

# Shipwreck Point “Summer of 2020” Menu

## Where to Begin...

### Maryland Crab Cake

\$17.00

*Granny Smith Apple Slaw, Grain Mustard Dressing*

### Shrimp Portuguese

\$16.00

*Garlic, Chili Flake, Lemon Sauce*

### Calamari Fritto

\$13.00

*Hot Cherry Pomodoro Sauce*

### Mussels Americana

\$15.00

*Red Sauce, House-Cured Pork, Calabrian Chili and Pomodoro Sauce*

### Grandma’s “Meatball”

\$15.00

*Fresh Mozzarella Stuffed Meatball in Pomodoro Sauce*

### Lobster Piccata Mushrooms

\$17.00

*Baked Lobster & Sweet Sausage Mushrooms in a Lemon Caper Sauce*

### Horseradish Shrimp Cocktail

\$16.00

*Homemade Cocktail Sauce, Fresh Horseradish, Lemon*

## Salads...

### Steakhouse Wedge

\$12.00

*Iceberg Lettuce, Gorgonzola Cheese, Maple Bacon, Grape Tomato, Shaved Red Onions, Dressing*

### Caesar Classico

\$10.00

*Chopped Hearts of Romaine, Aged Parmesan, Herb Croutons, Anchovy Garlic Dressing*

### Caprese Salade

\$14.00

*Sliced Fresh Mozzarella, Vine Ripe Tomatoes, Roasted Red Peppers, Red Onions, Aged Balsamic Syrup*

### Ortolana Salad

\$12.00

*Chopped Romaine, Arugula, Grape Tomatoes, Feta Cheese Red Onions, Cucumber, Black Olives in a Balsamic Vinaigrette*

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## Butcher Block...

- 8 oz. Tender Filet Mignon**  
\$32.00
- 16 oz. New York Sirloin Steak**  
\$38.00
- 16 oz. Ribeye Steak**  
\$42.00
- 14 oz. Berkshire Pork Chop**      \$28.00

## Flavorful Sauces...

- 3.50
- Horseradish Cream
- Cognac Infused Peppercorn Sauce
- Shipwreck Special Steak Sauce
- Bearnaise Sauce

## From the SEA...

- Salmon de Verano**  
\$25.00  
*Pan Seared Salmon, Green Apple-Red Radish Coleslaw, Salsa Verde Vinaigrette, Toasted Almond Quinoa*
- Pacific Cod Puttanesca**  
\$26.00  
*Capers, Anchovies, Grape Tomatoes, Garlic Pepper Flakes, Black Olives and Pomodoro Sauce over Pappardelle Pasta*
- Watermelon Tuna Poke**  
\$32.00  
*Sushi Grade Tuna Towered with Cucumber, Sweet Chili Sauce, Avocado, Watermelon Paired with Green Apple Toasted Almond Quinoa and Spicy Chili Aioli*
- Shore "Sea to Land" Platter**  
\$32.00  
*Batter Fried Scallops, Coconut Shrimp, Crab Cakes, Melted Cheddar Cheese Fried Chicken with Shoestring Fries*

## Compliments...

- |                                 |               |                                |
|---------------------------------|---------------|--------------------------------|
| <b>Cream of Spinach</b>         | <b>\$8.00</b> | <b>Onion Rings</b>             |
| <b>Mac 'n' Cheese</b>           | <b>\$9.00</b> | <b>Buttermilk Mashed</b>       |
| <b>Potatoes</b>                 | <b>\$7.00</b> | <b>Loaded Baked Potato</b>     |
| <b>Sautéed Garlicky Spinach</b> | <b>\$8.00</b> | <b>Truffle Parmesan Fries</b>  |
| <b>Grilled Asparagus</b>        | <b>\$8.00</b> | <b>Sautéed Mushrooms &amp;</b> |
| <b>Maple Rosemary Carrots</b>   | <b>\$8.00</b> | <b>Onions</b>                  |
| <b>Onions</b>                   | <b>\$9.00</b> |                                |

# Shipwreck Point “Summer of 2020” Menu

## “For Your After-Dinner Enjoyment”

### Dessert Time...

New York Style Cheesecake

\$ 9.00

Flourless Chocolate Cake

\$ 9.00

Limoncello Mascarpone Cake

\$ 9.00

Ricotta & Pistachio Cake

\$

9.00

Sorbet of the Day

\$ 8.00

Gelato of the Day

\$ 8.00

### After Dinner Specialties...

\$12.00

Bella Luna

*White Tequila, Aperol, Passionfruit Juice, Fresh Lime*

Espresso Martini

*Espresso Coffee, Vodka, Kahlua, Crème, Coffee Beans*

Limoncello Ice

*Limoncello, Vodka, Lemon Peel*

Blame it on COVID

*Aperol, Prosecco, Blood Orange*

Aperol & Campari Spritzer

*Aperol, Campari, Seltzer, Lemon Peel*

### Coffee Delights...

\$12.00

Irish Coffee

Nutty Irishman

Amaretto Coffee

Jamaican Coffee