

**LEO'S  
JANUARY DINNER MENU**

**Great Beginnings**

**Seafood Cake Duet \$10**  
Lobster shrimp cake & Maryland Jumbo Lump crab cake, served with our house Remoulade & lemon garlic aioli

**Calamari \$11**  
Flash-fried, with lemon garlic aioli

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

**\*Tuna Sashimi \$13**  
Sesame seed-encrusted, grilled rare, with Asian vegetable slaw & soy ginger dipping sauce

**Chicken Spring Rolls \$9**  
Served with sweet & sour Hoisin dipping sauce

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

**Oysters Florentine \$13**  
Baked with a spinach, bacon & onion stuffing, topped with Asiago cheese

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

**Prosciutto Wrapped Scallops \$14**  
Searred scallops, wrapped in prosciutto with baby greens & drizzled with maple vinaigrette

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

**\*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 Wellfleets, Narragansett Bay

**Soups**

**Soup du Jour \$6**

**Salmon & Corn Chowder \$7**  
New England style; Cold-smoked & fresh Atlantic salmon with roasted corn, potatoes & pancetta

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

**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

**BLT Wedge \$7.50**  
Wedge of Iceberg lettuce, bacon crumbles, Roma tomatoes, crostini & French-Gorgonzola dressing

**"Hearts" of Caesar Salad \$8.50**  
Tender Romaine hearts, Asiago cheese, croutons, anchovies & creamy Caesar 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 \$20**  
Horseradish encrusted, with Remoulade sauce

**Mahi, Mahi, Costa Rica \$24**  
Sautéed, Macadamia nut encrusted with mango salsa

**Swordfish, Atlantic \$26**  
Grilled, basted with Achioté marinade & topped with bleu cheese-shallot mousse

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

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

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

**Scottish Salmon, Western Isles \$28**  
Broiled, crab-Florentine filling, topped with Bearnaise

**Grouper, Florida \$32**  
Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise & served with asparagus ~Also available Simply Grilled \$26~

**Nantucket Island Bay Scallops \$30**  
Broiled with sherry-garlic butter

**Leo's Classics & Seafood Specialties**

**Chargrilled Sea Scallops \$31**  
Wrapped in house-smoked salmon, served with Dijon mustard sauce, potato croquettes & fresh vegetables

**Lobster & Shrimp Cakes \$25**  
Broiled, served with our house Remoulade, Harvest blend rice & fresh vegetables

**Stuffed Shrimp \$26**  
Baked with crab meat filling, lemon-béchamel sauce, served with harvest blend rice & fresh vegetables

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

**Seafood Newburg \$32**  
Shrimp, Maine lobster meat & Maryland Jumbo lump crab simmered in a sherry-cream sauce, served in puff pastry

**Live Maine Lobster \$38**  
1 1/2 lb., steamed, served with drawn butter, potato croquettes & fresh vegetables

**Alaskan King Crab Legs \$50**  
1 1/4 lb., steamed, served with drawn butter, potato croquettes & 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 \$33**  
Served with dried cherry demi-glace, sour cream-chive mashed potatoes & asparagus

**\*New York Strip \$35**  
14 oz. Black Angus, served on Merlot demi-glace with sour cream-chive mashed potatoes & asparagus

**\*Filet Mignon \$40**  
9 oz. center cut, Black Angus, served on Merlot demi-glace, sour cream-chive mashed potatoes & asparagus

**\*Leo's Surf & Turf \$43**  
6 oz. Filet mignon & a Maine lobster tail, with sour cream-chive mashed potatoes & asparagus

**Shrimp & Artichoke Linguine \$20**  
Gulf shrimp & artichoke hearts sautéed in a light garlic tomato sauce

**Shrimp Fettuccine Verde \$20**  
Gulf shrimp & spinach fettuccine tossed with a rich tomato cream sauce, topped with Goat cheese & sun-dried tomatoes

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

**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