GSM. Core, "# 442", 2003	66
358	Syrah. Qupe, "Bien Nacido Vineyard", Santa Maria Valley, 2003	74
Oregon		
367	Pinot Noir. J. Christopher, "Le Pavillion Vineyard", Willamette Valley, 2003	72
366	Pinot Noir. Domaine Serene "Evenstad Reserve", Willamette Valley, 2003	98
365	Pinot Noir. Van Duzer, Dijon Blocks, Willamette Valley, 2003	84
331	Pinot Noir. A to Z, Newberg, 2004	44
Washington		
373	Meritage. Col Solare, Chateau Ste. Michelle/Antinori, Columbia Valley, 1999	107
371	CMS. Hedges cellars, Columbia valley, 2004	38
370	Syrah. L'Ecole, "Seven Hills Vineyard", Walla Walla, 2003	96
France		
374	Bourgogne. Domiane Sylvain Pataille, 2004	52
309	Sancerre. L'etourneau, Loire 2003	46
308	Chateau. Rolland-Maillet, St. Emillion, 1998	68
307	Moulin a Vent, Coron Pere & Fils, Beaujolais 2003	39
306	Volnay 1er Cru. Rossignol-Jeanniard, "Chevret", 2002	112
305	Nuits-Saint-Georges Premiere Cru, Bourgogne, 2001	98
304	Chambolle - Musigny. Domaine Digioia-Royer, 2003	95
303	Charmes - Chambertin. Laboure ROI, 2002	135
302	Cote Chalonnaise. Domaine Goubard, "Mont Avril", 2002	57
300	Vosne- Romane, Dominique Magneret, Bourgogne, 2003	90
Italy		
323	Dolcetto D`Alba 2004	44
319	Nebbiolo. Mauro Molino, Barolo, 2001	95
317	CA'Marcanda. Promis, Toscana, 2003	78
315	Nebbiolo. Pio Cesare, Barolo, 1999	117
Slovenia		
313	Merlot. Movia, "Vila Marija", Slovenia, 2002	35
Spain		
322	Priorat. Cellar Cecilio Negre, 2003	59
321	Tempranillo. Faustino Gran Reserva, Rioja, 1995	78
Australia		
325	Pinot Noir. Yering Station, Yarra Valley, 2003	46
324	Shiraz. Shoofly, 2004	39
South America		
380	Cabernet Sauvignon. Haras, "Elegance", Maipo Valley, Chile, 2001	55
378	Malbec. Pileta 39, Mendoza, Argentina, 2004	38

BLT Fish



Appetizers

- Spicy Tuna Tartare / Avocado / Preserved Lemon / American Caviar \$18
 Grilled Octopus Salad / "Panzanella" / Aged Balsamic \$17
 Raw Hamachi / Fresh Hearts of Palm / Coriander \$16
 Lobster and Jumbo Lump Crab / Curry Lime Sauce \$24
 Baby Mix Lettuces / Fennel / Pecorino / Balsamic Vinaigrette \$9
 Rock Shrimp Risotto / Tomato-Mussel Broth \$18

Whole Fish & Shellfish

Whole fish are simply prepared with olive oil and are priced per pound.
 Most fish average 2-3 lbs., each.

- Mediterranean Loup de Mer \$28/lb serves one
 Belgian Dover Sole \$36/lb
 Whole Roasted Daurade / Provençal Crust \$28/lb
 Nova Scotia Hard Shell Lobster (3lb) \$32/lb
 Chilean Turbot \$32/lb serves two
 Washington State Arctic Char "Dame" \$34/lb served whole
 Crispy Red Snapper "Cantonese Style" \$35/lb
 Sea Salt Crusted New Zealand Pink Snapper \$35/lb
 Baked Maine Black Sea Bass \$28/lb

Fish

- Alaskan Black Cod / Acacia Honey Reduction \$30
 Jerk-Marinated South Pacific Swordfish \$33
 Atlantic Bluefin Tuna / Niçoise Olives / Basil \$32
 Breaded Icelandic Halibut \$32
 Seared Alaskan King Salmon / Summer Herb Salad \$28
 Citrus Crusted Maine Sea Scallops / Bergamot Vinaigrette \$27

Not Fish

- Seven-Pepper Crusted Filet Mignon / Green Peppercorn Sauce \$44

Vegetables \$9

- Stuffed Artichoke Gratin
 Sautéed Garlic Spinach
 Grilled Asparagus / Gremolata
 English Peas and Bacon
 Bok Choy Shoots / Garlic Chips
 Eggplant Caponata
 Hen of the Woods Mushrooms

Potatoes / Rice \$8

- Gnocchi / Tomato / Pecorino
 Pommes Soufflées
 Garlic Mashed Fingerlings
 Silver Dollars
 Crispy Rice Galette
 Morel Risotto \$12

Desserts \$10

- Strawberry Shortcake / Ice Cream Sundae
 Lime Mille-Feuilles / Lime Syrup Sauce
 Caramelized Meringue / Banana-Passion Fruit Sorbet
 Brûléed Cheesecake / Honey-Gooseberry Sauce
 Red Berry Crumble / Fromage Blanc Sorbet
 Chocolate and Caramel Tart / Caramel Chocolate Chip Ice Cream
 Seasonal Fruit Plate

A few words about our fish...

Our fish are sourced from all over the world. We select and hand-cut our fish daily. Only the absolute freshest, exceptional quality fish are selected. Most of our fish are line caught, our scallops are harvested by divers and the lobsters are flown in from Maine. All seafood availability is subject to seasonal weather and fishing conditions.

Chef de Cuisine Amy Eubanks

Get your autographed copy of Laurent
 Tourondel's cookbook "go Fish" today! \$34.95