



Cold Appetizers

Tuna Avocado 12-

A timbale of fresh, diced, raw tuna, avocado & mint; tossed in a fragrant marinade of galangal, garlic, shallots, & crushed peanuts.

Roasted Pear & Radicchio Salad 8.5-

A Gorgonzola filled pear, oven-roasted and served with dressed radicchio, dried cranberries, pepitos & a port wine glaze.

Native Beet Salad 8.5-

Roasted beets with a maple ginger vinaigrette, pistachios & sweet potato chevre tots.

Mixed Green Salad with our house vinaigrette. 6-

Straight Up Caesar Salad 6-

With Fish du Jour - M.P.

Hot Appetizers

Steamed PEI Mussels (*House Specialty*) 10.5-

With a ginger saffron cream, lemongrass, scallions, jalapeños, tomatoes, garlic, shallots & fines herbs.

Calamari 9-

Lightly seasoned calamari, deep fried, & served over a smoked tomato & roasted chili sauce. Garnished with bitter greens tossed with a lemon vinaigrette

Maine Crab Cake 8.5-

Served over baby greens, with a citrus herb aioli.

Soup du Jour M.P.

Loaded with fresh seafood, changes daily.

Raw Bar

Oysters

Blue Point	<i>Long Island Sound, NY</i>
Beau Soleil	<i>Nova Scotia</i>
Pleasant Bay	<i>Massachusetts</i>
each 2.25	1/2 dozen 13- dozen 26-

Cocktail Shrimp

Jumbo Shrimp	<i>Vietnam</i>
each 2.25	1/2 dozen 13- dozen 26-

Clams

Littlenecks	<i>Cape Cod</i>
each 1.25	1/2 dozen 7.5 dozen 15-

Jay's Specialties

Haddock Piccata (*House Specialty*) 20-

Filet of haddock encrusted in breadcrumbs & seared in brown butter; baked & finished with a lemon caper, white wine & butter sauce.

Pan Seared Diver Scallops 24

Pan seared diver scallops tossed with baby spinach & minced shallots. Served with lobster veloute.

Linguine in White Clam Sauce 20-

A white sauce with freshly shucked clams, lemon, olive oil, garlic, herbs & a pinch of crushed red pepper, garnished with littlenecks.

Provençal Style

Linguine sautéed with fresh tomatoes, mushrooms, garlic, shallots, scallions, parsley, thyme, olive oil & white wine.

Chicken 18- Mussels 18- Scallops 22- Shrimp 21-

Fisherman's Stew 23-

Shrimp, scallops, mussels, littlenecks, & fresh fish simmered in a French style bouillabaisse, seasoned with a hint of saffron & crushed red pepper. Served with grilled herb Ciabatta bread.

Catch of the Day

Fresh Catch entrees are served with house whipped potatoes, fresh green beans, brunoise vegetables & a choice of sauce (listed below).

Pan Seared Yellow Fin Tuna 26- *Gloucester, Massachusetts*

Pan Seared Steelhead Trout 21- *Canada*

Pan Seared Red Grouper 22- *Florida*

Grilled Swordfish 21- *Grand Banks*

Grilled Mahi Mahi 21- *Puerto Rico*

Grilled Atlantic Salmon 21- *Canada*

Choice of Sauces

Mandarin Sesame Glaze with Wasabi Aioli

Lobster Veloute

Smoked Tomato & Roasted Chile

Sweet Red Onion & Raspberry Compote

Dirty~ *Citrus & Whole Grain Dijon*

Clean~ *Olive Oil, Salt, Fine Herbs, Pepper & Lemon*

Sauce Sampler \$2.50