



starters

shiitake chicken spring rolls 10
cilantro dipping sauce

crab cakes 13
jumbo lump blue crab cakes,
tomato relish and caper remoulade

tempura fried prawns 12
sweet and sour citrus sauce

sally's signature appetizer 16
blue crab cake, lobster bisque,
and chicken spring rolls

seafood selection

oysters, shrimp, crab legs and lobster
horseradish, mignonette, cocktail and tartar sauces
small 32 large 60

soup and salad

california greens 8
tomatoes, cucumbers and
sun dried cherry dressing

baby romaine salad 9
fresh shaved parmesan,
classic caesar dressing

lobster bisque 8
crème fraiche,
rosemary foam

from the sea

grilled peppered ahi 32*
boursin mashed potatoes, sautéed
spinach, miso-mustard butter sauce

fillo crusted halibut 32
garam masala spiced rice,
asparagus, tamarind aioli

seared striped bass 30
citrus and green asparagus risotto,
grapefruit salad

fish and chips 29
steak fries, malt vinegar, tartar and
spicy tamarind sauces

lobster pot pie 29
canadian lobster tails, vegetables,
portugese sausage, edamame and boursin
cheese, covered in puff pastry

maine diver scallops 29
chili and cilantro polenta cake,
mango chutney, spinach,
roasted tomato butter sauce

seafood cioppino 31
sautéed shrimp, crab, sea bass, scallops
and buttered croutons in a smoked
tomato broth

grilled fish plate 30*
striped bass, ahi, halibut topped with
pickled cucumber, mango chutney,
and tomato relish, whipped potatoes

from the land

**sun dried tomato-gorgonzola
crusted beef tenderloin** 35*
baby vegetables,
sweet soy demi glace

wild mushroom stuffed chicken 26
roasted garlic, gorgonzola, potatoes
and pancetta demi glace

general manager: chris reid

chef de cuisine: sarah linkenheil

please notify your server if you have any food allergies
raw or undercooked food may be hazardous to your health
an 18% gratuity will be added to parties of six or more