

# THE SAFARI ROOM



## *Appetizers*

### **Lobster Mac & Cheese \* -18-**

*Creamy four-cheese sauce and penne, baked with lobster tails and claws*

### **Artisanal Cheese Board -18-**

*Chef selected cheeses with table grapes, honeycomb, port wine figs, candied walnuts and grilled tuscan bread*

### **Maryland Style Crab Cakes\* -15-**

*Two jumbo lump crab cakes with jicama slaw and lemon sauce aioli*

### **Chorizo Littlenecks -12-**

*Sautéed littlenecks with tomatoes in a white wine garlic sauce*

### **Clam Cakes -11-**

*Six cakes with chopped local clams, and remoulade sauce*

### **Artisan Soft Pretzels -9-**

*Bavarian style house baked served with cajun honey mustard*

## *Soups & Salads*

### **New England Clam Chowder -8-**

*Fresh clams, tender potatoes and bacon in a creamy broth*

### **Lobster Salad\* -24-**

*Mixed greens in champagne vinaigrette, with house lobster salad and tomatoes*

### **Safari Garden -8-**

*Hand-picked greens, pickled red onion, marinated goat cheese and toasted almonds, champagne vinaigrette*

### **Classic Caesar -8-**

*Romaine hearts with garlic croutons, classic caesar dressing*

## *Additions to your meal*

### **Choice of Grilled or Blackened:**

8oz Filet\*...+\$24 | 8oz Salmon Filet\*...+\$16 | 8oz Swordfish Filet\*...+\$16 | 8oz Organic Chicken Breast\*...+\$8

## *Pizzas*

### **Lobster -20-**

*Sherry cream sauce, diced tomatoes, lobster tails and claws and ricotta salad*

### **Margarita -15-**

*Imported olive oil infused with garlic, fresh tomatoes and basil leaves*

## *Sandwiches*

*Served with your choice of fries or mixed greens*

### **Lobster Roll\* -24-**

*Lobster tail, claw and knuckle tossed in a tarragon crème fraiche dressing with lettuce in a buttered split top baguette*

### **Fresh Local Fish of the Day\* -20-**

*Please ask your server for today's selection*

### **Grilled Chicken BLT\* -16-**

*Organic chicken breast, smoked bacon, lettuce, tomato and pepper relish mayonnaise*

### **American Kobe Beef Burger\* -16-**

*Topped with house made pickles and aged cheddar - Available with the addition of bacon ... + \$1*

## *Entrées*

### **Filet Mignon\* -36-**

*Grilled eight-ounce filet with peppercorn brandy sauce, fingerling potatoes and fresh vegetables*

### **Seafood Fra Diavolo\* -28-**

*Littlenecks, shrimp, and lobster in a spicy tomato broth with hand cut pappardelle*

### **Pan Seared Scottish Salmon\* -28-**

*Grilled asparagus, herbed wild rice with romesco sauce and garlic aioli*

### **Grilled Swordfish\* -28-**

*Grilled swordfish steak with garlic herb compound butter and asparagus*

### **NY Strip Steak\* -28-**

*16oz NY Strip Sirloin Steak served with fingerling potatoes and vegetable medley  
Available with choice of au poivre sauce or roasted garlic aioli*

### **Chicken Piccata\* -25-**

*Organic chicken breast, lemon caper butter sauce with wild rice pilaf and asparagus*

### **Fish and Chips\* -23-**

*Stout Batter, fries with an oceancliff tartar sauce*

### **Penne Pomodoro -18-**

*Extra virgin olive oil, san marizano tomatoes, fresh basil and garlic*

*Vegetarian and Gluten Free Options Available*

*\* Raw meat and shellfish or products not cooked to recommend internal temperatures may increase your risk illness. Consumers who are sensitive to food related reactions or illness should eat thoroughly cooked meats poultry, and sea food. If you have any food allergies, please bring them to your server's attention. 10.16.2014*