

# EASTER SUNDAY MENU

## APPETIZERS

**RHODE ISLAND CALAMARI** · *rice flour coated tubes & tentacles · romano tossed · marinara · red pepper strips* · 17.5

**FLORIDA SHRIMP COCKTAIL** ~ *Four Gulf shrimp · spicy cocktail sauce* 19

**CRAB CAKE** ~ *Baked lump crab cake · lobster-corn relish · smoked tomato beurre blanc* 18

## SOUPS

**FRENCH ONION SOUP** 10     **HAM & CORN CHOWDER** 6.5/10

**DON'S SEAFOOD CHOWDER** 7/11

## SALADS

**POMEROY HOUSE SALAD** ~ *Spinach · wild greens · strawberries · mandarin oranges · red onion · honey poppyseed dressing* 10.5

**FISHMARKET SALAD** ~ *Spinach · wild greens · chopped egg · bleu cheese · baby shrimp · Italian vinaigrette* 10.5

**CAESAR SALAD** ~ *Romaine lettuce · focaccia croutons · parmesan cheese · caesar dressing* 10

## ENTREES

**BAKED HAM** ~ *Maple-pineapple glaze · red skin potatoes · green beans* 34

**\*CERTIFIED ANGUS PRIME RIB** ~ *14 ounces · red skin potatoes · green beans · au jus · horseradish cream sauce* 48

**\*LAMB CHOP T-Bone** ~ *Asiago risotto · asparagus · whole grain demi-glaze* 48

**\*SURF AND TURF** ~ *Six ounce filet mignon · six ounce Maine tail · roasted yukon gold potatoes · asparagus · lemon beurre blanc* 65

**\*FILET MIGNON** · *6 ounces · Yukon mashed · green beans · whole grain demi-glaze* 44

**CHICKEN ROCKEFELLER** ~ *Chicken breast stuffed with spinach, prosciutto and parmesan · red skin potatoes · asparagus · hollandaise sauce* 36

## FRESHLINE

**ATLANTIC GROUPER** ~ *blackened fillet · butternut hash · cheddar and potato pierogis · pineapple-strawberry relish* · 47

**TWIN MAINE LOBSTER TAILS** ~ *roasted yukon gold potatoes · asparagus · beurre blanc* 70

**FAROE ISLAND SALMON** ~ *Parmesan crusted · asiago risotto · asparagus · lemon-thyme* 35

**WILD HOKKAIDO SCALLOPS** ~ *Pan seared · pesto risotto · asparagus · lemon-thyme* 48

\*Consuming raw or undercooked meat, poultry or fish can be a health risk.

Please inform us of any known food allergies when ordering