

The Sole Proprietor Welcomes Guests of Worcester Art Museum

BEVERAGE

SOFT DRINK or COFFEE/TEA

ENTREE

SEAFOOD MIXED GRILL

Grilled skewers of tuna, swordfish, gulf shrimp and fresh vegetables brushed with lemon herb vinaigrette, served with herbed rice pilaf.

OVEN-BAKED CRAB CAKES

Served with warm spicy Asian coleslaw and herbed rice pilaf.

SALMON WITH TOMATO BASIL VINAIGRETTE

Fresh North Atlantic salmon fillet, grilled and topped with a vinaigrette of tomatoes, basil, scallions, garlic, oil and balsamic vinegar. Served with herbed rice pilaf and mixed vegetables.

LINGUINE WITH WHITE CLAM SAUCE

Petite ocean clams, cherry tomatoes, fresh basil and parsley tossed with linguine in a white wine clam sauce.

SHRIMP SCAMPI

Shrimp sautéed with white wine, fresh garlic, chopped fresh tomato and fresh basil. Served on linguine and garnished with Parmesan and Romano cheese.

LEMON CAPER SOLE

Baked sole fillet with crispy panko crumbs finished with lemon butter capers. Served with rice pilaf and mixed vegetables.

FRESH RAINBOW TROUT

Fresh Rainbow Trout, broiled or grilled, served with mashed potato and vegetables.

GULF SHRIMP

Gulf shrimp, broiled, or grilled, served with mashed potato and vegetables, or served fried with French fries and coleslaw.

FRESH NORTH ATLANTIC HADDOCK

N.A. haddock, served broiled with mashed potato and vegetables, or served fish and chip style with French fries and coleslaw.

FRIED CLAM STRIPS

Served with French fries and coleslaw.

SMOKED SALMON BLT

Smoked Atlantic salmon, candied bacon, lettuce and tomato. Finished with fresh dill sauce on Tuscan bread.

SHRIMP PO' BOY

Cornmeal crusted fried shrimp with lettuce, tomato, pickle and Remoulade sauce on French roll.

USDA PRIME ANGUS BURGER

Char-grilled 8 oz. prime burger served on a brioche roll with lettuce and tomato, cheddar cheese and bacon available.

TUNA MELT SANDWICH

House made fresh tuna salad and cheddar cheese finished with Russian dressing on a brioche roll.

FISHERMAN'S SANDWICH

Fried haddock fillet, coleslaw. Topped with tomato and melted cheddar cheese.

WARM LEMON TARRAGON SHRIMP SALAD

Seared gulf shrimp over mixed greens. Garnished with a tomato basil vinaigrette, bacon bits and walnut pieces. Drizzled with Dijon tarragon dressing.

CAESAR SALAD

Romaine lettuce tossed with our house Caesar dressing, topped with croutons. Available topped with Grilled Chicken or Cajun Trout or Seared Shrimp

WILD BEET AND LOCAL SMOKED GOUDA SALAD

Field greens, wild beet, carrot, walnut and fennel tossed with Smith's Farmstead smoked Gouda and Sleepy Hollow maple cider vinaigrette. Available topped with Grilled Chicken or Cajun Trout or Seared Shrimp

PEAR AND WALNUT SALAD

Field greens tossed with a honey tarragon vinaigrette, walnuts, dried cranberries and Bleu cheese. Topped with red wine poached pears. Available topped with Grilled Chicken or Cajun Trout or Seared Shrimp

DESSERT

TIRAMISU

Italian style soft cheese cake with mascarpone cheese and lady fingers soaked in rum and coffee served with chocolate sauce.