



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER
Chef de Cuisine Tyson Podolski

OYSTER BAR

Grand Seafood Tower* - 48
*Oysters and Clams on the Half Shell, Mussels, Tuna Sashimi, Jumbo Shrimp, and Lobster
Served with a Selection of Sauces*
Jumbo Shrimp Cocktail - 15

OYSTERS ON THE HALF SHELL*

Each - 3.50

1/2 Dozen - 19

Dozen - 35

CLAMS ON THE HALF SHELL*

Each - 2.50

1/2 Dozen - 14

Dozen - 24

CHOICE OF SAUCES

Classic Mignonette

Cocktail Sauce

Grapefruit and Pink Peppercorn Mignonette

SMALL BITES

EACH ITEM - 3.50

Selection of Olives with
Herbs and Olive Oil

Jerusalem Style Hummus
With Warm Pine Nuts

Harvard Beets

Sweet and Sour Roasted Cipollini's
and Mushrooms with Arrows Bacon

“Strange Flavored” Eggplant

Tuscan White Bean Puree with Sage
and Extra Virgin Olive Oil

Spicy Kim Chee and Tofu

Potato, Tasso Ham and Egg “Salad”

Spicy Peanuts

Cauliflower with Almonds and
Golden Raisins

MEDIUM BITES

- Cheddar Cheese Beignets with Whole Grain Mustard Aioli - 9
- Clark's Crab Cakes with Remoulade and Cole Slaw - 13
- Mushroom Soup with Sour Cream - 11
- Off the Coast "Chowda" with Clams, Maine Shrimp, and Lobster - 14
- Chorizo Pizza with Green Peppers, Queso Fresco, Jack Cheese and Cilantro - 13
- Scalloped Clams with Maine Potatoes and Yams - 13
- Tuna Ceviche with Thai Chilies, Mango, Cilantro, Basil and Lime - 16
- Hoi An Style Maine Shrimp "Flutes" with Spicy Slaw and Lemon Dipping Sauce - 19

SALAD BITES

- SW Salad Bowl with Apple Chips and Herbed EVOO and Vinegar - 9
- Garden Chopped Salad with Three Lettuces, Avocado, Jack Cheese, Cucumber, Tomatoes, Chick Peas, Sunflower Seeds and Tarragon Mustard Vinaigrette - 11
- Garden Romaine Lettuce with Massachusetts Blue Cheese, Bacon Lardoons, and Slow Cooked Egg 9.50
(Add Arrows' Spicy Pecans - 4.00)
- Burmese Salad with Three Noodles, Fried Split Peas, Fried Shallots, Peanuts, Tea Leaves and Creamy Chili Vinaigrette - 14
- Classic Shrimp Salad with Russian Dressing -16

BIG BITES

- Olive Oil Poached Tuna Nicoise Salad with Green Beans, Artichokes and Potatoes - 12
- Stars Poached Chicken with Ancho Mayonnaise and French Fries - 12
- Lobster "PLT" with French Fries - 19
- Grilled Cheese and House Made Cream of Tomato Soup - 10
- "Maine Classic" Haddock Sandwich with Tartar Sauce and Caraway Coleslaw - 13
- SW Cheeseburger with French Fries* - 11
- SW Lobster Roll with French Fries - 19.5
- Kobe Burger with Truffle Aioli and French Fries* - 20
- Plank Roasted Fish with Mom's Sauce and French Fries* - 23
- Summer Winter Maui Style Fish Tacos with Rice and Beans - 15

**Don't have time for two courses??
Substitute a small Garden Chopped Salad or a cup of our Mushroom Soup
for your French Fries for only \$4!!**

**These items may be served raw, undercooked, or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Before placing your order, please inform your server if a person in your party has a food allergy.
Summer Winter Restaurant supports the Monterey Bay Aquarium "Seafood Watch"*