

THE SEA SHELL CAFÉ --- MENU

-----HOT SANDWICHES-----

Roasted Pork Panini: \$7.95

Slow roasted pork butt topped with our smoked tomato sauce, melted Provolone, grilled on Italian Panini bread.

Classic Island Hamburger: \$7.95

1/2 lb of well marbled ground sirloin and chuck beef. Cooked the way you like. This hamburger has the quality and taste of steak. Choice of melted cheese on a toasted Kaiser roll served with lettuce, tomato, red onion, and a kosher pickle spear.

Your choice of condiments served tableside.

Williamsburg Monsieur: \$7.95

Virginia cured ham and smoked applewood bacon layered in a velvety béchamel topped with melted jarsburg and grilled on a sourdough French roll.

Jerk Chicken : \$7.95

Caribbean Seasoned Chicken Grilled & topped w/ Bell pepper, onion, and mozzarella cheese.

-----COLD SANDWICHES-----

Turkey Bacon Avocado: \$8.95

Served with fresh mozzarella on multi grain round.

Roast Beef: \$7.95

Served with golden mustard aoli and white cheddar on a ciabatta roll.

Garden Sandwich: \$8.95

Oven roasted portabella mushroom, carrot, and fresh cucumber, radish, lettuce, tomato in a basil sun dried tomato dressing topped with fresh mozzarella on a multi grain round.

All sandwiches served with your choice of one side and preferred cheese.

Sandwiches served only at Lunch.

Soups and salads are available during Lunch & Dinner.

-----SOUPS-----

New England Style Clam Chowder: Cup \$3.75 Bowl \$4.25

Our chowder is like none other on the island.

-----SALADS-----

Grilled Caesar Salad: \$8.25

Halved Romaine heart sprinkled with parmigiano, lightly grilled, and drizzled with our Caesar dressing. Served with parmesan toasted bread fingers.

Add your choice of Chicken or White Atlantic Shrimp \$10.95

Roasted Beet Salad with Orange Vinaigrette: \$7.95

Oven roasted beets with fresh carrot, arugula, baby spinach, goat cheese, glazed pecans, and assorted greens tossed in Valencia orange vinaigrette.

Garden Salad: \$4.95 Small Garden Salad \$3.95

Fresh greens with carrot, cucumber, baby radish, tomato, and spring onion tossed with your choice of our Kalamata balsamic vinaigrette, sour cream blue cheese, caesar, or valencia orange vinaigrette.

-----Young Person's Menu available for Children 12 and under-----

Lunch and Dinner

1/4 lb. Island Hamburger: \$6.95

your choice of cheese and one side

1/2 portion of pasta: \$9.95

1/2 portion your choice: \$7.95
Spaghetti Marinara, Fettuccine Alfredo, or Parmesan Butter Spaghetti

Grilled Cheese and one side: \$4.95

-----TAPAS: (Small Appetizers) -----

Crab & Shrimp Martini: \$8.95
Lump Crab and White Atlantic Shrimp in a citrus cilantro splash.

Clams Monte Carlo: \$6.95

Six Medium local Tom's Cove Clams with bacon, onion, celery, bell pepper, tomato, and parmesan topped with provolone cheese and baked in the oven.

Brie en Croute (For 2 – or a light meal): \$12.95

Petite brie wrapped in puff pastry, oven baked, topped with honey and almonds, served with fresh fruit.

Piccolo Fritto: \$6.95

Calamari and local Rockfish lightly breaded, deep fried, and served with our classic marinara.

-----PASTA-----

Rockfish al Pomodoro y Basilicolo: \$17.95

Sautéed Rockfish with sun dried tomato, basil, garlic, white wine and virgin olive oil served over linguine

Shrimp & Scallop Carbonara: \$18.95

White Atlantic Shrimp and Atlantic Bay Scallops smoked applewood bacon, egg, cream parmesan with light garlic goes into creating this classic dish with a seafood twist.
served over linguine.

Shrimp Rosatta: \$17.95

Twelve White Atlantic Shrimp sautéed in a vodka tomato parmesan cream served over fettuccine.

-----DINNER-----

Filet Mignon : Market Price

Natural 8oz Tenderloin cooked to your standard and striped with chef's version of choron sauce which he has infused with Vidalia onion, tomato concassee, and smoked applewood bacon.

Beef Milanese: \$15.95

Lightly breaded Sirloin, sautéed and topped with a mushroom demi-glace.

Chicken Marsala: \$14.95

Sautéed chicken breast, Crimini mushrooms, onion, garlic, shallots, tomato, demi-glace, cream, and Marsala wine go into making this classic dish.

Chicken Saltinbocca: \$14.95

Pan seared chicken breast with prosciutto, tomato, sage, and parmesan topped with fresh melted mozzarella.

Filet of Sole Dore a la Meuniere: \$18.95

North Atlantic sole filet, dipped in egg batter, sautéed in olive oil, and topped with lemon buerre blanc.

Rockfish \$18.95

8oz Rockfish Filet broiled with lemon pinwheels

Served with your choice of potato or rice and with two vegetables of the day.

Dinners served from 5:00 p.m.