



## Starters

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### **Lobster Cappuccino**

Savory, house-made bisque topped with lobster scented cream and lobster ceviche \$13

### **Beet Salad**

Assorted baby beets, mixed greens and Humboldt Fog goat cheese with extra virgin olive oil and balsamic reduction \$12

### **Salad Equinox**

Mixed greens, d'Anjou pears, dried Michigan cherries, Gorgonzola cheese, and candied walnuts with a Champagne citrus vinaigrette \$12

### **Tuna Sashimi**

Yellowfin Tuna accompanied with seaweed salad, pickled ginger, wasabi and soy \$12

### **War Shore Oysters on the Half Shell**

Six Pungoteague Creek oysters from Onancock, Virginia freshly shucked and served on a bed of ice with cocktail sauce and lemon \$13

### **Sea Scallops in Phyllo**

Jumbo Sea Scallops encased in phyllo with fresh basil pesto and shredded Parmesan, baked and finished with basil oil and red pepper puree \$13

### **Escargots Bugatti**

Escargots baked in mushroom caps, enhanced with garlic, white wine and cream \$12

### **Gambas Ajillo**

The classic Spanish tapas favorite

Shrimp quickly sautéed with garlic, smoked paprika, and hot chiles in olive oil and lemon \$12

### **Crispy Virginia Oysters**

"Count" oysters and leeks quickly fried in a light batter and served with mustard lime remoulade sauce \$12

### **Fried Calamari**

Crispy-fried calamari served over mesclun greens with chili-garlic aioli \$12

### **Oysters Italienne**

Chesapeake oysters baked with prosciutto ham, basil, garlic, and Parmesan cheese \$13

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Because it is difficult to list every ingredient in every dish, please inform your server of any food allergies you may have.

**CELL PHONE POLICY:** As a courtesy to others, we ask that all guests refrain from using cell phones in the dining room.

Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food born illness, especially if you have certain medical conditions.

Menu revised:  
December 12, 2012

## Main Courses

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### **Crispy Florida Grouper with Gulf Shrimp**

Crispy-fried grouper served over black beans and rice with sautéed shrimp, tomato-cilantro salsa, chipotle aioli and barbecue sauce \$29

### **Whole Rockfish Provencale**

Whole Rockfish lightly marinated with garlic, herbs, and olive oil, roasted with tomatoes, fennel, and Kalamata olives. Served with sautéed sugar snap peas and orzo \$31

### **Atlantic Salmon**

Fillet of Atlantic salmon topped with Parmesan herb panko, baked and served with horseradish white wine cream sauce with red peppers and scallions, seared sea scallops, haricots verts and fingerling potatoes \$30

### **Pacific Yellowfin Tuna**

Pan seared sesame and mustard seed-crusting tuna with wasabi-mashed potatoes, tempura shrimp, Asian slaw in a Mandarin orange sesame vinaigrette, wasabi and soy sauce \$33

### **Thai Barbecued Mahi-Mahi**

Fresh Florida mahi - mahi with Thai barbecue glaze, macadamia crusted jumbo shrimp, pineapple-mango salsa, and jasmine rice \$30

### **Australian Barramundi**

Fresh water fillet of Barramundi sautéed with gulf shrimp, wild mushrooms, roasted red peppers, artichoke hearts, capers and tarragon in a dry sherry butter sauce. Served with jasmine rice and sautéed baby spinach \$30

### **Lemon Sole**

Fresh fillet of sole stuffed with jumbo lump crab meat, Boursin cheese, apples, and herbs, baked and served with white grape Riesling cream sauce, accompanied with roasted fingerling potatoes and haricots verts \$30

### **Thai Swordfish Steak**

Deep sea swordfish steak and pineapple grilled and served with Thai yellow curry with shrimp, grape tomatoes and chiffonade of spinach. Paired with jasmine rice and sautéed snap peas \$30

### **Zarzuela**

The classic Catalonian shellfish dish. Lobster, shrimp, mussels, calamari, scallops and littleneck clams steamed in a spicy white wine broth with tomatoes, saffron, garlic, roasted red peppers, and almonds. Accompanied with jasmine rice and sautéed spinach \$35

### **Maryland-Style Crab-Cakes**

Two jumbo lump crab cakes broiled with mustard lime sauce and served with fingerling potatoes in a warm applewood bacon, onion and scallion vinaigrette, grilled asparagus \$34

### **New York Strip**

Certified Angus strip steak grilled to your taste and served with rosemary, wild mushrooms, Marsala butter sauce, garnished with onion rings and served with truffled mashed potatoes and haricots verts \$34

### **Maple Leaf Breast of Duck**

Pan seared in cracked peppercorns with wild mushroom ragout, cognac, demi glace and cream. Served with sautéed baby spinach and mashed sweet potatoes \$32

### **Pork Tenderloin Gorgonzola**

Stuffed with spinach, prosciutto and Gorgonzola cheese, roasted and served with a roasted shallot, sage, veal demi glace with a touch of cream. Paired with orzo and grilled asparagus. \$29

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There is a split entree charge of \$5.00. Parties of six or more will have an 18% service charge added to their check. O'Learys Gift Certificates are available from your server

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Proprietor: Paul Meyer  
Executive Chef / General Manager: Russell Brown