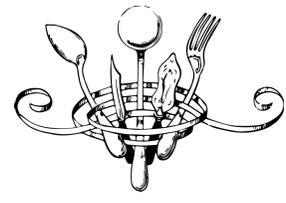


MILL POND Lunch



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

FRIED CALAMARI
fra diavolo OR thai style \$16

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 TARTARE**
wonton chips, spicy mayo \$17

CHARRED PORTUGUESE OCTOPUS AND WHITE BEANS
radishes, arugula, preserved tomatoes
dill-lemon emulsion \$19

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

TEMPURA COCONUT SHRIMP
toasted coconut and piña colada sauce \$18

BARBECUED "BURNT ENDS"
filet mignon tips
sautéed mushrooms and onions \$17

Chef's Artisanal Cheese Board

chef's selection of artisanal cheeses
fruit, seasonal jam, nuts and crackers \$20

Raw Bar

* **LITTLE NECK CLAMS** \$2.25 each

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

JUMBO SHRIMP COCKTAIL
\$7.50 per piece

COLOSSAL CRABMEAT COCKTAIL \$25

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

* **SEAFOOD PLATEAU \$80**
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 \$150**

Salads

THE WEDGE \$14
iceberg lettuce, ripe tomatoes, bacon
creamy blue cheese dressing

ROAST BEET CARPACCIO WITH ARUGULA \$14
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**

BABY KALE SALAD \$13
roasted cauliflower, red onion, raisins
tahini vinaigrette

* **COMPANIONS TO ANY SALAD**
grilled chicken \$7 grilled salmon \$9
marinated skirt steak \$12 seared tuna \$11
grilled jumbo shrimp \$7.50 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.



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, coleslaw and french fries \$18

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 \$21

with chicken cutlet add \$5

PAPPARDELLE BOLOGNESE \$21

LINGUINE WITH WHITE CLAM SAUCE \$25

MILL POND FRA DIAVOLO

little neck clams, shrimp, calamari mussels over linguine \$32

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 \$28

🔥 "SERVENTI" SESAME SEARED YELLOWFIN TUNA

stir-fry vegetables, sweet soy and wasabi mayo \$32

CHICKEN PARMESAN

served with linguine pomodoro \$21

CHICKEN MILANESE

baby arugula, plum tomatoes shaved parmesan, EVOO, mashed potatoes \$21

🔥 14OZ GRILLED CENTER CUT GRILLED PORK CHOP

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

🔥 12 OZ SOY-PEANUT MARINATED SKIRT STEAK

smoked tomato relish mashed potatoes, asparagus spears \$35

10oz Mill Pond Burger \$16

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 \$51

🔥 20 OZ BONE-IN RIBEYE \$51

🔥 CENTER-CUT FILET MIGNON

9oz \$42 12oz \$55

🔥 14 OZ PRIME N.Y. STRIP STEAK \$59

🔥 38 OZ PORTERHOUSE FOR TWO
pick two sides from below \$115

Sides

SAUTÉED MUSHROOMS AND ONIONS \$10

STEAMED OR SAUTÉED SPINACH \$9

CREAMED SPINACH \$11

STEAMED OR SAUTÉED BROCCOLI \$8

HOMEFRIES \$9

FRENCH FRIES \$8

MASHED POTATOES \$8

CRISPY ONION RINGS \$8

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