

LARCHMONT AVENUE OYSTER HOUSE DINNER MENU

~ SOUPS ~

New England Clam Chowder ~ Creole Oyster Stew ~ Seafood Minestrone
 Cup 4 Bowl 6

~ APPETIZERS ~

Shrimp & Swordfish or Chicken Satay w/a Thai Peanut Dipping Sauce	9	Tuna Tar Tar Over Field Greens w/Crustinis	13
Oysters Rockefeller	9	Maryland Crab Cakes	9
Baked Stuffed Littleneck Clams	9	Crab Meat Quesadilla	10
Irish Salmon Gravlax w/Potato Turnip Pancakes	11	Cornmeal Fried Calamari w/a Spicy Mediterranean Tomato Salad	10
Shrimp & Lobster Dumplings w/Ponzou Dipping Sauce	10	Selection of Clams & Oysters On the 1/2 Shell	M.P.

~ COCKTAIL ~

Shrimp or Lobster or Crab Legs M.P.

~ STEAMED ~

Steamers, Mussels, Clams, or Crab Legs M.P.

~ SALADS ~

Baby Field Greens w/Grilled Bosc Pears in a Toasted Walnut Vinaigrette	7	Grilled Seafood Salad over Balsamic Dressed Field Greens	14
Grilled Vegetable Salad w/Warm Goat Cheese & Sun- Dried Tomato Tapanade	9	Caesar Salad Add Grilled Shrimp, Swordfish, Fried Oysters, or Chicken	9 14
Wooden Bowl Chopped Salad w/a Gorgonzola Vinaigrette	8	Fresh Maine Crabmeat w/Seaweed Salad & Wasabi Vinaigrette	10

~ ENTREES ~

Sauteed Filet of Sole Meunière w/Spatzle & Buttered String Beans	18	Fish & Chips w/Cole Slaw & Tartar Sauce	18
Homemade Butternut Squash Ravioli w/Fresh Scallops & Lobster Meat	22	Cedar Plank Roasted Wild Scottish Salmon w/a Tarragon & Butter Sauce	22
Sauteed Shrimp & Scallops o/Linguini w/Sun Dried Tomatoes, Spinach, Garlic & Olive Oil	21	Plum Tomato & Tarragon Roasted Chatham Scrod w/Leek Whipped Potatoes & Shrimp Broth	18
Grilled Cajun Catfish o/Creole Oyster Stew	18	Pecan Crusted Swordfish w/a Champagne Orange Sauce	24
Lobster & Seafood Risotto Milanese	24	Sesame Crusted Tuna w/a Bok Choy Spring Roll & Coconut Jasmine Rice	24
Tuscan Grilled Filet Mignon & Shrimp w/a Lobster Bearnaise	25	Grilled Veal Chop w/Wild Mushroom Sauce	25

* Miguel Medina, Chef De Cuisine *

* Brian MacMenamin, Executive Chef *

A Gratuity of 17% will be Added for Parties of 6 or More