

# **MARINERS ON THE HUDSON**

## **HOLIDAY MENU 2011**

### **APPETIZERS**

**CALAMARI 10**  
SERVED WITH FRA DIAVOLO SAUCE

**STEAMED CLAMS 10**  
A BAKER'S DOZEN SERVED WITH LEMON AND BUTTER

**LOBSTER QUESADILLA 14**  
LOBSTER MEAT, CHEDDAR CHEESE, AND ROASTED PEPPERS IN A FLOUR  
TORTILLA TOPPED WITH CHIPOTLE AIOLI, SOUR CREAM AND PICO DI GALLO

**CRAB AND CHEESE DIP 12**  
A BLEND OF CHEESES AND CRAB MEAT TOPPED WITH BREADCRUMBS AND  
BAKED SERVED WITH CRISPY TORTILLAS

**BEEF SATAY 10**  
SKEWERS OF SOY MARINATED STEAK SERVED WITH SEAWEED SALAD, PICKLED  
GINGER, AND SESAME SEEDS

### **SALAD AND SOUP**

**HOUSE SALAD HALF 4/ FULL 8**  
GREENS, CARROTS, TOMATO, CUCUMBER SERVED IN BALSAMIC DRESSING

**CAESAR SALAD HALF 4/FULL 8**  
SERVED WITH PARMESAN AND CROUTONS

ADD TO EITHER SALAD:  
**CHICKEN 4 OR SHRIMP 7**

**NEW ENGLAND CLAM CHOWDER 7**

## ENTREES

### **TWIN LOBSTER TAILS 34**

TWO 5OZ TAILS SERVED WITH LEMON AND BUTTER WITH STEAMED POTATO AND CORN

### **LOBSTER PAELLA 38**

SHRIMP, CLAMS, MUSSELS, TOSSED IN A CREAMY ROASTED RED PEPPER RISOTTO TOPPED WITH A BROILED LOBSTER TAIL

### **PRIME RIB WITH AU JUS 25**

QUEEN CUT SERVED WITH GARLIC MASHED POTATO, BABY CARROTS, AND GREEN BEANS

### **CRAB CRUSTED FILET MIGNON 32**

8OZ GRILLED FILET TOPPED WITH AN OVEN BAKED CRAB CRUST SERVED OVER MASHED POTATO AND ASPARAGUS WITH BERNAISE SAUCE

### **FILET MIGNON WITHOUT CRAB CRUST 28**

### **WHOLE STUFFED LOBSTER 42**

1 1/2 POUND LOBSTER STUFFED WITH BAY SCALLOPS, BABY SHRIMP, SPINACH, AND MUSHROOMS TOPPED WITH BREAD CRUMBS AND PARMESAN CHEESE SERVED WITH STEAMED POTATO AND GREEN BEANS

### **KING CRAB LEGS 38**

1 1/2 POUNDS STEAMED AND SERVED WITH ROASTED POTATO AND CORN WITH LEMON AND BUTTER

### **SEARED SCALLOPS 24**

JUMBO SCALLOPS SERVED OVER A FRIED POTATO CAKE WITH SAUTÉED SPINACH IN A ROASTED RED PEPPER CREAM SAUCE

### **AIRLINE CHICKEN BREAST 17**

10OZ CHICKEN BREAST SERVED OVER MASHED POTATO AND BABY CARROTS WITH A ROSEMARY GLAZE

### **PAN SEARED GROUPEL 26**

SERVED OVER COUS COUS AND VEGETABLE MEDLEY SERVED IN A SUN DRIED TOMATO AND CAPER BEURRE BLANC

### **BLACK TRUFFLE MUSHROOM PASTA 16**

PENNE NOODLES AND WILD MUSHROOMS TOSSED IN A TRUFFLE OIL AND PARMESAN CHEESE

ADD: CHICKEN 4 SHRIMP 7

GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE