

beginnings

starters

steamers	21
steamed hard clams	15
shrimp or scallop scampi	16
seafood cocktails	16
king crab	
shrimp	
lobster	
jumbo lump crab	
colossal lump crab cake	14
with avocado, jersey fresh peaches and capers	
sesame grilled shrimp	15
over a cucumber and seaweed salad	
crisp veal sweetbreads	16
with smoked fingerling potatoes, red pepper preserves and tonnato	
ahi tuna sashimi	16
with wasabi aioli, pickled ginger and soy sauce	
steamed littleneck clams and prince edward island mussels	12
with tomatoes, basil and oregano	
ceviche of fresh atlantic fluke	15
with avocado coulis, pickled fresno peppers and shiso	

soups

lobster bisque	
cup	10
bowl	16
manhattan clam chowder	
cup	5
bowl	8
chilled corn soup	
with lobster salad and truffle honey	
cup	9
bowl	12

salads

caesar	10
with herb roasted croutons and shaved parmigianno reggiano	
doris & ed's mozzarella and heirloom tomato salad	12
with garden basil, extra virgin olive oil and aged balsamic	
mixed greens	10
with grape tomatoes, cucumbers, red onion and a creamy balsamic-basil dressing	
doris and ed's fresh garden herbs	10
with dried cherries, roasted pistachios, goat cheese and hibiscus vinaigrette	

raw bar

beau soleil—canada	3	pickle point—prince edward island	3	blue point – new york	
duxbury—massachusetts	3	raspberry point-prince edward island	3	half dozen	10
malpeque– prince edward island	3	kumamoto – california	3	dozen	18
nantucket sound—massachusetts	3	bloody mary oyster shooter	4	clams on the half shell	
				half dozen	8
				dozen	15

prix fixe menu three for thirty three dollars*

course one

mixed greens with dried cherries, goat cheese, and a white balsamic vinaigrette

sautéed prince edward island mussels and potato gnocchi in saffron broth

exotic mushroom ravioli with braised spinach and truffle enriched cream sauce

salad of alaskan king crab, cucumber, doris & ed's garden grape tomatoes, basil and oregano with preserved lemon vinaigrette
(5 supplement)

course two

roasted atlantic salmon over exotic mushrooms with a natural crema

braised beef short ribs with crisp polenta and gremolata

grilled mahi-mahi over caramelized broccolini with grape tomatoes and aged balsamic vinegar

grilled skirt steak with creamed spinach and herb crusted purple potatoes
(9 supplement)

course three

banana pudding with vanilla, fresh banana and whipped cream

trio of house made sorbets

boylan root beer float

cherry rum bread pudding with a caramel white chocolate sauce and vanilla ice cream
(5 supplement)

no substitutions for prix fixe menu

*tax and gratuity not included