# BITTERSWEET FARM Weekend Specials

Friday, February 10 - Sunday, February 12, 2023

## STARTER

## **Oysters Rockefeller**

fresh local oysters with a rich pernod and spinach cream sauce | 15

## **ENTRÉES**

## Filet Oscar

grilled 8 ounce filet topped with fresh crabmeat; with roasted rosemary fingerling potatoes | 42

## **Baked Stuffed Lobster**

1¼ pound lobster with our special crabmeat and scallop stuffing | 49
Boiled Lobster | 45

## FROM MANDY'S BAR

Chocolate Covered Strawberry Martini Strawberry Vodka, Licor 43 Chocolate, White Crème de Cacao | 12 French Kiss Martini Pineapple Vodka, Chambord, splash of pineapple juice, splash of prosecco | 11 Love Potion Malibu Mango, Peachtree, cranberry & OJ | 9

Pints & Pours Sam Adams Cold Snap | Shovel Town Parker's Porter | Buzzards Bay Golden Flounder Cans & Bottles Shovel Town Patriot Czech Pilsner | Pabst Blue Ribbon | Run Wild IPA (non-alcoholic)

\*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.

## Happy Valentine's Day!

## Bittersweet Farm | Tuesday, February 14, 2023

## Raw Bar - chilled for real romance

Oysters on the Half Shell\*

Fresh Local Selections
3 (each) | 16 (½ dozen) | 31 (dozen)

Clams on the Half Shell\*

Littlenecks 2 (ea.)

#### Shrimp Cocktail Martini

4 delicate shrimp and sliced avocado served with spicy cocktail sauce 12.5

## Soups & Salad

New England Clam Chowder 8
Our Famous Lobster Bisque 9
French Onion Soup 7

#### Farmhouse Specialty Salad

romaine lettuce, julienne red radish, pecans and feta cheese; drizzled with red wine vinaigrette 7

#### Classic Cæsar Salad

romaine hearts, parmeasan, croutons, house-made dressing 7

## **Appetizers**

#### Burrata Charcuterie Plate

fresh burrata cheese, marinated artichokes, olive medley, balsamic tomatoes, crostinis 14

#### Clams Casino

cherrystone clams stuffed with homemade onion pepper butter, seasoned crumbs and bacon 15

#### Bacon-Wrapped Sea Scallops

skewered and grilled; with a soy-ginger dipping sauce 18

#### Golden Fried Calamari

tossed in garlic butter, with marinara 16

#### Maryland Crab Cakes

baked lump crabmeat, over mixed greens with an Old Bay remoulade 17

#### Oysters Rockefeller

fresh local oysters with a rich pernod and spinach cream sauce 15

#### Ovsters Trilogy

oysters served 3 different ways, 2 Savannahs, 2 Rockefellers and 2 Casinos 16

#### Stuffed Portobello

jumbo portobello stuffed with spinach and feta; drizzled with basil pesto 14

## à la Carte Entrées

Accomp<mark>anied</mark> by a basket of assorted breads and red pepper jam, Cupid's vegetable medley and most with choice of roasted rosemary fingerlings, garlic smashed potatoes or rice pilaf

#### Emma's Chicken

grilled boneless breast of chicken, glazed with a cranberry-maple chutney; garlic smashed potatoes and asparagus spears 24

#### **Herb-Seared Scrod**

fresh New Bedford scrod, on a bed of wilted baby spinach and minced garlic; served with roasted rosemary fingerling potatoes 25

#### **Baked Stuffed Scrod**

stuffed with our seafood stuffing, topped with lobster cardinal sauce 27

#### "Big Easy" Salmon

pan-seared Atlantic salmon over rice pilaf and grilled asparagus; brown sugar bourbon glaze 28

#### Cupid's Chicken Pasta

grilled marinated chicken, artichoke hearts, diced tomatoes, pickled peppers and feta cheese; tossed in a savory roasted garlic white wine sauce, served over bowtie pasta 26

#### **Baked Stuffed Jumbo Shrimp**

with our famous lobster and crabmeat stuffing 34

#### **Lobster Ravioli**

lobster stuffed ravioli finished with a pink vodka sauce; topped with fresh lobster meat 32

#### Romeo & Juliet

8 ounce bacon-wrapped filet mignon with two stuffed jumbo shrimp 43 with Maryland crab cake 41

#### Bacon-Wrapped Filet Mignon

8 ounce with creamy béarnaise sauce 39

#### Filet Oscar

grilled 8 ounce filet topped with fresh crabmeat; with roasted rosemary fingerling potatoes 42

#### Oven Roasted Prime Rib

jumbo 14 ounce cut, served with our merlot au jus 42

#### Herb-Crusted New Zealand Rack of Lamb

dijon and herb-crusted with a roasted onion and garlic smashed potatoes 45

#### Lobster Mac 'n Cheese

fresh lobster meat and penne pasta tossed in a creamy cheddar cheese sauce, topped with panko crumbs and baked to perfection 46

#### **Baked Stuffed Lobster**

11/4 pound lobster with our special crabmeat and scallop stuffing 49

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

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