

2008-2010



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 and topped with hollandaise.

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

SHELLFISH COCKTAILS & OYSTER BAR CLASSICS

Splash Seafood Cocktail Platter Shrimp, 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

Sesame Seared Blue Fin Tuna* served with wasabi, pickled ginger, seaweed and crostini \$14.95

Smoked Fish Trio herb salmon, horseradish seabass and rainbow trout with tobiko \$10.95

SPLASH SPECIALTY APPETIZERS

Splash Crab Cakes served over a lobster sherry cream sauce \$13.95

Mussels 1 lb. steamed PEI mussels in saffron wine broth with goat cheese crouton \$12.95

Carpaccio* very thin slices of rare filet with wasabi, capers, beer mustard and crostini \$11.95

Calamari and Shrimp lightly fried with pepperoncini and served with sun dried tomato aioli \$11.95

BBQ Shrimp six bacon wrapped shrimp with chipotle bbq sauce served over slaw \$13.95

Escargot broiled in garlic butter havarti cheese served with fresh bread \$11.95

Sautéed Scallops served over gorgonzola mashed potatoes with Cajun cream sauce \$12.95

Artichoke Fusion with artichoke hearts, spinach, garlic, spring onions and parmesan \$10.95

SOUPS

Splash New England Clam Chowder Thick, rich and full of whole clams Cup \$5.95, Bowl \$6.95

Soup of the Day Cup \$4.95, Bowl \$5.95

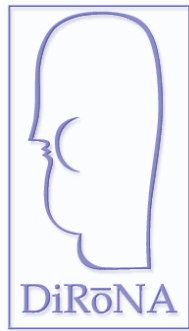
CAVIAR

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.



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MIXED GREENS

Splash Salad spinach lightly tossed with cranberry champagne vinaigrette, roasted corn, dried cranberries, candied walnuts, bacon and gorgonzola \$7.95 full / \$4.95 half

Classic Caesar crisp romaine tossed in a garlic anchovy dressing with pine nuts and anchovies \$7.95 full / \$4.95 half

Garden Salad a variety of baby field greens tossed in a balsamic vinaigrette with goat cheese crouton \$6.95 full / \$3.95 half

Louis Salad Bay Shrimp, Blue Crab, shredded romaine, tomatoes, hard boiled eggs and Louis dressing \$11.95 full / \$7.95 half

Caprese Salad Organic heirloom tomatoes, fresh mozzarella and basil with balsamic reduction \$12.95 full / \$8.95 half

Add grilled Gulf Shrimp or seared Fresh Sea Scallops to any salad for \$2.95 a piece

FRESH FISH & SHELLFISH

Chilean Seabass \$29.95 Swordfish \$25.95 Hawaiian Sun Snapper \$19.95 Atlantic Salmon \$20.95

Hawaiian Big Eye Tuna \$28.95 Gulf Shrimp \$26.95 Fresh Sea Scallops \$27.95

Your choice of preparation: *Char-grilled, Pan-seared, Meuniere or Cajun blackened*

*All seafood prepared medium except Tuna, done rare **

CHEF'S SEAFOOD SPECIALTIES

- ▶ **Alaskan King Crab Legs** 2 lbs. of extra large legs served with drawn butter \$64.95 full/\$ 34.95 half
- ▶ **Live Maine Lobster** 1 1/4 lb whole lobster steamed or grilled with drawn butter \$36.95
- ▶ **Splash Surf & Turf** an 8 oz Filet Mignon and a 1 lb. Alaskan King Crab leg \$54.95
- ▶ **Steak & Lobster** Filet, Ribeye or New York Strip with live Maine Lobster \$65.95/\$67.95/\$69.95
- ▶ **Steak & Shrimp** Filet, Ribeye or New York Strip with 3 gulf shrimp \$46.95/\$48.95/\$50.95
- ▶ **Chilean Seabass Meuniere** pan seared and finished with a white wine, lemon, and butter sauce \$29.95
- ▶ **Sashimi Tuna*** seared and served rare with rice, stir-fried snow peas, wasabi, ginger and seaweed salad \$29.95
- ▶ **Sake Grilled Shrimp** served over mashed sweet potatoes with black bean mango salsa \$27.95
- ▶ **Cajun Sea Scallops** lightly blackened with a Cajun cream sauce \$27.95
- ▶ **Swordfish Moutarde** pan seared and finished with a Dijon beurre blanc \$25.95
- ▶ **Splash Sun Snapper** cashew encrusted and topped with tropical fruit salsa \$21.95
- ▶ **Splash Chicken** roasted airline chicken breast over seasonal vegetable risotto \$18.95
- ▶ **Creole Penne** fresh house made seafood andouille sausage, mussels and crawfish in a Cajun cream sauce \$19.95
- ▶ **Fettuccine** with gulf shrimp and sea scallops finished in a classic alfredo sauce \$25.95
- ▶ **Grilled Portobello Platter** with assortment of sake grilled seasonal vegetables \$15.95
- ▶ **Fresh Vegetable Risotto** risotto with fresh seasonal vegetables \$15.95

STEAKS & CHOPS

8 oz. Filet Mignon \$35.95 12 oz. Prime Aged New York Strip \$38.95
16 oz. Niman Ranch Double Pork Chop \$26.95 14 oz. Prime Aged Ribeye \$37.95

Add Maytag Bleu Cheese Frommage \$2.95

Entrées served with choice of seasonal vegetables and your choice of: garlic mashed potatoes, basmati rice pilaf or candied mashed sweet potatoes. Substitute seasonal vegetable risotto for \$2.95

**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.*

Fresh Bread On Request
General Manager Mike Holms
Executive Chef Aaron Broshar
Sous Chef Scott James

*~A \$5.95 charge will be added to split entrées. ~
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*

