

## **First Course**

SEAFOOD BISQUE  
with chopped fresh seafood

NEW ENGLAND CLAM CHOWDER

PORTUGUESE SOUP

## **Second Course**

SEAFOOD COMPTON BAY

A sautéed medley of Shrimp, Scallops and Littlenecks with  
Marinara sauce over fettuccine

SCALLOPS BLOCK ISLAND

Skillet seared Sea Scallops with in a light Tomato sauce with  
white wine, fresh tomatoes, scallions, button mushrooms and  
garlic, served over angel hair pasta

KING AND PRINCE

Lobster meat and medallions of milk fed Veal in a Sherry and  
cream sauce over fettuccine

CHICKEN NORMANDY

Sautéed julienne of Chicken breast with fresh mushrooms,  
broccoli, and white wine in a Pesto cream sauce over angel hair  
pasta

SCALLOPS AND SHRIMP ORIENTAL

Pan seared scallops and shrimp with celery, roasted red peppers,  
broccoli, scallions and button mushrooms in a ginger and teriyaki  
sauce over angel hair pasta.

MOUNT HOPE LOBSTER CASSEROLE

Lobster meat baked in Sherry and butter, with Seasoned Crumbs

POINT ROAD SEAFOOD SUPREME

Lobster, Crab meat, Shrimp and Sea Scallops baked in a Lobster  
sauce

FILET OF SOLE SARAFINO

Sautéed Sole with fresh tomatoes, scallions, mushrooms, shrimp, tarragon and white wine

**COD MEDITERRANEAN**

Cod sautéed and finished with a sauce of pepperoncini, capers, black olives, red pepper, green onions, garlic and white wine.

**SOLE BONA VISTA**

Filets of Sole wrapped around crabmeat stuffing baked and topped with a Mornay Sauce with shrimp garnish

**VEAL MADEIRA**

Sautéed Veal medallions with green onions, mushrooms, sun-dried tomatoes and a Madeira wine Demi-Glace

**CHICKEN NANAQUAKET**

Sautéed breast of Chicken with apples, julienne of celery, Lingonberries, chopped walnuts and Apple Brandy

**STEAK DIANA**

Medallions of Beef tenderloin sautéed and served with a wild mushroom sauce, finished with a brandy and red wine Demi-Glace

**DUCK L'ORANGE**

Duckling roasted with orange and rosemary topped with orange glaze

**NEW YORK SIRLOIN STEAK au POIRVE**

Coated with cracked Black Pepper, served with Grand Marnier demi-glace

**FILET MIGNON**

Served with Béarnaise

**CHICKEN ELIZABETH**

Boneless breast of grilled chicken with spinach, proscuitto and feta cheese with a rosemary demi-glace

**GRILLED PORK LOIN MEDALLIONS**

Served with sliced fresh pear and sage with a brandy demi-glace

GRILLED DOUBLE RACK LAMB CHOPS (4)

Basted with Garlic and Fresh Rosemary and served with a  
Madiera Demi-Glace

FRESH NEW ENGLAND SCROD

Oven roasted with lemon butter and herbs

CASSEROLE OF SEA SCALLOPS

Baked in white wine and butter-crumb topping

BAKED STUFFED SHRIMP

Large shrimp with our own seasoned Crab stuffing served with  
drawn butter

BEEF WELLINGTON

Tenderloin steak topped with pate, wrapped in puff pastry,  
Madeira demi-glace

All entrees served with our house salad, choice of starch and fresh  
vegetables

15 Point Road Restaurant is available for Private Parties

**Third Course**

Grand Slam Pie

*Walnuts, Pecans, Coconut and Chocolate Chips  
Served with Vanilla Ice Cream*

Plain or Strawberry Cheesecake

Warm Pecan Pie

*Served with Vanilla Ice Cream*

Crème Brulee

Tiramisu

*Served with a Warm Chocolate Sauce*