



January 3-January 17 Chef Tye's fresh fish Specialties

Our east coast seafood is exclusively from Foley's of Boston.

**ALL OUR FISH CAN BE PREPARED CHARGRILLED, BLACKENED, OVEN BROILED,
POACHED, OR SAUTÉED. CHEF TYE SUGGESTS:**

Selection	Location	Cooking Suggestions	
Mahi Mahi	Hawaii	Chargrilled, blackened or broiled	\$19.50
Salmon*	Farm Raised Atlantic	Chargrilled, barbequed, or poached	\$17.50
Swordfish	Block Island	Chargrilled, blackened, or broiled	\$22.00
Tuna*	Yellow fin	Seared, blackened, or chargrilled	\$23.00
Whitefish	Lake Superior	Sautéed, blackened, or oven broiled	\$16.50
Flounder	Georges Banks	Oven broiled, broiled, or sautéed	\$22.00
Walleye	Lake Erie	Fried, sautéed, or broiled	\$17.95

Appetizers

Seared Tuna Sashimi*

Yellow fin tuna marinated in soy-wasabi sauce.
Served with pickled ginger, wasabi, and soy-ginger dipping sauce \$12.95

Served with chilled Kikusui Junmai Ginjo Sake... Add \$5.95

Chef Tye's Specialties

Bone-In Filet

USDA choice 12 oz. filet mignon on the bone, aged 28 days, seasoned and broiled.
Served with peppered cognac sauce. \$45.00

Miso Sea Bass

Chilean Sea Bass marinated in Miso and pan seared. Served with jasmine rice. \$28.00

Salmon Oregon*

Grilled Atlantic salmon with a salmon and chive mousse center, and smoked salmon wrap.
Served with mash potato du jour, Roasted Corn Coulis, and Red Onion Marmalade. \$18.95

Linguine With White Clam Sauce

Fresh littleneck Clams, With Linguine in a White Clam Sauce \$17.95

Classic Whole Live Maine Lobster

Steamed or broiled, served with vegetables. 1 ¼ lb lobster \$29.00; 2 lb lobster \$41.00

Live Lobster Thermidor

Steamed Maine lobster split and filled with a combination of swordfish, salmon, scallops,
and rock shrimp, with mushrooms and garlic in a rich Thermidor sauce.
1 ¼ lb lobster \$32.00; 2 lb lobster \$44.00

Honey – Mustard Glazed Salmon

Glazed salmon on a bed of
lo mein noodles and stir – fried vegetables \$17.95

Crab Stuffed Flounder

“Georges Bank” yellowtail sole stuffed with jumbo lump imperial crab stuffing served
with vegetables. \$26.95