

## RAW BAR

**Oysters on the Half Shell\*** *farm-raised in nearby shores* **2 each | 11 (6) | 20 (12)**

**Clams on the Half Shell\*** *littlenecks or cherry stones - hand selected by local fishermen* **2 each**

**Ocean Treasures Platter\*** *an assortment of 6 oysters, 6 clams and 6 jumbo shrimp* **23.5 | 33 (chilled lobster)**

**Shrimp Cocktail Martini** *four delicate shrimp with fresh avocado and spicy cocktail sauce* **10**

## APPETIZERS

### **Jamaican Jerk Wings**

*lightly fried bone-in chicken wings tossed in our jerk sauce; served with lime aioli and celery hearts* **8**

### **Clams Casino**

*cherry stone clams stuffed with homemade onion-pepper butter; topped with seasoned crumbs and bacon* **11**

### **Golden Calamari**

*golden fried then tossed in garlic butter; served with cherry pepper aioli and marinara* **11**

### **Steamed Littlenecks & Chourico**

*with tomatoes and onions; served with garlic bread* **12**

### **Portuguese Spring Rolls**

*chourico, kale, ginger and bean sprouts in a fried wonton wrapper; served with sweet chili dipping sauce* **10**

### **Lobster & Crab Cakes**

*jumbo cakes served with corn salsa and lime aioli* **13**

### **Pork & Veggie Potstickers**

*served with Asian slaw and a soy dipping sauce* **10.5**

### **Mussels Bleu Cheese**

*fresh Prince Edward Island mussels sautéed with garlic, shallots and white wine; finished with bleu cheese and rosemary* **12**

## SOUPS | SALADS

**New England Clam Chowder** **5**

**Baked French Onion Soup** **5**

**Soup du Jour** **4**

**House Mixed Field Greens Salad** **3.5**

**Classic Cæsar Salad** **5**

**Farmhouse Specialty Salad** **6**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Before placing your order, please inform your server if anyone in your party has a food allergy.*

*Vegetarian and gluten free entrées are prepared upon request. We will gladly split any entrée for a charge of \$3.95.*

## POULTRY | SEAFOOD | PASTA

### Emma's Chicken

grilled boneless breast of chicken glazed with a cranberry-maple chutney; with garlic smashed potatoes and asparagus 18

### Chicken Florentine

grilled chicken tossed with fresh baby spinach and tomatoes in a garlic beurre blanc 18.5

### Herb-Seared Scrod

fresh New Bedford scrod on a bed of wilted spinach and minced garlic; served with roasted rosemary potatoes 19

### Bittersweet Sole

stuffed with our seafood stuffing and topped with lobster cardinal sauce 19

### Cedar Plank Roasted Salmon

fillet of Atlantic salmon brushed with brown sugar and roasted on a cedar plank, with citrus burbon sauce 20

### New Bedford Sea Scallops

a New England classic; topped with seasoned cracker crumbs and baked to perfection 22

### Baked Stuffed Jumbo Shrimp

four colossal shrimp with our seafood stuffing 24

### Maggie's Chicken Pasta

chicken tenderloins sautéed with roasted peppers and baby spinach in a light roasted garlic cream sauce; served over penne 22

## BEEF | HEARTY FARE

### Bittersweet Steak Tips

our hand cut choice filet, finished with grilled mushrooms, onions and bell peppers with a caramelized garlic sauce; served over jasmine rice 21

### Surf & Turf Sensation

our 8 ounce bacon-wrapped filet mignon lump crab cake 30 | baked stuffed shrimp 33 | both 37

### Tournedos Oscar

two petite pan-seared filets topped with crabmeat, asparagus, and béarnaise sauce; accompanied by homemade potato pancakes 30

### Veal Chop

grilled 10 ounce veal chop with fresh mushroom demi-glaze; served over a fried onion 31

### FARM HOUSE FAVORITES

Grilled New York Sirloin Steak | 21 (13 oz.)

Roasted Angus Prime Rib | 20 (10 oz.) | 24.5 (16 oz.)

Bacon-Wrapped Filet | 24 (8 oz.)

#### Steaks accompanied with sauce of your choice:

Merlot au Jus, Béarnaise, Caramelized Garlic Sauce

"Oscar-Style" add crab meat, asparagus and creamy Béarnaise for an additional \$7

Rare cool red centre | Medium Rare warm red centre | Medium hot pink centre | Medium Well cooked throughout | Well Done charred (not recommended)

All dinner entrées include a choice of Mixed Field Greens Salad, Classic Caesar Salad (\$2 additional), or Farmhouse Specialty Salad (\$3 additional). Most entrées accompanied by fresh vegetables and chef's choice of potato.



# BITTERSWEET FARM

## MONTHLY FEATURES | JANUARY



Our special offerings change monthly. Be sure to tell us what your favorites are and thank you for joining us this evening.

### STARTERS

#### Specialty Salad

*mixed greens with craisins, feta cheese  
and balsamic vinaigrette 6*

#### Baked Brie en Croûte

*phyllo-wrapped triple-cream brie; served  
with roasted garlic and cranberries steeped  
in a port wine sauce 9*

#### Stuffed Portabello Mushroom

*stuffed with spinach and feta cheese;  
with roasted red pepper coulis 7*

### ENTRÉES

#### Chicken Atlantis

*grilled chicken breast, topped with two butterflied shrimp and asparagus;  
served over pasta with our lobster cream sauce 20*

#### Wild Mushroom Ravioli

*with fresh asparagus in a shallot cream sauce 18*

#### Salmon en Croûte

*8 ounce salmon steak topped with dijon and fresh dill, wrapped in a puff pastry  
and finished with a tarragon cream sauce 22*

#### Mediterranean Chicken Pasta

*roasted red peppers, artichoke hearts, pickled peppers with penne pasta  
tossed in a sundried tomato cream sauce 19*

#### Grilled Skirt Steak

*with roasted sweet potato, fried onion straws, and brown sugar roasted garlic demi 22*

### DESSERT

#### Tuxedo Mousse Cake

*layers of chocolate mousse and vanilla mousse,  
dressed with chocolate sauce and vanilla sauce and topped with whipped cream 7*

Stay connected with Bittersweet Farm: Follow us on Twitter and Friend us on Facebook  
and join our Fishbowl eClub to receive free stuff, updates and special offers.



Welcome to  
**Bittersweet Farm**  
Restaurant & Tavern

### Bittersweet's "Sweet" Weeknight Offerings!

#### **Tuesday - Mexican Night**

Join us in the Fireside Tavern as we offer our Mexican Menu along with our Dinner and Tavern Menus. You'll feast on Tacos, Enchiladas, Quesadillas, Fajitas and more!

#### **Wicked Wild Wednesdays**

Create your own specialty burger or pizza! Start with a homemade cheese pizza or prime angus burger and you add the toppings to create your own delectable masterpiece! Add a pitcher of draft beer for \$7 to quench your thirst!

#### **Thursday - Prime Rib Night**

Enjoy Cæsar Salad, French Onion Soup, and our famous 14 ounce Prime Rib with Garlic Smashed Potatoes and Vegetable Medley - all for just \$19!

#### **Friday - Winter Date Night**

Keep warm and cozy with your special one in our main dining room. Enjoy a shared appetizer, 2 entrées from our "Monthly Specials Menu" and a shared dessert for \$39.99. Add a bottle of specially selected wine for just \$10!

#### **Super "Thank You" Sunday**

Join us for Playoff Football in the Fireside Tavern and enjoy this Super Deal! Order any entrée off our Dinner Menu and receive a special \$10 Thank You card to use on your next visit!

### **Live Tavern Entertainment - Every Thursday, Friday & Saturday**

Enjoy the area's finest dinner selections and then relax listening to the area's best entertainers in our cozy Fireside Tavern.

### **Sunday Grand Brunch Buffet!**

Held the first Sunday of every month with relaxing acoustic music. Served from 10:30 am to 1:30 pm Adults \$19 / Children 12 and under \$11

### **Closed Mondays for Private Parties and Special Events**

Events & Entertainment



<http://bit.ly/bsf-events>

### **Stay Connected with Bittersweet Farm**

Use your QR Code Reader on your Smart Phone to see our upcoming Specials and Tavern Entertainment!  
Sign up to our eMail Club to receive FREE Stuff, Updates & Offers.  
Plus don't forget to follow us on Twitter & Facebook too!

Fishbowl eMail Club



<http://bit.ly/bsf-eclub>

[www.LafranceHospitality.com](http://www.LafranceHospitality.com)

See all of our menus online and learn more about our other properties:  
White's of Westport, Rachel's Lakeside and the new Waypoint Event Center in New Bedford.