

**LEO'S DINNER MENU**  
~Menu items subject to change~

Great Beginnings

**Seafood Cake Duet \$9.50**  
Lobster shrimp cake & Maryland Jumbo Lump crab cake, served with our house Remoulade & lemon garlic aioli

**\*Tuna Sashimi \$12**  
Sesame seed-encrusted, grilled rare, with Asian vegetable slaw & soy ginger dipping sauce

**Baked Brie \$10**  
Almond encrusted Brie, with Balsamic glaze, fruit compote & crostini

**Colossal Shrimp Cocktail \$4 each**  
Served with cocktail sauce

**Calamari \$10**  
Flash-fried, with lemon garlic aioli

**Chicken Spring Rolls \$8.50**  
Served with sweet & sour Hoisin dipping sauce

**\*Beef Skewers \$11**  
Marinated & grilled beef tenderloin tips, Blue cheese bread pudding & Merlot demi-glace

**\*Fresh Shucked Oysters Half Dozen \$18 ~ \$3 each**  
**Sample Platter ~ 1 of each**  
Bluepoint, Long Island Fanny Bay, British Columbia Fisher's Island, Long Island Sound Kumamoto, Puget Sound Martha's Vineyard, Massachusetts Wellfleets, Narragansett Bay

**Wild Mushroom Escargot \$10**  
Sautéed in garlic butter with Goat cheese, sundried tomatoes, asparagus & spinach, with crostini

**Prosciutto Wrapped Scallops \$13**  
Seared scallops, wrapped in prosciutto with baby greens & drizzled with maple vinaigrette

**Steamed Mussels with Andouillie Sausage \$8.50**  
Steamed in garlic butter & sherry

Soups

Salads

**Soup du Jour \$5.50**

**Lobster Bisque \$8.00**  
Maine lobster meat, cream & sherry

**The House Greens \$7.50**  
Spring Mix greens with dried cherries, Gruyere cheese, red onions, candied pecans & sparkling citrus vinaigrette

**"Hearts" of Caesar Salad \$8.50**  
Tender Romaine hearts, Asiago cheese, croutons, anchovies & creamy Caesar dressing

**Salmon & Corn Chowder \$6.50**  
New England style; Cold-smoked & fresh Atlantic salmon with roasted corn, potatoes & pancetta

**Clam Chowder \$6.50**  
Manhattan style; Chopped clams simmered with tomatoes, red skin potatoes, sherry & spices

**BLT Wedge \$7**  
Wedge of Iceberg lettuce, bacon crumbles, Roma tomatoes, crostini & French-Gorgonzola dressing

**Warm Goat Cheese Salad \$9**  
Spring mix greens, Granny Smith apple slices, roasted red onions, candied pecans & balsamic vinaigrette

Chef's Fresh Catch Specials

Served with Harvest blend rice & market fresh vegetables. All Fresh Catch also available simply Grilled, Broiled or Sautéed.

**Whitefish, Lake Superior \$19**  
Horseradish encrusted, with Remoulade sauce

**Swordfish, Atlantic \$26**  
Grilled, marinated in cumin-lime with salsa fresca & fried won-tons

**Scottish Salmon, Western Isles \$28**  
Grilled, with Portobello mushrooms, spinach & a light tomato broth

**Mahi, Mahi, Costa Rica \$24**  
Grilled, Sesame ginger glaze with mango salsa

**Lake Perch, Canada \$27**  
Light tempura batter, flash-fried, with Tartar Sauce

**Halibut, Alaska \$34**  
Grilled, Oscar style, with Maryland Jumbo lump crab topped with Bearnaise, served with asparagus ~simply prepared \$28~

**Walleye, Canada \$26**  
Sautéed, pretzel encrusted, with dijonnaise sauce

**\*Yellowfin Tuna, Hawaii \$28**  
Seared, "everything" crust, with garlic-Dijon sauce

Leo's Classics & Seafood Specialties

Land & Pasta Specialties

**Chargrilled Sea Scallops \$29**  
Wrapped in house-smoked salmon, served with Dijon mustard sauce, arancini & fresh vegetables

**Seafood Panroast \$25**  
Gulf shrimp, sea scallops & fresh fish simmered in a Cajun cream sauce, served with a roasted tomato & Cajun rice

**\*New Zealand Rack of Lamb \$32**  
Served with dried cherry demi-glace, sour cream-chive mashed potatoes & asparagus

**Frutti di Mare \$20**  
Gulf shrimp, scallops, mussels & calamari sauteed & tossed with spicy pomodoro, capers, basil & linguine

**Lobster & Shrimp Cakes \$24**  
Broiled, served with our house Remoulade, Harvest blend rice & fresh vegetables

**Live Maine Lobster \$37**  
1 1/2 lb., steamed, served with drawn butter, arancini & fresh vegetables

**\*New York Strip \$34**  
14 oz. Black Angus, served on Merlot demi-glace with sour cream-chive mashed potatoes & asparagus

**Shrimp & Artichoke Linguine \$20**  
Gulf shrimp & artichoke hearts sautéed in a garlic-tomato sauce over fresh linguine

**Coconut Shrimp \$23**  
Flash-fried, with orange marmalade-horseradish sauce, served with harvest blend rice & fresh vegetables

**Alaskan King Crab Legs \$49**  
1 1/4 lb., steamed, served with drawn butter, arancini & fresh vegetables

**\*Filet Mignon \$39**  
9 oz. center cut, Black Angus, served on Merlot demi-glace, sour cream-chive mashed potatoes & asparagus

**Cajun Chicken Tortellini \$19**  
Blackened boneless chicken strips sautéed in a Cajun cream sauce with mushrooms, tomatoes & cilantro

**Shrimp & Crab Risotto \$32**  
Maryland Jumbo Lump crab & Gulf shrimp served over herb saffron risotto

**Bouillabaisse \$35**  
Half Maine lobster, shrimp, fish, sea scallops, mussels, King crab & clams simmered in a saffron-sherry tomato broth with leeks

**\*Leo's Surf & Turf \$42**  
6 oz. Filet mignon & a Maine lobster tail, with sour cream-chive mashed potatoes & asparagus

**Grilled Chicken \$18**  
Drizzled with Balsamic glaze topped with salsa fresca & served with harvest blend rice & fresh vegetables

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
\*Can be cooked to order: Regarding the safety of the items, written information is available upon request