

~RAW BAR & SHELLFISH~

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

Blue Point 2.5	Shrimp Cocktail 15
Malpeque 3	Little Neck 1.5
Miyagi's 3.5	Top Neck 1.5

~APPETIZERS~

Tuna Tartare	
Sushi grade tuna, sesame oil, sherry vinaigrette, avocado, jalapeños, crispy wontons 13	
Bacon Wrapped Stuffed Shrimp	
Jumbo shrimp, wrapped in bacon, horseradish stuffing, chipotle honey dipping sauce 16	
Drunken Scallops	
Pan seared scallops, Blue Moon, Nueske bacon, fried shallots 14	
Shipwreck Baked Clams	
Fresh blend of top neck clams, shrimp, and Nueske bacon 13	
Beet & Goat Cheese Tower	
Golden and red beets, sherry citrus vinaigrette, goat cheese, crostini, candied walnuts 13	
Filet Mignon Tartare	
Filet mignon steak chopped fine, avocado, red onion, capers, dijon mustard, chili and basil oil 15	
Tuna Nachos	
Crispy wonton chips, ginger soy glaze, seaweed salad, tropical watermelon pico, wasabi crème fraîche, sriracha aioli 16	
Crab Cake	
Jicama slaw, roasted shallot vinaigrette, citrus aioli 14	
Fresh Mozzarella and Heirloom Tomato Tower	
Fresh mozzarella, heirloom tomatoes, red onion, fresh basil, balsamic reduction 14	

~SOUP & SALAD~

Lobster Bisque 9
French Onion 8
Caesar Salad
Crisp romaine with an anchovy garlic dressing and herbed croutons 10
add anchovies 3
Frisee Salad
Crumbled goat cheese, candied walnuts, bacon, tomatoes, cucumbers, roasted shallot vinaigrette 12
Steakhouse Wedge
Iceberg, tomato, bacon, blue cheese dressing, frizzled onions 11
add blue cheese crumbles 3
Mixed Greens
Spring mix lettuce, blood orange vinaigrette, mozzarella cheese, fresh berries, blood orange segments, croutons 12

~ADD ONS~

All add ons can be served blanched or grilled
chicken 6 shrimp 7 steak 11 salmon 10

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 Petite Filet Mignon 38
12oz King Cut Filet Mignon 44
16oz Prime NY Strip Steak 46
20oz Prime Dry Aged Boneless Ribeye 53
New Zealand Lamb Chops 42
38oz Porterhouse for Two 115

Make any Steak or Chop a SURF & TURF

Add 8oz Lobster Tail MP
Garlic Shrimp 14
Seared Scallops 16

~TOP YOUR STEAK~

Creamy Bleu Cheese 6
Crab Cake 12
Sherry Mushroom and Onion 5
Sweet & Hot Cherry Peppers 6
Roasted Garlic 7
Oscar Style 15
Crab meat, asparagus, & hollandaise

~SAUCES~

All sauces are served on the side 3

Au Poivre
Horseradish Cream
Hollandaise
Béarnaise
Port Demi Glaze

~ENTREES~

Salmon	
Creamy cheese polenta, sauteed spinach, mango peach bbq glaze 28	
Shrimp And Scallop Scampi	
Sautéed shrimp and scallops, roasted garlic, white wine, tomatoes, fresh basil, capellini 33	
Sesame Crusted Tuna	
Sushi grade tuna, asian jicama slaw, sweet chili soba noodles, ginger soy glaze 29	
Pork Chop Murphy	
Grilled french cut pork chop, hot and sweet cherry peppers, mushrooms, and potato medallions 34	
Fresh Catch	
Local fresh catch of the day, parmesan cheese risotto, summer fruit salsa MP	
Airline chicken breast	
Frenched chicken breast, heirloom tomato bruschetta, balsamic chicken jus, citrus couscous 25	

~SIDES~

Seasonal Chef Vegetable 6
Haricot Vert 8
Asparagus 9
Sautéed Spinach 7
Sherry Mushroom & Onion 6
Truffle Mac & Cheese 9
add lobster 4
Pommes Frites 6
Baked Potato 8
Loaded 11

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

