

*Warners***Appetizer Assortment**

Clam casino, oyster scampi, stuffed clam, portuguese oyster, stuffed mushroom \$8.95

Whitman Sampler

Blackened swordfish, scallops and jumbo shrimp served with Bearnaise sauce

Two Person \$13.95

Four Person \$24.95

Baked Portuguese Oysters	\$8.95	Native Clams Casino	\$6.50
Skewered Scallops & Bacon	\$7.95	Potato Skins	\$4.95
Jumbo Baked Stuffed Sea Clam	\$6.95	Baked Oyster Scampi	\$8.95
Large Iced Gulf Shrimp	\$2.00/ea	Native Littleneck Clams	\$1.25/ea
Wellfleet Oysters	\$2.00/ea	Stuffed Mushrooms	\$5.95

Soups & Chowders

Clam Chowder	\$4.95	Clam Chowder (Bowl)	\$7.95
Kale Soup	\$4.95	Kale Soup (Bowl)	\$7.95
Onion Soup en Crock	\$7.95		

Any appetizer eaten as an entree add \$4.00

Vegetarian Dishes NEW!

Fettuccini Alfredo	\$17.95
Fettuccini Alfredo with Vegetables	\$20.95

A la Carte

Native Corn on the Cob	\$1.95	Vegetable of the Day	\$3.95
Caramelized Spanish Onions	\$3.95	Sauteed Garlic Mushrooms	\$3.95
Bearnaise Sauce	\$1.50		

Lobster

Due to the fluctuation of lobster prices, daily fare will be quoted.

King of the Sea

Brought in fresh daily by our New England lobstermen. This two pound baked stuffed lobster is filled with scallops, Maine crabmeat, and seafood stuffing - allow forty minutes. ~ Two pound king also available ~

Cape Cod Lobsters

Native lobsters that range in size from 1 1/4 pounds to 2 pounds to 3 pounds. We prepare them either boiled or baked stuffed, served with drawn butter.

Beef and Reef

Boiled 1 1/4 pound native lobster served with a char-broiled petite filet mignon.

Combinations

Teri & Teri \$22.95

Broiled steak teriyaki alongside broiled chicken teriyaki.

Prime Time \$29.95

Roast Prime Rib served with a casserole of baked stuffed shrimp.

Surf and Turf \$24.95

A casserole of local sea scallops baked on our house stuffing, enhanced by a steak teriyaki that is broiled to perfection.

Land & Sea \$25.95

Jumbo Baked Stuffed Shrimp accompanied with a 5 oz. Filet Mignon.

Coast to Coast \$26.95

Blackened Atlantic Swordfish served along side of a 5 oz. Filet Mignon, sauce bernaise.

Rail and Tail \$28.95

Maine Lobster Tail served along side of a 5 oz. Filet Mignon, sauce bernaise.

Specialties

Roast Prime Rib of Beef

Perfectly aged, perfectly prepared, and simply delicious, a cut above the rest. Served "Au Jus" naturellement.

Petite Cut \$25.95

Whitman House Cut \$30.95

Cattleman's Cut \$34.95

Blackened Native Swordfish \$20.95

Slightly blackened, sauteed until golden brown and succulent. Remains moist and flavorful. Chef's favorite, served with bearnaise sauce.

Baked Seafood Assortment \$20.95

A combination of Boston cod, sea scallops, and jumbo shrimp, served with lemon.

Native Sea Scallops \$22.95

Baked in casserole with house stuffing.

Chicken

Chicken Parmesan \$16.95

Boneless breast of chicken sauteed in butter and finished in marinara sauce and cheese. Served with pasta.

Chicken Teriyaki \$15.95

Chicken breast marinated and char-broiled.

Chicken Cordon Bleu \$17.95

Sauteed skinless chicken breast baked with Virginia ham and cheese.

Organic Chicken a la Whitman \$17.95

Sauteed 100% organic chicken breast topped with asparagus and cheese - baked with crumbs.

Blackened Chicken \$16.95

Sauteed breast of chicken with blackening spices & salsa.

*Fish***Shrimp Scampi \$16.95**

Sauteed shrimp in garlic butter and white wine, served over angel hair pasta.

ORIGINAL Baked Stuffed Jumbo Shrimp \$20.95

Six large souther shrimp and our seafood stuffing in casserole, baked to a savory doneness and served with drawn butter.

Native Striped Bass (*in season*) \$21.95

This 11 oz. filet is prepared either blackened or char-grilled.

Striped Bass Bella Vista (*in season*) \$21.95

This heart friendly dish is prepared with a touch of olive oil, hint of special seasonings, topped with onion and sliced tomato and then baked. This entree is prepared as is - no substitutions.

Classic Seafood Newburg \$17.95

A delicate blend of scallops, Maine crabmeat and gulf shrimp sauteed in sweet butter, sherry and a basic Bechamel (white) sauce.

Atlantic Swordfish \$18.95

Fresh Native fish prepared char-broiled, grilled to perfection.

Fisherman's Catch

Fresh filets brought in daily from our local fisherman. Baked quickly with olive oil and crumbs.

Filet of Sole \$17.50

Boston Scrod \$15.95

Filet of Salmon \$18.95

this farm raised fish is prepared either blackened or char-grilled.

Blackened Tuna \$19.95

Thick cut fresh bluefin tuna, blackened and served with soy & wasabi. These steaks have the best flavor when eaten rare.

Fresh Bluefish \$17.95

Baked in a hot oven with onion & seasonings.

*Beef***Hefty Sirloin**

14 ounces of boneless steer beef.

Char-broiled \$23.95

Blackened \$24.95

Barn Room Sirloin

For the smaller appetite - 11 ounces.

Char-broiled \$20.95

Blackened \$21.95

Prime Filet Mignon \$31.95

Cut from the heavy tenderloin, 10 oz. of the finest Western beef, served with bearnaise sauce.

Steak Tips \$19.95

Sauteed marinated steak tips in butter, excellent flavor.

Seasoned Rump Steak \$22.95

Sauteed 12 oz. flavorful rump steak.

Bone-In Prime Loin Veal Chop \$21.95

12 oz chop containing the rib eye & tenderloin. Char-broiled - Tender.

Twin Pork Chops \$16.95

Char-broiled boneless pork chops served with a bourbon dipping sauce.

Lighter Fare

- Salmon (char-grilled) \$15.95
- Swordfish (char-grilled) \$15.95
- Blackened Bass (bearnaise sauce) - in season \$18.95
- Char-grilled Bass - in season \$16.95
- Baked Stuffed Jumbo Shrimp (smaller) \$15.95
- Baked Boston Cod \$14.95
- Baked Native Scallops \$16.95
- Baked Seafood Assortment \$15.95
- N.Y. Sirloin (8 oz.) \$17.95
- Steak Teriyaki (8 oz.) \$17.95
- Petite Filet Mignon (5 oz.) \$20.95
- Broiled Pork Chops \$11.95

Children's Menu (12 & Younger)

All items served with French fries except Pasta dish.

- Chicken Teriyaki (cranberry sauce) \$9.95
- Chicken Nuggets \$9.95
- Pork Chop (apple sauce) \$9.95
- Char-broiled Hamburger \$9.95
- Pasta (tomato sauce) \$9.95