

**EVENTIDE SPECIALS**  
( *Sample Menu* )

<b>LUMP CRAB CAKE</b> <i>panko and corn tortilla crusted served on a grapefruit remoulade</i>	10.75
<b>BRAISED BONELESS SHORT RIBS</b> <i>served in natural jus with mashed potatoes</i>	13.25
<b>BAKED COBIA "DIANE"</b> <i>shiitake mushrooms and brandy demi glace</i>	13.75
<b>KONA CRUSTED SALMON</b> <i>finished with a pistachio – dill pesto</i>	11.25
<b>GRILLED BREAST OF CHICKEN</b> <i>artichoke tapenade, feta cheese, spicy tomato – olive sauce and fried basil</i>	12.00
<b>SEARED SEA SCALLOPS</b> <i>served on a thai garlic chile sauce with wakami salad</i>	14.50
<b>BOUILLABAISSSE</b> <i>shrimp, scallops, mussels, clams and assorted fish in a saffron vegetable broth</i>	15.75
<b>HERB CRUSTED CHICKEN</b> <i>gorgonzola cream and tandoori grilled onions</i>	11.50
<b>MAINE LOBSTER TAIL</b> <i>served with drawn butter</i>	16.75
<b>FILET MIGNON</b> <i>cooked to your liking</i>	16.75
<b>HALF LAMB RACK</b> <i>served medium rare with our guinness demi glace</i>	13.75

*the above served with mashed potatoes or rice, fresh vegetable and your choice of salad or mystic soup. There is a split plate charge of 5.00 on all entrees. served daily from 4:30 to 5:30. all eventide orders must be placed by 5:30 happy hour daily till 6p.m.*

