

SHIPWRECK POINT

RESTAURANT AND STEAKHOUSE

WHERE TO BEGIN

- BAKED SICILIAN CLAMS** 16
MARYLAND CRABCAKE 17
GRANNY SMITH APPLE SLAW, GRAIN MUSTARD DRESSING
MOULES MARINIÈRES 16
MUSSELS, LEEKS, THYME, SHALLOTS, HARD CIDER
CALAMARI FRITTO 13
FRIED CALAMARI AND HOT CHERRY PEPPERS, POMODORO SAUCE
JUMBO SHRIMP COCKTAIL 16

SOUPS

- FRENCH ONION SOUP GRATINEE** 12
SOUP DU JOUR 10

BUTCHER BLOCK

- 8 OZ FILET MIGNON** 32
6 OZ FILET MIGNON 29
16 OZ NEW YORK STRIP 38
16 OZ RIBEYE STEAK 41

ACCOMPANIMENTS

- CILANTRO-LIME HONEY BABY CARROTS** 8
TRUFFLE PARMESAN FRIES 8
SAUTEED SPINACH 8
CREAMED SPINACH 8
SAUTEED GARLIC BROCCOLI RABE 9
CARMELIZED MUSHROOMS AND ONIONS 9
ASIAGO MAC & CHEESE 9
+ SHERRY LOBSTER 4
MASHED VANILLA SWEET POTATO 8
LOADED BAKED POTATO 9

SALADS

- CLASSIC CAESAR** 10
ROMAINE HEARTS, AGED PARMESAN, HERB CROUTONS, ANCHOVY GARLIC DRESSING
STEAKHOUSE WEDGE 12
ICEBERG LETTUCE, NEUSKE BACON, GRAPE TOMATOES, RED ONION, BLUE CHEESE
PROVENCE SPINACH SALAD 12
BABY SPINACH, AGED GOAT CHEESE, SUNDRIED CRANBERRIES, CANDIED PISTACHIOS IN A WARM BACON VINAIGRETTE

ON LAND

- GRILLED 14 OZ BERKSHIRE PORK CHOP** 27
TWIN GRAIN FED PORK CHOP, SAUTEED SPINACH, VANILLA SWEET POTATOES, BALSAMIC FIG GLAZE
ARGENTINIAN FLAT IRON STEAK 24
HERB ROASTED GOLDEN POTATOES, CILANTRO HONEY LIME BABY CARROTS
PUMPKIN PIZZOCCHERI (VEGAN) 24
ROASTED GARLIC, WILD MUSHROOMS, SAGE, PUMPKIN CREAM, PISTACHIOS, BUCKWHEAT NOODLES

FROM THE SEA

- PESCATORE CUCINA** 32
SAUTEED SHRIMP, SCALLOPS, MUSSELS, CLAMS & SWORDFISH IN A HOT CHERRY PEPPER POMODORO SAUCE OVER PAPARDELLE PASTA
ATLANTIC SALMON OREGANATO 24
PAN SEARED FILET OF SALMON OVER GARLIC BROCCOLI RABE, WILD MUSHROOM FARRO IN A BASIL POMODORO SAUCE
COQUILLE SAINT JACQUES 26
SEARED DIVER SEA SCALLOPS, SHERRY CREAM, GRUYERE CHEESE, BACON, MUSHROOMS IN A MASHED POTATO SHELL