

LEO'S

~Menu items are subject to change~

Great Beginnings

Seafood Cake Duet \$10 Lobster shrimp cake & Maryland Jumbo Lump crab cake, served with our house Remoulade & lemon garlic aioli	Tempura Shrimp \$13 Gulf shrimp flash-fried, with spicy Asian sauce	Chicken Spring Rolls \$9 Served with sweet & sour Hoisin dipping sauce	Colossal Shrimp Cocktail \$4 each Served with cocktail sauce
Calamari \$11 Flash-fried, with lemon garlic aioli	Almond Brie \$10 Almond encrusted Brie, with Balsamic glaze, fruit compote & crostini	Ceviche \$11 Sea scallops, Scottish salmon & halibut cured in lime juice, served with marinated vegetables and fresh herbs	*Fresh Shucked Oysters Half Dozen \$18 ~ \$3 each Sample Platter ~ 1 of each Bluepoint, Long Island Dabob, Puget Sound Kumamoto, Puget Sound Malaspina, Puget Sound Malpeque, Prince Edward Island Sunberry, Prince Edward Island
*Tuna Sashimi \$13 Sesame seed-encrusted, grilled rare, with Asian vegetable slaw & soy ginger dipping sauce	Wild Mushroom Escargot \$11 Sautéed in garlic butter with Goat cheese, sun-dried tomatoes, asparagus & spinach, with crostini	Arancini \$9 Sun-dried tomato & Goat cheese filling, served with pesto	

Soups

Soup du Jour \$6	Gazpacho \$6.50 Served with sour cream & croutons
Salmon & Corn Chowder \$7 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

Salads

The House Greens \$8 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
BLT Wedge \$7.50 Wedge of Iceberg lettuce, bacon crumbles, Roma tomatoes, crostini & French-Gorgonzola dressing	Tomato & Mozzarella Salad \$9 House-made mozzarella with prosciutto & fresh basil, served with heirloom tomatoes & balsamic vinaigrette

Chef's Fresh Catch Specials

All Fresh Catch also available simply Grilled, Broiled or Sautéed.

Whitefish, Lake Superior \$20 Horseradish encrusted, with Remoulade sauce, Harvest blend rice & fresh vegetables	Walleye, Canada \$26 Sautéed, Parmesan encrusted, garlic-tomato sauce, Harvest blend rice & fresh vegetables	Halibut, Alaska \$28 Grilled, topped with charred cherry tomato & caper relish, served over spinach with arancini
Mahi Mahi, Costa Rica \$24 Grilled, Sesame ginger glaze with mango salsa, Harvest blend rice & fresh vegetables	Lake Perch, Canada \$27 Light tempura batter, flash-fried, with Tartar Sauce, Harvest blend rice & fresh vegetables	Scottish Salmon, Western Isles \$31 Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise, served with Harvest blend rice & asparagus ~Also available Simply Grilled \$25~
Swordfish, Atlantic \$26 Grilled, stuffed with an herb pesto & topped with tomato-onion balsamic relish, Harvest blend rice & fresh vegetables	*Yellowfin Tuna, Hawaii \$28 Seared, topped with shallot marmalade, served over parsnip puree with green beans	Soft Shell Crabs, Chesapeake Bay \$38 Flash-fried, served with lemon garlic aioli, Harvest blend rice & fresh vegetables

Leo's Classics & Seafood Specialties

Chargrilled Sea Scallops \$31 Wrapped in house-smoked salmon, served with Dijon mustard sauce, arancini & fresh vegetables	Seafood Trio \$32 Shrimp, lobster & scallops, sauteed in a saffron-sherry cream sauce, served with harvest blend rice and fresh vegetables
Seafood Jambalaya \$25 Gulf shrimp, sea scallops, salmon, mussels & Andouille sausage simmered in traditional Jambalaya sauce served with Cajun rice	Live Maine Lobster \$38 1 1/2 lb., steamed, served with drawn butter, arancini & fresh vegetables
Stuffed Lobster Tails \$36 Two 6 oz. Maine lobster tails stuffed with crab & Andouille sausage, finished with a Cajun cream sauce, served with harvest blend rice & fresh vegetables	Coconut Shrimp \$23 Flash-fried, served with orange marmalade-horseradish sauce, Harvest blend rice & fresh vegetables
Alaskan King Crab Legs \$50 1 1/4 lb., steamed, served with drawn butter, arancini & fresh vegetables	Bouillabaisse \$35 Half Maine lobster, shrimp, fish, sea scallops, mussels, King crab & clams simmered in a saffron-sherry tomato broth with leeks

Land & Pasta Specialties

*New Zealand Rack of Lamb \$34 Served with dried cherry demi-glace, a baked potato & asparagus	Frutti di Mare \$20 Gulf shrimp, scallops, mussels & calamari sauteed & tossed with spicy pomodoro, capers, basil & linguine
*Ribeye \$38 16 oz. Black Angus, served with mushroom-cabernet demi-glace, a baked potato & asparagus	Scallop Picatta \$26 Seared sea scallops served over linguine, tossed in a light picatta sauce, with fresh spinach
*Filet Mignon \$40 9 oz. center cut, Black Angus, served on Merlot demi-glace, a baked potato & asparagus	Cajun Chicken Tortellini \$19 Blackened boneless chicken strips sautéed in a Cajun cream sauce with mushrooms, tomatoes & cilantro
*Leo's Surf & Turf \$43 6 oz. Filet mignon & a Maine lobster tail, with a baked potato & asparagus	Grilled Chicken \$19 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