



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER
Chef de Cuisine Tyson Podolski

OYSTER BAR

Slow Smoked Alaskan King Salmon
Preserved Lemon Cream,
Cucumber, Middle Eastern Bread
- 16

Grand Seafood Tower* - 48
Jumbo Shrimp Cocktail - 15

Line Caught Tuna Sashimi
Pickled Radishes, Sesame Vinaigrette
Summer Winter Greens
- 19

OYSTERS ON THE HALF SHELL*

- 3.50 Each
1/2 Dozen - 19
Dozen - 35

CLAMS ON THE HALF SHELL*

- 2.50 Each
1/2 Dozen - 14
Dozen - 24

CHOICE OF SAUCES

Red Wine Herb Mignonette, Cocktail Sauce
Spicy Chili-Mint Sauce, Orange-Tabasco Sauce

SMALL BITES

EACH ITEM - 3.50

Selection of Olives with
Herbs and Olive Oil
Jerusalem Style Hummus
With Warm Pine Nuts
Green Tomato Pickles

Syrian Chilled Cauliflower
With Mint and Farmers Cheese
Dilly Beans
"Strange Flavored" Eggplant
Spicy Peanuts
Coleslaw with Caraway Seeds

Spicy Cucumbers and Chilies
Pickled Carrot and Diakon
Fava Beans in Yogurt and Parsley
Egg Salad with Parsley, Onions and
Dried Spices

APPETIZERS

Yam Fries with Yogurt Raita - 9
Spicy Lamb Sausage with Corn, Tomato and Tarragon Ragout - 14
Maine Shrimp Beignets with Wild Maine Blueberry Sauce and Pink Peppercorn Vinaigrette - 15
Clark's Crab Cakes with Remoulade and Cole Slaw - 15
Warm Local Goat Cheese with Bay Leaves and Corriander with Toast Points - 14
Radichio Gratin with Bacon, Avocado, Gruyere and Ancho Chili Sauce - 15
Arrows Classic Peking Duck with Hoisin and Traditional Condiments - 15
Lobster Pizza with Basil, Mascarpone, Tomatoes, and Summer Winter Micro Greens - 17
Deep Fried Calamari with Harissa - 13
Crab Chowder with Corn and Celery - 12

SALADS

- SW Salad Bowl with Herbs and a Selection of Vinegars and Oils - 10
Garden Chopped Salad with Three Lettuces, Avocado, Jack Cheese, Cucumber, Tomatoes, Chick Peas, Sunflower Seeds, Red Wine Vinaigrette - 10
Garden Romaine Lettuce with Massachusetts Blue Cheese - 9.50 (Add Arrows' Spicy Pecans - 4.00)
Green Goddess Salad with Summer Winter Green House Greens, Hot Garlic Croutons - 11
Burmese Salad with Three Noodles, Fried Split Peas, Fried Shallots, Peanuts, Tea Leaves and a Creamy Chili Vinaigrette - 14
Arrows Smoked Trout with Shaved Asparagus, Lemon, Olive Oil, and Toasted Hazelnuts - 14

MAIN COURSES

- Kobe Burger with Truffle Aioli* - 20
Plank Roasted Fish with Herbs* - 29
Steamed Maine Lobster with Drawn Butter - 34
Mac and Cheese - 19 (Add Half a Maine Lobster - 15)
Mom's Roasted Duck with Spanish Paprika, Garlic and Thyme - 26
Braised Baby Back Ribs with Molasses-Chipotle Glaze and Summer Fruit Chutney - 28
MC Whole Fried Trout with Scallions and Chinese Black Beans - 26
Loin of Lamb with Madras Curry, Brown Sugar, Basil and Peaches - 36
Ginger and Coconut Marinated Fried Chicken with Northern Thai Red Curry - 24

GRILLED MAINS

- Rib Eye* - 35
Filet Mignon* - 33
New York Strip Steak* - 34
Line Caught Yellowfin Tuna* - 30
Herb and Prosscuito Wrapped Striped Bass* - 28
Bay Leaf, Lemon, and Onion Skewered Scallops* - 28

STARCHES

- Chive -Buttermilk Mashed Potatoes
Mom's Corn Custard
Crispy Herb Polenta
Onion Rings
French Fries
Jasmine Rice

SAUCES

- Spicy Chimichuri
Harissa
Béarnaise
Numb and Hot
Mom's Sauce
Peach Ginger Chutney

VEGETABLE SIDES

- Baby Turnips and Greens with Bacon and Brown Butter - 8
Warm Brussels Sprouts "Salad" - 8
Broccoli Casserole - 8
Creamed Corn with Cumin - 8
Sauteed Asparagus with Red Chili and Garlic - 8
Baby Bok Choy with Garlic - 8
Snap Peas with Mint and Lemon - 8

**These items may be served raw, undercooked, or may be cooked to your specifications.*

Summer Winter Restaurant supports the Monterey Bay Aquarium "Seafood Watch"



SUMMER WINTER