



Garden Patio & Lounge

CHILLED ON ICE

Chef's Daily Oyster Selection* ① / 18

six fresh shucked local oysters, mignonette, cocktail sauce

Zesty Shrimp Cocktail ① / 16

five jumbo shrimp, marinated cucumber

The Viking

Seafood Tower* ① / 49

four oysters, four shrimp, whole chilled lobster, sauce trio

add shrimp / 6 grilled chicken / 5 lobster salad / 7 grilled salmon / 7

SALAD

Frisee, Spinach and Asparagus Salad ① / 9

shallot, sundried tomato, sunflower seeds, citrus vinaigrette

Caesar Salad / 8

traditional caesar, herbed croutons, baked parmesan crisp

Baby Iceberg

Wedge Salad ① / 9

cherry tomatoes, shaved shallots, smoked bacon, great hill blue cheese

Panzanella Salad / 9

rose hill farms heirloom tomatoes, garlic croutons, hearts of palm, pine nuts, citrus vinaigrette

SOUP

Chef Thiele's Grand Chowder / 12

clam chowder, lobster meat, sea scallops, shrimp

Smoked Corn Chowder / 9

rose hill farms heirloom cherry tomato salsa

French Onion Soup / 9

italian crouton, provolone and parmesan cheese, crispy fried onions



SHARED PLATES

Grilled Pizzas / 13

choice of margarita or chef's inspiration of the day

Local Tacos / 13

choice of el pastor pork or sesame saku tuna, cole slaw, guacamole, pico de gallo, chipotle crema

Viking Wings ① / 10

one dozen buffalo, dark n' stormy, sweet chili or teriyaki with blue cheese or ranch

Chef's Hummus / 9

creative flavor with grilled pita

Arancinni Claw / 15

risotto stuffed with lobster meat, sharp cheddar cheese, basil aioli

Porcini Dusted Sea Scallops ① / 16

day boat scallops, porcini dusted, chanterelle, truffle cream

Potato Chips ① / 8

french onion dip

Lump Crab Cakes / 13

crispy pancetta, seasonal slaw, jalapeno aioli

Asian Style Calamari / 12

lightly breaded fried crispy, black sesame seeds, seaweed salad, ginger soy sauce, sriracha

Shrimp Adobo ① / 15

marinate, grilled shrimp, latin spice, tomato ala cheeca

Coconut Curry Mussels / 12

quonset point mussels, korma curry coconut broth, fried rice noodles



LARGE PLATES

Bellevue Burger / 14

local grass fed beef, oyster mushrooms, smoked gouda cheese, caramelized onions, thousand island

Lobster Roll / 19

harvest greens, lobster salad, brioche bun

The Viking Club / 13

roasted turkey breast, crispy bacon, sliced tomato, harvest greens, cranberry sage mayo, toasted multi grain

Chicken Monterey Sandwich / 13

grilled chicken, avocado, heirloom tomato, monterey jack

Portabella Mushroom Sandwich / 11

warm mozzarella, roma tomato, basil aioli, ciabatta bread

Cod Rueben / 12

local fried cod, thousand island dressing, cole slaw, swiss cheese



LARGER PLATES (served 5 pm - 10 pm)

Bellevue Filet* ① / 39

gorgonzola crumbles, pinot wine demi, crispy potatoes

Citrus Blackened Salmon ① / 28

pan seared, citrus cajun spices, strawberry balsamic

Apple and Brie Statler ① / 27

all natural antibiotic, hormone free chicken breast, apples and brie cheese, orange buerre blanc

Cavatelli Carbonara ① / 28

rice pasta, pancetta cream, peas, fried egg, shaved parmesano reggiano

EXECUTIVE CHEF BARRY CORREIA

① denotes gluten free

*Raw shellfish and uncooked meats may pose certain health risks to some individuals. Please inform your server of any food allergies that you may have.