

# Bodean Lunch Menu

Please note: Our menu is printed regularly and all of these items & prices are subject to change at anytime.

**\*Today's Oysters on the Half Shell**

## Appetizers

Shrimp Cocktail	13	*Yellow Fin Tuna Tartare	15
Salt & Pepper Calamari		tomato confit aioli	12
Escargot		garlic & white wine	11
PEI Mussels or VA Little Neck Clams		garlic & white wine	15

## Soups

	Cup	Bowl
New England Clam Chowder	4	6
Soup of the Day	6	8
Shrimp & Lobster Bisque	5	7

## Salads

House Salad	5	Caesar Salad	7
		add rock shrimp or grilled chicken	12
Crab Spinach Salad		pears, tomatoes, bleu cheese crumbles, spinach, candied almonds	16
Cajun Boudin Ball		frisée, yellow burst tomato, red onion, crackling dust, steen's vinaigrette	14

## Sandwiches

Panko Breaded Fish Sandwich	house-made tartar sauce	11
The Cuban	Cuban bread, mojo mustard, house-made potato chips	14
New Orleans Style Barbeque Shrimp	brioche, creole potato salad	14

## FISH FROM OUR OWN MARKET

Atlantic Monkfish	24	Boston Swordfish	22
British Columbian King Salmon	29		

## Entrées

Fried Gulf Oysters	12	
Fish and Fries	house-made tartar sauce	14
San Francisco-Style Cioppino	(A Fisherman's Stew)	18
Grilled Rainbow Trout	Almondine	18
Fried Jumbo Shrimp		14
Shrimp Leroy	semolina tagliatelle, demi glace, soy sauce, garlic, bacon	18
Dungeness Crab Cake	serrano coulis, french fries	14

## Specials

*Seared Tuna Tacos	fried onions, cabbage, red beans	16
Shrimp & Grits	stone ground parmesan grits, creole sherry butter	17
Redfish Barataria	leek & fennel slaw, langoustine, smoked tomato butter & shrimp	24
Shrimp & Scallop Stir Fry	veggies, brown rice, coconut curry broth	16
Seared Chilean Seabass Piquant	sauce piquant, blue crab, frisée, crispy shallots	27
Steamed Alaskan Red King Crab Legs		49/69
Grilled Atlantic Salmon	mussel and tomato skewer, white beans, house cured lonza	25
Jumbo Sea Scallops	fire roasted truffled eggplant, grilled frisée, agrodolce, parm twill	27
8oz Filet of Beef	garlic whipped potatoes, asparagus, demi glace	32