

# Starters

## Remington's Seafood Platter 29 (GF)

Lobster Tail (1), Oysters on the Half Shell (2), Gulf Shrimp (2), Littleneck Clams, Crab Salad, Traditional Cocktail Sauce, Mignonette Sauce

## Crispy Fried Oysters 13

Turmeric Mushrooms, Red Cabbage, Harissa Remoulade

## Crudité 14

Fresh Seasonal Vegetables, Tomato-Basil Hummus, Grilled Pita

## Crispy Calamari 12

Sweet Ginger Crust, Fresh Basil, Fresno Chiles, Lime Aioli

## Prince Edward Island Mussels 12 (GF)

Cilantro, Lime, Jalapeño, Basil, Coconut-Lemongrass Broth

## Chai Seared Yellow Tail 16 (GF)

Shaved Radish, Escabeche

## Duck Rillettes 14 (GF)

Apple Compote, Crostini

## Daily Oyster Selections (GF) MP

Cucumber Mignonette Sauce and Cocktail Sauce  
Please inquire of your server.

## Artisanal Cheese and Charcuterie Plate

Seasonal Selections of Cured Meat and Cheeses,  
Toasted Bread, Garnitures  
Choose Three: 12 Choose Six: 18

# Soups and Salads

## Cioppino 14

Lobster, Fin and Shell Fish, Spiced Tomato-Saffron Broth

## Burrata 15

Heirloom Tomatoes, Basil, Garlic Crostini,  
EVOO, Aged Balsamic

## Roasted Baby Beets 15 (GF)

Arugula, Pistachio Puree, French Goat Cheese

## Baby Lettuce Wedge Salad 10 (GF)

Radish, Turnips, Tomato, Fresh Herbed Buttermilk, Piave Cheese

## Remington's Lobster Salad 17 (GF)

Mache, Avocado, Tomato, Sea Beans, Tarragon Vinaigrette

# Entrees

## Shrimp & Cavatelli 26

Poached Shrimp, Roasted Tomato, Peppercini,  
Grilled Scallion, Garlic, White Wine,

## Pan Seared Black Bass 31 (GF)

Sautéed Fingerling Potatoes, Baby Green Beans, Clam Broth

## Grilled Salmon 28 (GF)

Braised Turnips, Bacon-Almond Brussels Sprouts, Shitake Dashi

## Pan-Roasted Day Boat Scallops 34 (GF)

Crab Risotto, Asparagus, Warm Bacon-Herb Vinaigrette

## Socca Crepe 24 (GF)

Mushrooms, Asparagus, Tomato, Scallion,  
Green Chili Crème Fraiche, Mesclun Greens

## Fennel Rubbed Double Cut Pork Chop 32 (GF)

Herbed Fingerling Frites, Broccoli Rabe, Hot Pepper Relish

## Pan Seared Duck Breast 32

Cumin Carrots, Garlic and Fresh Herbs, Spaetzle,  
White Wine Duck Jus

## Pan Roasted Chicken 26 (GF)

Sautéed Mushrooms, Zucchini Capellini, Sherry-Jus Vinaigrette

## Grilled 8 oz. Tenderloin Filet 42 (GF)

Marinated Red Onion, Danish Blue Potato Croquette, Bourbon Glace

## Grilled 12 oz. New York Strip Steak 36 (GF)

Duck Fat Fingerling Frites, Arugula and Tomatoes,  
Horseradish Chimichurri

## Remington's Award Winning Prime Wagyu Burger 16

Worcestershire Onions, Aged White Cheddar,  
Bacon Fat-Tabasco Fries

## Additions to Any Entrée:

Shrimp (2) 6 Scallops (2) 10 Molten Gorgonzola 5

# Side Dishes 7

Bacon-Almond Brussels Sprouts (GF)

Sautéed Garlic Spinach (GF)

Truffle Parmesan Fries

Duck Fat Fingerling Frites (GF)

Seasonal Vegetable Risotto (GF)

Broccoli Rabe (GF)

GF --- Gluten Free Veg --- Vegetarian MP --- Market Price

SUMMER 2017

MENU AND PRICING SUBJECT TO CHANGE