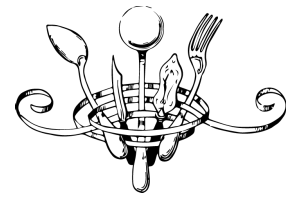


MILL POND

Lunch



Appetizers

NEW ENGLAND CLAM CHOWDER
bowl \$8

LOBSTER BISQUE
bowl \$10

MEDITERRANEAN PLATE
black pepper hummus, tzatziki sauce, dolmades
halloumi and feta cheese, warm pita bread \$13

SALT AND PEPPER CALAMARI
grilled pineapple, shishito peppers
sweet chili sauce \$15

PRINCE EDWARD ISLAND MUSSELS
fra diavolo or bianco \$14

CLAMS CASINO OR BAKED CLAMS \$15

SAUTEED LITTLENECK CLAMS
andouille sausage, cherry peppers, fresh basil
white wine sauce \$16

* **YELLOWFIN TUNA TARTAR3**
avocado, wonton chips, spicy mayo \$16

CHARRED PORTUGUESE OCTOPUS AND WHITE BEANS
radishes, arugula, preserved tomatoes
dill-lemon emulsion \$17

MARYLAND JUMBO LUMP CRAB CAKE
avocado, roasted corn and remoulade \$18

TEMPURA COCONUT SHRIMP
toasted coconut and piña colada sauce \$16

BARBECUED "BURNT ENDS"
filet mignon tips
sauteed mushrooms and onions \$16

Chef's Artisanal Cheese Board

four unique types each different in flavor and texture
granny smith apple, dalmatia fig spread, candied
walnuts and crackers \$19

Raw Bar

* **LITTLE NECK CLAMS** \$2.00 each

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

JUMBO SHRIMP COCKTAIL
\$7 per piece

COLOSSAL CRABMEAT COCKTAIL \$25

MAINE LOBSTER COCKTAIL
cocktail sauce and old bay mayonnaise M/P

* **SEAFOOD PLATEAU \$78**
4 jumbo shrimp cocktail, colossal crabmeat cocktail, 6
littleneck clams, 6 east coast oysters
Make it a "Grand Plateau" add lobster cocktail \$100

Caviar

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

* **1 OZ AMERICAN PADDLEFISH \$60**

* **1 OZ ROYAL SIBERIAN OSSETRA \$125**

Salads

THE WEDGE \$12
iceberg lettuce, ripe tomatoes, bacon
creamy blue cheese dressing

ROAST BEET CARPACCIO WITH ARUGULA \$12
chèvre, almonds, citrus vinaigrette

MILL POND CHOPPED \$13
mixed greens, granny smith apples
dried cranberries, candied pecans
strawberries, crumbled blue cheese
port wine dressing

* **CAESAR SALAD \$13**
with anchovies add \$1.00

BABY KALE SALAD \$12
roasted cauliflower, red onion, raisins
tahini vinaigrette

* **COMPANIONS TO ANY SALAD**
grilled chicken \$7 grilled salmon \$8
marinated skirt steak \$11 seared tuna \$10
grilled jumbo shrimp \$7 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.



Sandwiches and Entrees

🔥 "THE KING" DINO STEAK SANDWICH

sliced skirt steak, sauteed onions and mushrooms
melted mozzarella on a toasted buttered hero
served with half sour pickle, cole slaw & french fries
\$17

SOUTHWEST WRAP

(choose chicken or shrimp)
bacon, guacamole, pepperjack cheese
mixed greens and chipotle mayo
served with tortillas and salsa \$16

MILL POND MAINE LOBSTER ROLL

on a toasted buttered roll
served with french fries M/P

PENNE ALLA VODKA

spinach, sun-dried tomatoes \$21
with grilled chicken add \$3.00

PAPPARDELLE BOLOGNESE \$21

LINGUINE WITH WHITE CLAM SAUCE \$24

MILL POND FRA DIAVOLO

little neck clams, shrimp, calamari
mussels over linguine \$27

SAUTÉED SPAGHETTI SQUASH AND KALE

red and yellow cherry tomatoes
roasted garlic and EVOO \$21

BEER BATTERED FISH AND CHIPS

house remoulade, coleslaw
french fries and malt vinegar \$19

FILLET OF SOLE ROBERTO

lightly breaded, plum tomatoes, basil
lemon white wine sauce \$25

🔥 PAN SEARED SALMON FILLET

quinoa with chopped asparagus
chardonnay beurre blanc \$27

🔥 SESAME CRUSTED YELLOWFIN TUNA

stir-fry vegetables, sweet soy and wasabi mayo \$29

CHICKEN PARMESAN

served with linguine pomodoro \$22

CHICKEN MILANESE

baby arugula, plum tomatoes
shaved parmesan, EVOO, mashed potatoes \$22

🔥 14OZ GRILLED CENTER CUT GRILLED PORK CHOP

sautéed mushrooms, onions
cherry peppers & potato hash \$26

BRAISED BONELESS BEEF SHORT RIB

crispy onion rings
horseradish cream, natural jus \$29

🔥 12 OZ SOY-PEANUT MARINATED SKIRT STEAK

smoked tomato relish
mashed potatoes, asparagus spears \$33

10oz Mill Pond Burger \$15

served with half sour pickle, coleslaw
and french fries

american, vermont cheddar, blue cheese \$1.50

applewood smoked bacon \$2

sauteed 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 \$12

Grilled Prime Meat

*SERVED WITH MASHED POTATOES AND VEGETABLE OF THE DAY
PLEASE NO SUBSTITUTIONS*

🔥 16 OZ BONELESS RIBEYE \$48

🔥 20 OZ BONE-IN RIBEYE \$50

🔥 CENTER-CUT FILET MIGNON
9oz \$44 12oz \$50

🔥 14 OZ PRIME SIRLOIN STEAK \$50

🔥 38 OZ PORTERHOUSE FOR TWO
pick two sides from below \$105

Sides

SAUTÉED MUSHROOMS AND ONIONS \$8

STEAMED OR SAUTÉED SPINACH \$8

CREAMED SPINACH \$9

STEAMED OR SAUTÉED BROCCOLI \$8

HOMEFRIES \$8

FRENCH FRIES \$8

MASHED POTATOES \$8

CRISPY ONION RINGS \$8

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

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