

Valentine's at the Quay

Appetizers

Ahi Tuna Ceviche 9

Marinated in Fresh Lemon and Lime Juice, Red Onions, Tomatoes and Jalapenos. Served with Fresh Tortilla Chips

Fried Green Tomatoes 7

Cornmeal Breaded Tomatoes Served with Feta Cheese, Balsamic and Fresh Pesto

Jumbo Prawn Cocktail 8

Chilled Prawns with Bloody Mary Cocktail Sauce and Fresh Lemon

Oysters Casino 9

Freshly Baked with Crisp Pancetta, Butter, Lemon, Italian Parsley and Red Pepper Flakes

Soups and Starter Salads

The Quay's Northwest Clam Chowder

Our House Made Clam Chowder

Cup 5 Bowl 6

Mediterranean Garden Salad 6

Field Greens with Cucumber, Plum Tomatoes, Feta, Marinated Chickpeas, Kalamata Olives and Drizzled with a Fresh Oregano and Sherry Vinaigrette

Haricot Vert Salad 6

Roasted Beets, Haricot Verts, Radish, Ricotta Salata Cheese Tossed with Fresh Spinach and Field Greens

Terra

Beef Filet Mignon 35

Rubbed with Fresh Rosemary, Garlic, Olive Oil and Cracked Pepper. Served with a Rich Bordelaise Sauce

Slow Roasted Prime Rib

28 Day Aged Prime Rib Rubbed with Bay Leaf, Rosemary and Cracked Black Pepper. Served with Yukon Mashed Potatoes, Au Jus, Seasonal Vegetables and Horseradish
8oz/27 12oz/30

Pork Saltimbocca 23

Pork Loin with Fresh Sage and Prosciutto and Served with Saffron Risotto and a Light Marsala Sauce

Meyer Lemon and Dijon Chicken 22

Airline Chicken Breast Marinated in Fresh Meyer Lemon and Dijon Mustard. Char-Grilled and Served with Blood Orange Sauce and Roasted Orzo Rice Pilaf

Eggplant Cannelloni 18

Parmesan Breaded and Lightly Fried Eggplant Rolled with Ricotta, Neufchatel Cheese, Roasted Red Peppers, Spinach, Artichoke Hearts and Fresh Herbs. Served with a Rich Plum Tomato Cream and Roasted Portabella, Crimini Mushroom and Spinach Ragout

Tomato Basil

With Bleu Cheese Crumbles

Cup 4 Bowl 5

Caesar Salad 5

Chopped Romaine, Classic Caesar Dressing, Parmesan Cheese, House Baked Croutons

Grilled Bosc Pear & Bleu Cheese Salad 6

Salad Greens with Toasted Pecans, Carrot, Roasted Red Pepper, Daikon Sprouts and Bleu Cheese Vinaigrette

Oceanus

Lump Crab and Lobster Risotto 40

Roasted Garlic and Butter Poached Lobster Tail on a Bed of Creamy Saffron and Lump Crab Risotto with Pancetta

Roasted Corn Halibut 27

Lightly Crusted Halibut Fillet Served with Roasted Corn Veloute, Herb Polenta Cake, Wilted Greens and Crisp Pancetta

Jumbo Prawn and Scallop Provencal 25

Marinated in Herbes de Provence, Cracked Black Pepper and Fresh Garlic. Served with Toasted Walnut Pesto, Fresh Bruschetta, Balsamic Glaze and a Grilled Polenta Cake

Alder Smoked Salmon 24

Lightly Smoked Salmon Fillet with a Grilled Polenta Cake, Micro Green Salad, Parmesan Crisp, Green Beans, Basil Pesto and Sun-Dried Tomato Infused Oil

Roasted Beet and Prawn Salad 20

Char-Grilled Prawn Skewer on Top of Mesclun Greens Tossed with Roasted Organic Golden Beets, Red Crab, Ricotta Salata Cheese, Prosciutto, and Red Onion, Radicchio and Sweet Fig Vinaigrette

Red Crab Louie Salad 20

Asparagus, Hard Boiled Egg, Cucumber, Tomato, Thousand Island, Olives, Baby Corn, Romaine And Green Leaf Lettuce

*Consuming raw or undercooked Meats, Poultry or Seafood May Increase your risk of Foodborne Illness
Parties of Ten or More Will Have a Gratuity of 18% Added to Their Check*