

## ~RAW BAR & SHELLFISH~

All Items served with fresh horseradish, cocktail sauce,  
and a watermelon champagne mignonette

Blue Point 2.5	Little Neck 1.5
Malpeque 3	Top Neck 1.5
Kumamoto 3.5	Raw Bar Sampler 37
Shrimp Cocktail 15	3 Top Neck, 3 Little Neck, 3 Blue Point, 3 Malpeque, 3 Colossal Shrimp
Shellfish of the Day MP	

## ~APPETIZERS~

<b>Drunken Scallops</b> Pan seared scallops, Blue Moon, Nueske bacon, fried shallots 14
<b>Tuna Tartare</b> Sesame oil, sesame seeds, apples, jalapenos, scallions, crispy wontons 13
<b>Burrata Mozzarella</b> Baby arugula, ripe tomatoes, pickled onions, balsamic reduction, basil oil 12
<b>Shipwreck Baked Clams</b> Fresh blend of top neck clams, lobster meat, and Nueske bacon 13
<b>Beet &amp; Goat Cheese Tower</b> Roasted beets tossed in sherry citrus vinaigrette, goat cheese, toasted almonds, crostini 11
<b>Blackened Steak Bites</b> Blackened filet mignon bites served over a crab bleu cheese sauce 16
<b>Salmon Crudo</b> Thin sliced salmon, cucumber, red onion, fried capers, E.V.O.O., lemon 14
<b>Crab Cake</b> Served with a roasted corn salsa with a cajun remoulade 16

## ~SOUP & SALAD~

<b>Lobster Bisque</b> 10
<b>French Onion</b> 9
<b>Iceberg Wedge</b> Creamy bleu cheese dressing, tomato, Nueske bacon, bleu cheese crumble, balsamic reduction, frizzled onions 13
<b>Caesar Salad</b> Crisp romaine with an anchovy garlic dressing and herbed croutons 12 add anchovies 3
<b>Greek Salad</b> Chopped romaine, tomato, cucumber, red onion, Kalamata olive, and feta cheese in a vinaigrette 14
<b>Baby Arugula Salad</b> Summer squash, watermelon radish, red onion, fennel, aged asiago, toasted almond, white wine mustard vinaigrette 13

## ~ADD ONS~

All add ons can be served blackened or grilled

chicken 6	shrimp 7	steak 13	salmon 10
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Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

## ~STEAKS & CHOPS~

All Steaks and Chops are served with  
Shipwreck Signature Steak Sauce and topped  
with house made compound butter and frizzled onions

8oz Filet Mignon 40
16oz Prime NY Strip 44
20oz Prime Dry Aged Cowboy Ribeye 56
14oz Veal Rib Chop 40
Lamb Chops 42
38oz Porterhouse for Two 115
Sliced off the bone

Make any Steak or Chop a SURF & TURF  
Add 8oz Lobster Tail MP

## ~TOP YOUR STEAK~

<b>Oscar Style</b> 17 Crab meat, asparagus, & hollandaise
<b>Creamy Bleu Cheese</b> 6
<b>Hot Cherry Peppers</b> 6
<b>Sherry Mushrooms and Onions</b> 6
<b>Roasted Garlic</b> 7
<b>Lump Crab Cake</b> 12

## ~SAUCES~

All sauces are served on the side 4

<b>Horseradish Cream Sauce</b>
<b>Hollandaise</b>
<b>Béarnaise</b>
<b>Romesco</b>
<b>Au Poivre</b>
<b>Traditional Chimmichuri</b>

## ~ENTREES~

**Cast-Iron Chicken**  
Airline chicken breast seared in a cast iron skillet,  
Israeli cous cous, haricot vert with  
toasted almonds, honey-orange sauce 27

**Tuna**  
Peppercorn crusted seared tuna, wasabi  
mashed potatoes, teriyaki drizzle, julienne vegetables 29

**Red Snapper En Papillote**  
Cous cous, lemon thyme, white wine, squash, tomato,  
artichoke, in a parchment paper pouch 31

**Skin on Salmon**  
Pan-seared salmon served with summer succotash,  
with an herb dijon sauce 31

**Seafood Scampi**  
Langostino lobster tails, shrimp, scallops, little neck clams over linguine  
with a fresh tomato & white wine scampi sauce 35

**Twin Tails**  
Two 8oz lobster tails served with a basil garlic butter,  
grilled asparagus MP

## ~SIDES~

<b>Sautéed Spinach</b> 7
<b>Summer Succotash</b> 8
<b>Roasted Garlic Smashed Potato</b> 7
<b>Truffle Mac-n-Cheese</b> 9 add lobster 4
<b>Bacon Brussels Sprouts</b> 10
<b>Pommes Frites</b> 6
<b>Grilled Asparagus</b> 9
<b>Haricot Vert</b> 7
<b>Sherry Mushrooms &amp; Onions</b> 6
<b>Loaded Twice Baked Potato</b> 8

One complimentary popover per person. Additional popover \$2.00

All of our items are prepared fresh and cooked to order.  
Therefore your patience is greatly appreciated. Plate Sharing Charge \$5.00.



# SHIPWRECK POINT

