

MENU

APPETIZERS

LOBSTER BISQUE \$16.50 A Rich Broth of Maine Lobster and Sherry	CRISPY FRIED CHICKEN WINGS Bone In \$17 Boneless \$15	THE CAPTAIN'S DUCK WINGS \$19.50 Sweet Thai Chili & Wasabi Crema Topped with Toasted Sesame Seeds
FRIED CALAMARI \$17.50 Dusted and Fried, served with a Spicy Marinara Sauce	Choice of Buffalo or Double Barrel BBQ Hot Honey Comes with ranch & Bleu Cheese	P.E.I. MUSSELS \$21 Seasoned Mussels Tossed with Butter, Garlic, White Wine, Lemon, Sprinkled with Herb Gremolata
BAKED CLAMS \$15.50 Classic Style, Peppers, Parmesan, Lemon	CLAMS CASINO \$18 Little Neck Clams Topped with a Mixture of Onions, Peppers & Bacon, Seasoned with an Infused Butter	WINDAMERE'S FAMOUS OYSTER ROCKEFELLER \$21.50 Fresh, Shucked Oysters with Blend of Herb, Spinach & Cheese Baked to Golden Brown
JUMBO SHRIMP COCKTAIL \$18.50 Zesty Cocktail Sauce, Horseradish		

SALADS

EMPERORS CAESAR SALAD \$17.50 Torn Romaine Lettuce tossed with Parmesan Cheese, Croutons and Caesar Dressing Add Chicken \$6, Shrimp \$8	SANTORINI SALAD \$18.50 Medly of Green & Red Peppers, Cucumbers, Chunky Tomatoes, Red Onion, Kalamata Olives & Feta with EVOO, Fresh Lemon Juice & Sprinkled with Herbs Add Chicken \$6, Shrimp \$8	BEET SALAD \$19.50 Fresh Tender Greens, Red Beets, Roasted Red Peppers, Red Onion, Mandarin Oranges, Crumbled Goat, Candied Walnuts, & Blood Orange Vinaigrette
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RAW BAR

Clams & Oysters on the Half Shell MP
Fresh off the Boat: Available Friday - Sunday

SANDWICHES

CARIBBEAN SHRIMP TACOS (2) \$22.50 Caribbean Spices, Shredded Lettuce, Pico de Gallo, topped with Avocado Ranch & Teriyaki Glaze with Fresh Scallions with French Fries	BLACK & BLEU BURGER \$22.50 8 Oz Blackened Burger with Bleu Cheese Dressing, Fresh Crumbled Bleu, Grilled Red Onion on Toasted Hawaiian Roll with French Fries	MONSTER FRIED COD SANDWICH \$22.50 8 Oz Cod, American Cheese, Tarter Sauce, Shredded Lettuce on Ciabatta with French Fries
WINDAMERE BURGER \$22.50 Aged White Cheddar, Sugar Cured Bacon, Lettuce, Tomato, Onion, Mayo on a Toasted Hawaiian Roll, with French Fries	WICKED CHICKEN SANDWICH \$20.50 Breaded Chicken Cutlet, Provolone, Arugula, Topped with Balsamic Glaze & Spicy Red Pepper Relish on Toasted Ciabatta with French Fries	LOBSTER ROLL \$38.50 Cold Lobster Roll: Chunks of Fresh Lobster, Mixed with Celery & Red Onion, Lightly Tossed in a Seasoned Aioli with Lemon & Dill, on a Roll with French Fries Warm Lobster Roll: Herb Butter Poached over Bed of Lettuce on a Roll with French Fries

ENTREES

JUMBO CHICKEN MILANESE \$27.50 Milanese: Hand Breaded Pan Fried Cutlet Topped with Tomato Bruschetta & Shaved Parmesan Romano Cheese. Drizzled with Balsamic Glaze over Arugula Make it Parmesan for \$2	HORSERADISH CRUSTED SALMON \$32.50 Broiled and Served with Wild Rice & Local Vegetables	FISH & CHIPS \$26.50 Beer Battered Cod, French Fries, Lemon, Tartar Sauce
12 OZ CHEF CUT NY STRIP \$39 Seasoned Boneless Black Angus Steak served with a Baked Potato and Vegetable of the day Loaded Baked Potato +\$5	SEAFOOD FRA DIAVOLO \$31 Sautéed Little Neck Clams, Mussels & Jumbo Shrimp in Spicy Marinara over Linguini	BLACK & WHITE SESAME TUNA \$32.50 Drizzled with Cusabi & Teriyaki, Served with Wild Rice & Sautéed Bok Choy
		PENNE LOMBARDI \$24 Artichoke Hearts, Red Onion, Mushrooms, Red & Yellow Peppers, Baby Spinach Sautéed in Garlic with Parmesan Cheese in a Light Lemon Cream

DESSERTS

PEANUT BUTTER TOWER \$9	JUNIORS CHEESECAKE \$10	ICE CREAM SUNDAE \$9
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KIDS

CHICKEN FINGERS WITH FRIES \$11
MAC N CHEESE \$10
HOT DOG & FRIES \$11

DRINKS

COFFEE / TEA \$2.50
ESPRESSO \$2.50
CAPPUCCINO \$4
IRISH / MEXICAN / ITALIAN COFFEE \$7.50