

**LEO'S**  
~Menu items 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

**Wild Mushroom Escargot \$11**  
Sautéed in garlic butter with Goat cheese, sun-dried tomatoes, asparagus & spinach, with crostini

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

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

**Ceviche \$11**  
Sea scallops, Scottish salmon & halibut cured in lime juice, served with marinated vegetables and fresh herbs

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

**Prosciutto Wrapped Scallops \$14**  
Seared scallops, wrapped in prosciutto with arugula, mango salsa & jalapeño citrus vinaigrette

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

**Raw Bar**

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

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

**\*Fresh Shucked Oysters Half Dozens \$18 ~ Each \$3**  
Bluepoint, Long Island Chelsea Gem, Puget Sounds Duxbury, Cape Cod Kumamoto, Puget Sound Sunset Beach, Puget Sound Wellfleet, Cape Cod

**Soups**

**Soup Du Jour \$6**

**Clam Chowder \$6.50**  
Manhattan style; chopped clams simmered with tomatoes, red skin potatoes, sherry & spices

**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

**Side & Entree Salads**

**The House Greens \$8**  
Spring mix greens with dried cherries, Gruyere cheese, red onions, candied pecans & sparkling citrus vinaigrette ~Add grilled chicken \$14~

**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 ~Add grilled chicken \$14.50~

**Pineapple & Vidalia Salad \$9**  
Grilled, topped with Gorgonzola Cheese & Balsamic Vinaigrette

**Honey Mustard Salmon Salad \$18**  
Grilled King salmon on fresh spinach with mushrooms, red onions, Mandarin oranges, candied pecans & honey mustard dressing

**Seafood Gazpacho Salad \$16**  
Baby shrimp & sea scallops tossed in a garlic clam sauce over Spring mix greens with red peppers, grape tomatoes, cucumbers & gazpacho

**\*Yellowfin Tuna Salad \$17**  
Sesame tuna, seared rare, over spinach, arugula, mango, red bell pepper, spicy wonton crisps, with ponzu dressing

**Shrimp & Crab Louie \$17.50**  
Baby shrimp, Jumbo Lump crab, Bleu cheese, egg, red onion, & tomatoes served on Spring mix greens with classic Louie dressing

**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 \$18**  
Horseradish encrusted, with Remoulade sauce

**Mahi Mahi, Costa Rica \$21**  
Grilled, Sesame ginger glaze with mango salsa

**Red Grouper, Florida \$21**  
Grilled, cumin dusted, with charred tomatillo-avocado salsa verde

**Scottish Salmon, Western Isles \$22**  
Grilled, with Portobello mushrooms, spinach & a light tomato broth

**Walleye, Canada \$21**  
Sautéed, pretzel encrusted, with dijonnaise sauce

**Swordfish, Atlantic \$22**  
Grilled, marinated in cumin-lime with salsa fresca & fried won-tons

**Lake Perch, Canada \$23**  
Light tempura batter, flash-fried, with Tartar sauce

**\*Yellowfin Tuna, Hawaii \$24**  
Seared, "everything" crust, with garlic-Dijon sauce

**Halibut, Alaska \$29**  
Grilled, Oscar style with Maryland Jumbo lump crab topped with Bearnaise, served with Harvest blend rice & asparagus ~Also available Simply Grilled \$23~

**Sandwich & Entree Selections**

Sandwiches are served with our Parmesan Waffle Fries

**Crab Cake Melt \$13**  
Broiled Maryland Jumbo Lump crab cake topped with tomato & Cheddar cheese, served on grilled Sourdough bread, with lemon-garlic aioli

**\*Leo's Burger \$11**  
Half pound of ground sirloin, topped with Cheddar & Provolone cheese, served on a grilled bun

**Halibut Sandwich \$15**  
Flash-fried halibut with garlic tartar sauce, lettuce & tomato on a grilled bun

**Blackened Salmon Burger \$12**  
Seared with Cajun seasonings, topped with sesame cucumbers & Wasabi-mayonnaise, served on a grilled bun

**Lobster Grilled Cheese \$16**  
Fontina, Fontinella & Gruyere cheese with fresh basil on sourdough bread, served with a cup of tomato basil Parmesan soup

**Chicken Wrap \$11**  
Grilled chicken breast, Romaine hearts, bacon, cheddar cheese & ranch dressing in a tomato-flour tortilla

**Chicken Quesadilla \$11**  
Mild chile-cheese tortilla with Cajun grilled chicken breast, pepper-jack & herb-garlic cheese, cilantro sour cream, salsa fresca & Cajun rice

**Smoked Turkey Melt \$10**  
Sliced smoked turkey breast, asparagus, Muenster cheese & Louie dressing on Sourdough bread

**Grilled Chicken \$14**  
With house made mozzarella, prosciutto, basil & charred tomatoes, served with harvest blend rice & fresh vegetables

**Cajun Chicken Tortellini \$18**  
Blackened boneless chicken strips sautéed in a Cajun cream sauce with mushrooms, tomatoes & cilantro

**Coconut Shrimp \$19**  
Flash-fried, served with orange marmalade-horseradish sauce, Harvest blend rice & fresh vegetables

**\*Filet Mignon \$28**  
6 oz. center cut, Black Angus, served on Merlot demi-glace with a risotto cake & asparagus

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 these items, written information is available upon request

