



## 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:

<u>Selection</u>	<u>Location</u>	<u>Cooking Suggestions</u>	
<b>Mahi Mahi</b>	Hawaii	Chargrilled, blackened or broiled	\$19.50
<b>Salmon*</b>	Farm Raised Atlantic	Chargrilled, barbequed, or poached	\$14.95
<b>Swordfish</b>	Block Island	Chargrilled, blackened, or broiled	\$22.00
<b>Tuna*</b>	Yellow fin	Seared, blackened, or chargrilled	\$22.00
<b>Whitefish</b>	Lake Superior	Sautéed, blackened, or oven broiled	\$14.75
<b>Flounder</b>	Georges Banks	Oven broiled, broiled, or sautéed	\$22.00
<b>Walleye</b>	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

## CHEF TYE'S SPECIALTIES

### 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 Pepper Marmalade. \$16.95

### Acadian Redfish

Walnut encrusted with bourbon maple syrup. \$ 16.95

### Lemon Crumb Boston Scrod

Baked Scrod, served with fresh vegetable. \$17.95

### Arctic Char

Grilled Arctic Char over a bed of Wilted Spinach Lentil Salad \$18.95

### Vegetarian Butternut Ravioli

With porcini sage broth \$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 \$14.95

### Crab Stuffed Flounder

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

### Crab Cakes

Two 4-ounce maryland jumbo lump crab cakes  
served with rice, corn salsa and mustard sauce. \$20.95

### Blackened Mahi Mahi

With corn salsa and sherry scallion cream sauce \$19.95

### Lake Erie Perch

Pan-fried with house blend rice and fresh vegetable \$18.95

### Encrusted Yellow fin Tuna\*

Seared salt and pepper encrusted tuna with pineapple salsa, ponzu sauce,  
and wasabi served with jasmine rice. \$22.00

### Lobster Tails

Two cold-water lobster tails served with rice and fresh vegetables. \$45.00

\*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.