

**LEO'S
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

Steamed Mussels with Andouille Sausage \$9
Steamed in garlic butter & sherry

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

Prosciutto Wrapped Scallops \$14
Seared 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
Grilled, Sesame ginger glaze with mango salsa

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

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

Grouper, Florida \$26
Sautéed, Parmesan encrusted, garlic-tomato sauce

Swordfish, Atlantic \$26
Grilled, basted with apple cider vinaigrette, topped with roasted Butternut squash & cranberries

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

Scottish Salmon, Western Isles \$31
Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise & served with asparagus ~Also available Simply Grilled \$25~

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, arancini & fresh vegetables

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

Acadia Scallops \$29
Seared sea scallops served over sweet corn, peppers, applewood bacon & potato hash with garlic cream

Coconut Shrimp \$23
Flash-fried, served with orange marmalade-horseradish sauce, Harvest blend rice & 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

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 \$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

Linguine & Shells \$23
Gulf shrimp, scallops, salmon & mussels sautéed with garlic, olive oil & herbs

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