






## LUNCH

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### CHILLED ON ICE

Chef's Daily Oyster Selection\*  / 18  
six fresh shucked local oysters, mignonette, cocktail sauce

Zesty Shrimp Cocktail  /16  
five jumbo shrimp, marinated cucumber


The Viking Seafood Tower \*  /49  
four oysters, four shrimp, whole chilled lobster, sauce trio

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### STARTERS

Tuscan Calamari /12  
local fried calamari, feta cheese, kalamata olives, sweetie drop peppers, classic marinara


Lump Crab Cakes /14  
crispy pancetta, summer slaw, jalapeno aioli

Shrimp Adobo  /15  
marinated, grilled shrimp, latin spices, tomatoes ala cheeca

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### SOUPS


Chef Thiele's Grand Chowder /12  
clam chowder, lobster meat, sea scallops, shrimp

Spring Carrot Soup  /9  
parsley oil, lemon crème fraiche


French Onion Soup /9  
italian crouton, provolone and parmesan cheese, crispy fried onions

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### SALADS

Frisee, Spinach and Asparagus Salad  /9  
shallot, sundried tomato, sunflower seeds, ramp vinaigrette

Classic Caesar Salad /8  
traditional caesar salad, herbed croutons, baked parmesan crisp

Baby Iceberg Wedge Salad  /9  
cherry tomatoes, shaved shallots, bacon, great hill blue cheese

 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.*



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## HEALTHY CHOICE

### Chef's Hummus /9

Creative hummus flavor with grilled pita

### Local Tacos /11

choice of pulled pork or sesame seared saku tuna, cole slaw, house guacamole, pico de gallo, chipotle crema

### Grilled Vegetable Cupola \* /19

grilled, marinated portabella mushroom, risotto, yellow squash, zucchini, asparagus, red and green bell peppers, roasted tomatoes  
*add shrimp /6, grilled chicken/5, two seared scallops/7, grilled salmon/5*

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## GRILLED PIZZAS

### Specialty Hand Tossed and Grilled Pizzas /13

choice of margarita or chef's inspiration of the day

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## SANDWICHES

*All sandwiches come with housemade pickles and your choice of cole slaw, fries or side of summer greens*

### The Bellevue Burger\*/14

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

### Lobster Roll /19

harvest greens, lobster salad, brioche bun

### Cod Rueben /12

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

### Chicken Monterey Sandwich /13

grilled chicken, avocado, heirloom tomato, monterey jack cheese, harvest greens, brioche bun

### Balsamic Portabella Mushroom Sandwich /11

warm mozzarella, roma tomato, basil aioli, ciabatta bread

### The Viking Club /12

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

## EXECUTIVE CHEF BARRY CORREIA

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