

2008-2010



SPLASH NEW ENGLAND CLAM CHOWDER

Thick, rich and full of whole clams, potatoes and bacon
Cup \$5.95, Bowl \$6.95

SOUPS OF THE DAY

Choice of three seasonal daily soups
Cup \$4.95, Bowl \$5.95

LOBSTER ROLL Tarragon butter poached cold water lobster with bacon and hollandaise sauce on a toasted roll \$14.95

OYSTER BAR CLUB Smoked turkey, applewood smoked bacon and cappicola with Swiss and cheddar cheeses, romaine and heirloom tomatoes \$10.95

NEW YORK STRIP STEAK SANDWICH Sliced smoked New York Strip Steak with caramelized onions, grilled portabella mushrooms and Swiss cheese \$11.95

SALMON BLT House smoked salmon with applewood smoked bacon, heirloom tomatoes and baby greens \$11.95

CRAB MELT Lump blue crab salad with roasted red pepper, avocado and melted swiss on grilled focaccia \$12.95

HAWAIIAN BIG EYE TUNA SANDWICH The ultimate tuna sandwich Sake Grilled rare \$26.95

Sandwiches served with chips, cottage cheese, coleslaw, pasta salad, soup of the day, or New England clam chowder

SALMON CAESAR Salmon on top of crisp romaine tossed in a garlic anchovy dressing with pine nuts \$11.95

SALADS LOUIS Shredded romaine, tomatoes, hard boiled eggs and Louis dressing with choice of;
1/4 lb shrimp \$11.95, 1/4 lb blue crab \$11.95, 1/2 Maine Lobster \$17.95, Whole Maine Lobster \$33.95

\$10.00 LUNCH FEATURE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
LOBSTER ROLL	OYSTER BAR CLUB	STEAK SANDWICH	SALMON BLT	CRAB MELT

Splash Ten Dollar Lunch Combo

Choose any two of the following lunch items for only \$10.00. Soda, coffee or tea included

SALADS

CAESAR SALAD

Crisp romaine tossed in a garlic anchovy dressing with pine nuts

CAPRESE SALAD

Organic heirloom tomatoes, fresh mozzarella and basil with balsamic reduction

GARDEN SALAD

A variety of baby field greens tossed in a balsamic vinaigrette

BOWL of SOUP

CLAM CHOWDER

Thick, rich and full of whole clams

SOUP OF THE DAY

Choice of three seasonal daily soups

SANDWICHES

CAPPICOLA & FRESH MOZZARELLA

Thinly sliced imported cappicola and marinated mozzarella on grilled focaccia bread, with heirloom tomatoes and pesto

TURKEY MELT

Smoked turkey with lemon pepper aioli, roasted red pepper and melted Swiss cheese

ITALIAN SUPREME

Pastrami, salami, and pepperoni with provolone, lettuce, heirloom tomatoes and Dijon red wine vinaigrette

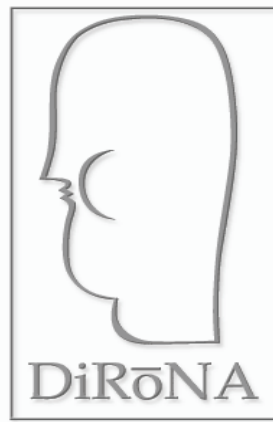
TUNA SALAD

Poached Hawaiian big eye tuna salad with celery, red onion, and herbed green olives on whole grain wheat

CHICKEN SALAD

Braised chicken with cranberries, celery, red onion and bacon on whole grain wheat

All House Smoked Meats provided by Jethro's BBQ



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FRESH OYSTERS

Ask your server for today's selection of fresh oysters. Daily selections from the cold clear waters of Puget Sound, British Columbia, Connecticut, Long Island and Nova Scotia.

Mix and match 6 or more raw oysters, \$2 per oyster.

Served with traditional condiments.

Oysters Moscow~\$2.50/Each *On the half shell with horseradish cream and black and red caviar

Oyster Shooters~\$4/Each *Blue Points with Vodka and spicy tomato juice

Minimum order of 6 for the following

Oysters Rockefeller~\$2.50/Each Broiled with bacon, spinach, caramelized onions, topped with hollandaise

Oysters Bienville~\$2.50/Each Broiled with shrimp, mushrooms and bacon

SHELLFISH COCKTAILS

Splash Seafood Cocktail Platter Shrimp, Alaskan King Crab Leg and Maine Lobster

1/4 lb. Each of Shrimp & Crab and a half Maine Lobster \$35.95

1/2 lb. Each of Shrimp & Crab and a whole Maine Lobster \$59.95

Shrimp Cocktail 1/4 lb. \$9.95, 1/2 lb. \$16.95, 1 lb. \$29.95

Alaskan King Crab Leg Cocktail 1/4 lb.\$8.95, 1/2 lb. \$14.95, 1 lb. \$24.95

Whole Maine Lobster Cocktail Half \$17.95, Whole \$32.95

CAVIAR

Russian Osetra *Osetra has a nutty flavor with a pleasing firm texture. It's glowing color varies from warm brown to greenish-gray \$275.95

Russian Sevruga *Sevruga has the finest grained eggs of the three Russian Caviar. Color of the eggs are various shades of gray. Sevruga Caviar has a unique clean salty sea flavor \$135.95

American Sturgeon *Smaller than its Russian cousins and ranges in color from dark gray to black. This Caviar has a subtle brine flavor with a buttery silken texture \$49.95

All Caviar subject to availability and change in market prices without notice.

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals With certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.*

General Manager Mike Holms
Executive Chef Aaron Broshar
Sous Chef Scott James

*Splash Seafood is a nonsmoking establishment.
Only one promotional gift certificate per visit.
20% gratuity will be added to parties of six or more.
We accept Master Card, Visa, Discover, American Express and Diners Club.*