

Easter Dinner at Bittersweet

Sample Menu

April 4, 2010 · Celebrating our 12th Anniversary!

Opening Day 1998

Classic Rawbar

Oysters on the Half Shell*

Blue Point or Taylor Bay

1.85 (ea.) | 11 (½ dozen) | 19.5 (dozen)

Clams on the Half Shell*

Littlenecks or Cherrystones 1.6 (ea.)

Chilled Ocean Treasure Platter*

an assortment of 6 oysters, 6 clams
and 4 jumbo shrimp 23.5

Chilled Jumbo Shrimp

with spicy cocktail sauce 2.75 (ea.)

Soups & Appetizers

New England Clam Chowder 4.5

Lobster Bisque Soup 6.5

Clams Casino

cherrystone clams stuffed with
homemade onion pepper butter, with
seasoned crumbs and bacon, and broiled
to perfection 8.5

Oysters Rockefeller

a Bittersweet Holiday Classic! 11

Golden Calamari

fried and tossed in garlic butter,
with cherry pepper aioli 8

Cheese Course

array of Wensleydale Cranberry, Petit
Brie de Chevre, Kilcurn Estate Krystal
Pure cave-aged Cheddar and California
traditional cave-aged Blue 9

Rosemary Scallops

served with lemon butter 9.5

Lobster & Crab Cakes

with corn salsa and lime aioli 11

Crab Stuffed Portobello

our Maryland crab cake stuffed in a jumbo
portobello mushroom drizzled with red
pepper coulis 13

à la Carte Entrées

Accompanied by a basket of assorted breads, honey-butter and red pepper jam,
a salad of mixed field greens, pear tomatoes and pinenuts with a zinfandel vinaigrette (classic caesar add \$1);
and most with choice of baked potato, garlic smashed potatoes or country wild rice and our spring vegetable medley

Baked Country Honey-Glazed Ham

with warm pineapple chutney 19

Emma's Chicken

grilled boneless chicken with a cranberry-maple sauce 19.5

Chicken Atlantis

grilled chicken breast topped with butterflied shrimp & fresh
asparagus, then covered with our lobster cream sauce 21.5

Bittersweet Sole

stuffed with our lobster and crabmeat stuffing,
topped with lobster cardinal sauce 20.5

Cedar Plank Roasted Salmon

fillet of Atlantic salmon, with a citrus beurre blanc 21

Herb-Seared Scrod

fresh New Bedford scrod, on a bed of wilted baby spinach and
minced garlic; served with roasted rosemary potatoes 20

Wild Mushroom Ravioli

with chopped asparagus and diced tomatoes in a shallot cream
sauce, finished with a roasted pecan garnish 16

Oven-Roasted Prime Rib

13 ounces slow-roasted and hand carved with merlot au jus 23.5

Baked Stuffed Jumbo Shrimp

with our famous lobster and crabmeat stuffing 23.5

Bacon-Wrapped Filet Mignon

jumbo 12 ounce with creamy béarnaise sauce 31.5

Roasted Boneless Lamb

with green apple chutney and mint-demi 22

Seafood Imperial

scallops, shrimp and lobster sauteed in a champagne sauce;
tossed with fresh vegetables and capellini 27.5

Herb-Crusted New Zealand Rack of Lamb

dijon and herb-crusted with garlic smashed potatoes
and roasted onion 27.5

Land & Sea

8 ounce bacon-wrapped filet and 2 baked stuffed shrimp 30.5

Lobster Capellini

1¼ pound lobster, served over capellini; tossed with sundried
tomatoes and sugarsnap peas 31

Baked Stuffed Lobster

1¼ pound lobster with our crabmeat and scallop stuffing 36
(boiled lobster 31)

Just for Kids

dinners served with french fries

Chicken Fingers 10

Honey-Baked Ham 11

Junior Prime Rib 14.5

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
For parties of 8 or more, 18% gratuity will be added to the bill.