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