

Featured Appetizers

East Coast Oysters* \$3.95 ea Point Judith Clams* \$3.50 ea Colossal White Shrimp \$4.95 ea

Fresh Burrata Salad

prosciutto, arugula, tomato basil pesto \$15

Crispy Fried Brussels Sprouts ^{GF} smoked bacon, cider vinegar, candied walnuts, maple aioli \$14

Garlic & Gorgonzola Bread

rustic bread, garlic aioli, roasted red peppers, gorgonzola \$11

Seafood Martini

colossal shrimp, maine lobster meat, fresh lump crab meat with seaweed salad & house-made remoulade \$21.95

Jumbo Lump Crab Cake

with a lemon aioli \$17

Mediterranean-Style Calamari Fritti

kalamata olives, artichokes, caper berries, feta, cherry peppers, EVOO, fresh lemon \$16

P.E.I. Mussels Poulette GF

garlic herb & white wine sauce with a touch of cream \$16

Seasonal Soups and Salads

Abigail's Spinach Salad GF

baby leaf spinach, cranberries, almonds, goat cheese, bacon crumbles, citrus vinaigrette

Garden Salad GF

mixed field greens, tomato, cucumber, carrots & red onion with balsamic vinaigrette

Classic Caesar Salad

romaine, garlic herb croutons, parmesan ribbons, house-made caesar

Butternut Squash Bisque

a seasonal favorite

New England Clam Chowder



Holiday Entrees

Chicken Parmesan

melted buffalo mozzarella, linguini, house-made tomato marinara

Blackened Redfish Nouvelle GF

shrimp, scallops, leaf spinach, mornay sauce, jalapeño-spiced coleslaw, rice pilaf

Pan Seared Day Boat Scallops GF

mushroom & spinach risotto, lemon beurre blanc

Top Round Lamb GF

goat cheese potatoes & sauteed rabe

Prime Rib GF (add \$8)

sea salt crusted baked potato, roasted vegetables

Pappardelle Bolognese

house beef, veal, pork ragout, ricotta salata, shaved parmesan

8 oz. Filet Mignon (add \$12)
with green beans & mashed potatoes

TOPS

Maytag Bleu Cheese GF
Zwiebel Rings
French Top GF
mixture of Brie & Bleu cheese

- OR 14oz. New York Strip (add \$12)
with green beans & baked potato

FROM THE SAUCIER

Brandy & Peppercorn Au Poivre GF*
Classic Béarnaise GF
Chilled Garlic Herb Butter GF
Classic Veal Demi Glace GF

Ancient Grain Risotto GF

poached farro, sherry feta cream, peas, roasted red peppers, artichokes, capers, caramelized onions, crushed olives

Rigatoni A'la Vodka

grilled chicken, sweet italian sausage, spinach, caramelized onions, diced pancetta, tomato vodka sauce with a touch of cream

Maine Lobster Pasta

bowtie pasta, asparagus spears, maine lobster meat, caramelized pearl onions, diced tomatoes, brie, vodka cream sauce

Chilean Sea Bass GF

served over shrimp, tomato and spinach risotto

Pistachio Crusted Salmon^{GF}

honey mustard cream sauce, whipped potatoes, broccolini

Gorgonzola Pork Chop^{GF}

whipped potatoes, brussels sprouts, cranberry cognac sauce

Shrimp Scampi

linguini with asparagus, tomato, red onion garlic white wine sauce

Stuffed Pork Tenderloin

chicken apple stuffing, roasted apples, caramelized onions, demi glace over butternut squash puree

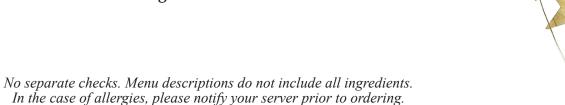
Seasonal Side Dishes

Roasted Vegetables GF • Baked Potato GF • Butternut Squash Puree GF • Green Beans

Broccoli GF • Crispy Brussels Sprouts • Garlic Whipped Potatoes GF • Parmesan-Crusted Fries



Tiramisu | New York Style Cheese Cake | Apple Strudel Brooklyn Chocolate Cake | Layered Red Velvet Cake



















Bloome

Happy Holidays

