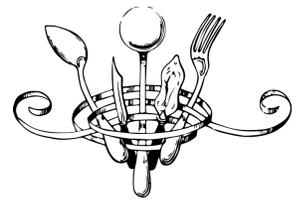


# MILL POND



## Appetizers

### NEW ENGLAND CLAM CHOWDER

bowl \$11

### LOBSTER BISQUE

bowl \$13

### MEDITERRANEAN PLATE

black pepper hummus, tzatziki, dolmades  
halloumi and feta cheese, warm pita bread \$16

### FRIED CALAMARI

fra diavolo OR thai style \$19

### PRINCE EDWARD ISLAND MUSSELS

fra diavolo OR bianco \$16

### CLAMS CASINO OR BAKED CLAMS \$18

### SAUTEED LITTLE NECK CLAMS

andouille sausage, cherry peppers, fresh basil  
white wine sauce \$18

### \* YELLOWFIN TUNA TARTARE

wonton chips, spicy mayo \$19

### CHARRED PORTUGUESE OCTOPUS WITH WHITE BEANS

radishes, arugula, preserved tomatoes  
dill-lemon emulsion \$21

### MARYLAND JUMBO LUMP CRAB CAKE

roasted corn and remoulade \$19

### TEMPURA COCONUT SHRIMP

toasted coconut and piña colada sauce \$20

### BARBECUED "BURNT ENDS"

filet mignon tips  
sauteed mushrooms and onions \$19

## Chef's Artisanal Cheese Board

chef's selection of artisanal cheeses  
fruit, seasonal jam, nuts and crackers \$22

## Raw Bar

\* **LITTLE NECK CLAMS** \$2.50 each

\* **EAST AND WEST COAST OYSTERS**  
ask your server for selection and price

### JUMBO SHRIMP COCKTAIL

\$8 per piece

### COLOSSAL CRABMEAT COCKTAIL \$27

### MAINE LOBSTER COCKTAIL

cocktail sauce and old bay mayonnaise M/P

### \* SEAFOOD PLATEAU \$90

4 jumbo shrimp cocktail, colossal crabmeat  
cocktail, 6 littleneck clams, 6 east coast oysters  
Make it a "Grand Plateau" add lobster cocktail \$115

## Caviar

served with blinis & toast points, chopped egg  
parsley, onions and capers, creme fraiche

\* **1 OZ AMERICAN PADDLEFISH \$65**

\* **1 OZ ROYAL SIBERIAN OSSETRA \$160**

## Salads

### THE WEDGE \$16

iceberg lettuce, ripe tomatoes, bacon  
creamy blue cheese dressing

### ROASTED BEETS & ARUGULA SALAD \$16

chèvre, almonds, citrus vinaigrette

### MILL POND CHOPPED \$16

mixed greens, granny smith apples  
dried cranberries, candied pecans  
strawberries, crumbled blue cheese  
port wine dressing

\* **CAESAR \$16**

### BABY KALE SALAD \$16

roasted cauliflower, red onion, raisins  
tahini vinaigrette

### \* COMPANIONS TO ANY SALAD

grilled chicken \$7 grilled salmon \$10  
marinated skirt steak \$13 seared tuna \$12  
grilled jumbo shrimp \$8 per piece

\* - consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness: especially if you have certain medical conditions ♠ - this may be cooked to the temperature of your liking  
Before placing your order, please inform your server if a person in your party has a food allergy.



## Entrees

### **PENNE ALLA VODKA** \$24

with chicken cutlet add \$5

### **PAPPARDELLE BOLOGNESE** \$26

### **LINGUINE WITH WHITE CLAM SAUCE** \$29

### **MILL POND FRA DIAVOLO**

little neck clams, shrimp, calamari  
mussels over linguine \$37

### **SAUTÉED SPAGHETTI SQUASH AND KALE**

heirloom cherry tomatoes  
roasted garlic and EVOO \$27

### **FILLET OF SOLE ROBERTO**

lightly breaded, plum tomatoes, basil  
lemon white wine sauce  
rice and mixed vegetables \$29

### 🔥 **PAN SEARED SALMON FILLET**

quinoa with chopped asparagus  
chardonnay beurre blanc \$33

### 🔥 **"SERVENTI" SESAME SEARED YELLOWFIN TUNA**

stir-fry vegetables, sweet soy, wasabi mayo \$38

### **MILL POND SCAMPI**

jumbo shrimp with artichoke hearts, garlic white  
wine sauce, rice and mixed vegetables \$39

### **CHICKEN PARMESAN**

served with linguine pomodoro \$25

### **CHICKEN MILANESE**

baby arugula, plum tomatoes  
shaved parmesan, EVOO, mashed potatoes \$26

### 🔥 **14 OZ GRILLED CENTER CUT PORK CHOP**

hot cherry peppers, mushrooms  
onions and potato hash \$32

### 🔥 **12 OZ SOY-PEANUT MARINATED SKIRT STEAK**

smoked tomato relish  
mashed potatoes, asparagus spears \$38

## 10oz Mill Pond Burger \$20

served with half sour pickle, coleslaw  
and french fries

american, vermont cheddar or blue cheese \$1.50

applewood smoked bacon \$2

sautéed mushrooms and onions \$2

## Lobster

### **LIVE MAINE LOBSTER M/P**

2lb steamed or broiled  
served with mashed potatoes  
and vegetable of the day  
with crabmeat stuffing add \$14

## Grilled Prime Meat

*SERVED WITH MASHED POTATOES AND VEGETABLE OF THE DAY*

*PLEASE NO SUBSTITUTIONS*

🔥 **16 OZ BONELESS RIBEYE** \$53

🔥 **20 OZ BONE-IN RIBEYE** \$53

🔥 **CENTER-CUT FILET MIGNON**

9oz \$46 12oz \$56

🔥 **14 OZ PRIME N.Y STRIP STEAK** \$56

🔥 **38 OZ PORTERHOUSE FOR TWO**

pick two sides from below \$125

## Sides

**SAUTÉED MUSHROOMS AND ONIONS** \$12

**STEAMED OR SAUTÉED SPINACH** \$12

**STEAMED OR SAUTÉED BROCCOLI** \$12

**CREAMED SPINACH** \$14

**HOMEFRIES** \$10

**FRENCH FRIES** \$9

**MASHED POTATOES** \$10

**CRISPY ONION RINGS** \$9

**BAKED POTATO** \$9

**LOADED BAKED POTATO**

vermont cheddar, sour cream  
crumbled bacon and chives \$12

🔥 - this may be cooked to the temperature of your liking

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