

Happy Valentine's Day!

sample menu

BITTERSWEET FARM • 2012

"Too much of a good thing is wonderful."

-Mae West

Raw Bar - chilled for real romance

Oysters on the Half Shell*

Westport, MA or Sakonnet, RI
2 (ea.) / 11 (½ doz.) / 20 (doz.)

Clams on the Half Shell*

Littlenecks or Cherrystones 2 (ea.)

Shrimp Cocktail Martini

4 delicate shrimp with spicy cocktail sauce 10

Soups & Salads

New England Clam Chowder 5

Our Famous Lobster Bisque 6.5

Minestrone Soup 4

Mixed Field Greens Salad 3.5

Classic Caesar Salad 5

Farmhouse Specialty Salad

romaine lettuce, raisins, pecans and feta cheese;
drizzled with red wine vinaigrette 6

Appetizers

Golden Fried Calamari

tossed in garlic butter, with cherry pepper aioli 11

Clams Casino

cherrystone clams stuffed with homemade onion
pepper butter, with seasoned crumbs and bacon,
and broiled to perfection 11

Bacon-Wrapped Sea Scallops

skewered and grilled; with a soy-ginger
dipping sauce 12

Oysters Trilogy

oysters served 3 different ways,
2 Savannahs, 2 Rockefeller's & 2 Casinos 12

Baked Brie en Croûte

phyllo-wrapped triple-cream brie;
served with roasted garlic and
cranberries steeped in a port wine sauce 14

Lobster & Crab Cakes

homemade jumbo cakes; served
with corn salsa and lime aioli 13

Stuffed Portobello Mushroom

stuffed with oven roasted tomatoes,
artichoke hearts, feta cheese and
a roasted red pepper coulis 10

à la Carte Entrées

Accompanied by a basket of assorted breads and red pepper jam, Cupid's vegetable medley
and most with choice of baked potato, garlic smashed potatoes or country wild rice



Heart Shaped Ravioli

filled with mascarpone cheese, sundried tomatoes and basil
in a pink vodka sauce; finished with a roasted pecan garnish 17

Emma's Chicken

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

Herb-Seared Scrod

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

Bittersweet Sole

stuffed with our lobster and crabmeat stuffing,
topped with lobster cardinal sauce 20

Cedar Plank Roasted Salmon

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

Cupid's Chicken Pasta

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

Baked Stuffed Jumbo Shrimp

with our famous lobster and crabmeat stuffing 24

Romeo & Juliet

8 ounce bacon-wrapped filet mignon and two stuffed jumbo shrimp 33



Bacon-Wrapped Filet Mignon

8 ounce with creamy béarnaise sauce 23

Beef Wellington

8 ounce filet mignon with dijon, fresh tomato and basil;
wrapped in a puff pastry and served atop a horseradish cream sauce 24

Black & Bleu Sirloin

iron skillet, garlic seared 13 ounce sirloin, topped with
cave-aged bleu cheese and drizzled with balsamic vinegar 28

Oven Roasted Prime Rib

jumbo 14 ounce cut, served with our merlot au jus 23

Herb-Crusted New Zealand Rack of Lamb

dijon and herb-crusted with a roasted onion and garlic smashed potatoes 28

Tournedos Oscar

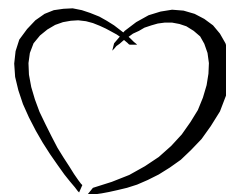
two petite pan-seared filets topped with
crabmeat, asparagus and creamy béarnaise 30

Lobster Cappellini

1¼ pound steamed lobster over cappellini
with peapods, sun-dried tomatoes and lemon butter 26

Baked Stuffed Lobster

1¼ pound lobster with our special crabmeat and scallop stuffing 33
(boiled lobster 31)



For parties of 8 or more, 18% gratuity will be added to the bill.

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.

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

Wine List & Specialty Drinks

Sparkling Wines & Champagnes

- Brut · Korbel, CA** 7 split | 13 ½ bottle | 25 full bottle
Cuveé Natural · Kenwood, Sonoma, CA 26 bottle
Brut Cuveé · RJR, Westport Rivers, MA 50 bottle
Brut · White Star, Möet & Chandon, FRA 70 bottle
Cuveé · Dom Perignon, Möet & Chandon, FRA 175 bottle

Blush & Rosé Wines

- White Zinfandel · Beringer, Napa, CA** 6 glass | 21 bottle
Rosé of Pinot Noir, Westport Rivers, MA 22 bottle

White Wines

- Chardonnay · Bailado, CHI** 6 glass | 21 bottle
Chardonnay · Westport Rivers, MA 8 glass | 29 bottle
Chardonnay · Casillero del Diablo, CHI 7.25 glass | 25 bottle
Chardonnay · Cakebread, Napa, CA 54 bottle
Pinot Grigio · Ponte, Veneto, ITA 6 glass | 21 bottle
Pinot Grigio · Danzante, Veneto, ITA 7 glass | 24 bottle
Sauvignon Blanc · Two Oceans, Stellenbosch, RSA 6.5 glass | 22 bottle
Sauvignon Blanc · Monkey Bay, Marlborough, NZL 7.5 glass | 26 bottle
Riesling · Coastal Ridge, Napa, CA 6 glass | 21 bottle
Riesling · Cupcake Vineyards, Monterey, CA 7.5 glass | 27 bottle

Red Wines

- Merlot · Bailado, CHI** 6 glass | 21 bottle
Merlot · Blackstone, Napa, CA 7.5 glass | 27 bottle
Merlot · Toasted Head, Woodbridge, CA 6.75 glass | 25 bottle
Merlot/Cabernet · Black Opal, South Australia, AUS 6 glass | 21 bottle
Cabernet Sauvignon · Bailado, CHI 6 glass | 21 bottle
Cabernet Sauvignon · Beringer Founder's Estate, Napa, CA 7.75 glass | 28 bottle
Cabernet Sauvignon · Benziger, Sonoma, CA 34 bottle
Cabernet Sauvignon · Joseph Phelps, Napa, CA 76 bottle
Beaujolais · Louis Jadot, Burgundy, FR 12 ½ bottle | 23 bottle
Pinot Noir · Pepperwood, Oakville, CA 6 glass | 21 bottle
Pinot Noir · Five Rivers, Central Coast, CA 7.75 glass | 28 bottle
Shiraz · Greg Norman, AUS 7.75 glass | 28 bottle
Shiraz · Black Opal, South Australia, AUS 6.25 glass | 22 bottle
Zinfandel · Gnarly Head Old Vine, CA 6.75 glass | 24 bottle
Zinfandel · Wild Oaks, Old Vines by St. Francis, Sonoma, CA 56 bottle
Chianti · Classico Riserva, Nozzole, ITA 48 bottle

Dessert Wine

- Port, Fonseca, Late Bottle Vintage** 6 glass

Mandy's Special Potions

Strawberry Kiss Martini

Vanilla Vodka, Strawberry Passion Liqueur, and a splash of pineapple juice; straight up in a martini glass 8

Sweetheart Sweet Tart

Smirnoff Vodka, Chambord, Amaretto, sour mix and a splash of sprite and lime juice; on the rocks with a sugar rim 7.25

The Love Potion

Malibu Mango Rum, Peachtree, cranberry, and orange juice; served on the rocks 7.5

House Martinis · \$7

The Bittersweet

White Godiva Chocolate Liqueur, Amaretto and White Crème de Cacao, swirled with chocolate syrup

Flirt-tini

Smirnoff Raz Vodka, Cointreau, splash of pineapple, topped with a champagne float

Red Delicious Martini

Smirnoff Raz, Apple Pucker, splash of grenadine and cranberry

Specialty Martinis · \$8

The Cosmopolitan

Absolut Vodka, Cointreau, lime and a splash of cranberry

The Lemon Drop

Absolut Citron, Cointreau, Lemoncello, and a sugar rim

Wild Horses

Stoli Vanil, Kahluah, Baileys and espresso

Fruittini

Stoli Orange, Malibu Coconut Rum, Midori and a splash pineapple

The Milky Way

Stoli Vanil, Buttershots, Baileys, Godiva Chocolate Liqueur, drizzled with chocolate and caramel

Watermelon Martini

Smirnoff Watermelon Vodka and Watermelon Pucker

Berrylicious

Stoli Raz, Chambord, Blackberry Brandy, splashes of cranberry and sour mix, garnished with berries

Traditional Apple Martini

Absolut Vodka, Apple Pucker and a splash of sour mix

Caramel Apple Martini

Stoli Vodka, Buttershots, and Apple Pucker