

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

Calamari \$11

Flash-fried, with lemon garlic aioli

***Tuna Sashimi \$13**

Sesame seed-encrusted, grilled rare, with Asian vegetable slaw & soy ginger dipping sauce

Seared Sea Scallops \$14

Seared Sea Scallops, wild mushrooms, sun-dried tomatoes, lemon cream sauce & crostini

Baked Fontinella \$10

with roasted garlic, red peppers & fresh Basil

Wild Mushroom Escargot \$11

Sautéed in garlic butter with Goat cheese, sun-dried tomatoes, asparagus & spinach, with crostini

Chicken Spring Rolls \$9

Served with sweet & sour Hoisin dipping sauce

Smoked Salmon Crostini \$12

Smoked salmon topped with house-made mozzarella with prosciutto & fresh basil with sun-dried tomato aioli

***Beef Skewers \$11**

Marinated & grilled beef tenderloin tips, Blue cheese bread pudding & Merlot demi-glace

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 Deer Creek, Hood Canal Kumamoto, Puget Sound Malpeque, Prince Edward Island Sunberry, Prince Edward Island Sunset Beach, Puget Sound

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

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

Whitefish, Lake Superior \$20

Horseradish encrusted, with Remoulade sauce, Harvest blend rice & fresh vegetables

Mahi Mahi, Costa Rica \$24

Grilled then topped with an avocado-chili salsa, Harvest blend rice & fresh vegetables

Scottish Salmon, Western Isles \$25

Grilled with an apple cider glaze, Harvest blend rice & fresh vegetables

Swordfish, Atlantic \$26

Blackened, topped with black bean papaya salsa, served with Harvest blend rice & fresh vegetables

Walleye, Canada \$26

Sautéed, pretzel encrusted, with dijonaise sauce, Harvest blend rice & fresh vegetables

Lake Perch, Canada \$27

Light tempura batter, flash-fried, with Tartar Sauce, Harvest blend rice & fresh vegetables

***Yellowfin Tuna, Hawaii \$28**

Seared, "everything" crust, with garlic-Dijon sauce, served with Harvest blend rice & fresh vegetables

Halibut, Alaska \$34

Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise, served with Harvest blend rice & asparagus
~Also available Simply Grilled \$28~

Leo's Classics & Seafood Specialties

Chargrilled Sea Scallops \$31

Wrapped in house-smoked salmon, served with Dijon mustard sauce, a root vegetable cake & fresh vegetables

Seafood Panroast \$25

Gulf shrimp, sea scallops & fresh fish simmered in a Cajun cream sauce, served with a roasted tomato & Cajun rice

Seafood Boil \$30

Gulf shrimp, Jonah crab, mussels, clams, corn on the cob, Andouille sausage, Yukon gold potatoes & Chesapeake Bay seafood seasoning

Alaskan King Crab Legs \$50

1 1/4 lb., steamed, served with drawn butter, a root vegetable cake & fresh vegetables

Scallop Risotto \$30

Seared sea scallops served over wild mushroom, asparagus & herb risotto

Live Maine Lobster \$38

1 1/2 lb., steamed, served with drawn butter, a root vegetable cake & fresh vegetables

Bacon Wrapped Shrimp \$23

Grilled, basted with honey-barbeque sauce, topped with roasted corn salsa, served with harvest blend rice & 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, Au gratin potatoes & asparagus

***New York Strip \$35**

14 oz. Black Angus, served on Merlot demi-glace, Au gratin potatoes & asparagus

***Filet Mignon \$40**

9 oz. center cut, Black Angus, served on Merlot demi-glace, Au gratin potatoes & asparagus

***Leo's Surf & Turf \$43**

6 oz. Filet mignon & a Maine lobster tail, Au gratin potatoes & asparagus

Linguine & Shells \$23

Gulf shrimp, scallops, salmon & mussels sautéed with garlic, olive oil & herbs

Shrimp & Artichoke Linguine \$20

Gulf shrimp & artichoke hearts sautéed in a garlic-tomato sauce

Cajun Chicken Tortellini \$19

Blackened boneless chicken strips sautéed in a Cajun cream sauce with mushrooms, tomatoes & cilantro

Chicken Marsala \$19

Sauteed, wild mushroom Marsala sauce, 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