

\*Items Subject to Change\*

LEO'S

May 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

**\*Tuna Sashimi \$13**

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

**Shrimp Scampi Dip \$10**

Baby shrimp baked with Provolone, Parmesan & cream cheese served with pita bread

**Almond Brie \$10**

Almond encrusted Brie, with Balsamic glaze, fruit compote & crostini

**Wild Mushroom Escargot \$11**

Sautéed in garlic butter with Goat cheese, sundried tomatoes, asparagus & spinach, with crostini

**Chicken Spring Rolls \$9**

Served with sweet & sour Hoisin dipping sauce

**Crab Stuffed Mushrooms \$10**

Mushroom caps stuffed with crabmeat stuffing & de-glazed with sherry

**\*Steak Crostini \$12**

Marinated & grilled beef tenderloin, herbed Boursin, oven roasted tomatoes & balsamic reduction

**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

Duxbury, Duxbury Bay

Dabob, Puget Sound

Kumamoto, Puget Sound

Malaspina, Puget Sound

Malpeque, Prince Edward Island

Soups

**Soup du Jour \$6**

**Salmon & Corn Chowder \$7**

New England style; Cold-smoked & fresh Atlantic salmon with roasted corn, potatoes & pancetta

**Gazpacho \$6.50**

Served with sour cream & croutons

**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

**Spinach Salad \$9**

Baby spinach, red onions, sliced mushrooms, hard boiled egg & warm bacon 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**

Grilled, Sesame ginger glaze with mango salsa

**Swordfish, Atlantic \$26**

Grilled, marinated in cumin-lime with salsa fresca & fried won-tons

**Walleye, Canada \$26**

Sautéed, pretzel encrusted, with Dijonnaise sauce

**Lake Perch, Canada \$27**

Light tempura batter, flash-fried, with Tartar Sauce

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

Seared, "everything" crust, with garlic-Dijon sauce

**Scottish Salmon, Western Isles \$25**

Grilled, with Portobello mushrooms, spinach & a light tomato broth

**Halibut, Alaska \$34**

Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise & served with 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 risotto cake & fresh vegetables

**Seafood Jambalaya \$25**

Gulf shrimp, sea scallops, salmon, mussels & Andouille sausage simmered in traditional Jambalaya sauce served with Cajun rice

**Shrimp & Crab Risotto \$32**

Maryland Jumbo Lump crab & Gulf shrimp served over herb saffron risotto

**Seafood Curry Stew \$25**

Shrimp, scallops, fresh fish sauteed with fresh vegetables in a red curry-coconut sauce

**Live Maine Lobster \$38**

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

**Alaskan King Crab Legs \$50**

1 1/4 lb., steamed, served with drawn butter, a risotto 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 with 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, with Au gratin potatoes & asparagus

**Shrimp & Artichoke**

**Linguine \$20**

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

**Linguine & Shells \$23**

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

**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