

Remington's

Starters (Chilled)

Daily Oyster Selection GF MP

Champagne Mignonette, Cocktail Sauce, Lemon Garnish

Daily Hummus Platter 13

Sliced Cucumbers, Feta Cheese, Olive Medley, Roasted Red Peppers, Toasted Pita Chips

Charcuterie 16

Chef's Choice of Daily Meats and Cheeses with Traditional Seasonal Garnishes, Toasted Crostini

Traditional Shrimp Cocktail GF 14

House-made Cocktail Sauce, Lemon Garnish

Remington's House Greens V GF 12

Mixed California Greens, Heirloom Cherry Tomatoes, Shaved Radish, Sliced Cucumber, Goddess Dressing

Arugula and Watermelon Salad V GF 13

Baby Arugula, Watermelon, Red Onion, Crumbled Feta, Mint, Sliced Almonds, Balsamic Vinaigrette

Chopped Wedge Salad GF 12

Chopped Iceberg Lettuce, Applewood Smoked Bacon, Red Onion, Diced Tomato, Sliced Cucumber, Hard Boiled Egg

Choice of Dressings: Buttermilk Blue Cheese, Ranch, Balsamic Vinaigrette

Crab Sliders Remy 15

Lump Crab Salad, Roasted Corn Salsa, Spicy Aioli, Mini Sweet Hawaiian Rolls

Avocado Caprese Salad GF 16

Fresh Mozzarella, Beefsteak Tomatoes, Sliced Avocado, Fresh Basil, Extra Virgin Olive Oil, Balsamic Glaze, Mediterranean Sea Salt

Chilled Shrimp & Calamari Salad GF 14

Garlic, Celery, Red Peppers, Artichokes, Parsley, Lemon Garnish

Starters (Hot)

Soup of the Day MP

Truffle Fries V GF 10

Parmesan Cheese, Seasoning, Herbs, Truffle Aioli

Thai Coconut Shrimp 13

Fried Coconut Shrimp, Curry Aioli

Crispy Calamari 14

Sweet Ginger Crust, Fresh Basil, Hot and Sweet Chilies, Lime Aioli

Toasted Flatbread 14

Whipped Ricotta, Heirloom Tomatoes, Fresh Mozzarella, Basil, Baby Arugula, Pomegranate- Balsamic Drizzle

Grilled Avocado GF 16

Grilled Skewered Shrimp, Mango Salsa, Tequila-Lime Aioli

Entrees

Pan Seared Salmon GF 28

Roasted Cauliflower, Heirloom Tomatoes, Broccoli, Garbanzo Beans, Coconut Cream Sauce

Shrimp and Scallop Rosa 29

Roasted Shallots, Garlic, Plum Tomatoes, Touch of Cream, Fresh Basil, Rigatoni Pasta

Seared Local Dayboat Scallops 35

Bacon, Pea and Crab Risotto, Spinach, Herbed Scampi Sauce

Vegetarian Risotto V GF 26

*Grilled Asparagus, Heirloom Tomatoes, Gruyere Cheese,
Herbed Meyer Lemon Mascarpone Cheese*

Sweet Anne's Linguine & Clams 26

Fresh Local Clams, White Wine, Garlic, Fresh Herbs, Linguine

Chicken Milanese 27

Arugula, Red Onion, Heirloom Tomato, Ciliegine Mozzarella, Citrus Herb Vinaigrette

8 oz. Grilled Filet Mignon "Oscar" GF 37

Whipped Potatoes, Grilled Asparagus, Crab and Béarnaise Sauce

14 oz. Grilled N.Y. Strip Steak GF 37

Roasted Fingerling Potatoes, Sautéed Spinach, House Steak Sauce

Braised Short Rib 33

Fire Roasted Garlic Mashed Potatoes, Sautéed Baby Bok Choy, Scallion-Ginger Soy Glaze

Remington's Award Winning Prime Wagyu Burger 16

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

Sides 7

Spinach Sautéed V GF	Whipped Potatoes V GF	Grilled Asparagus V GF
Roasted Potatoes V GF	Steamed Broccoli V GF	Cheesy Risotto V GF
Sautéed Baby Bok Choy V GF	Shoe String Fries V GF	

Additions: Shrimp \$3 each, Scallops \$4 each, Chicken \$7

GF – Gluten Free

V – Vegetarian

MP – Market Price

Menu and pricing subject to change.

\$8 Charge for Splitting Entrees will be applied.
20% Gratuity Will Be Added to Parties of 6 or More.
Remington's Gift Cards Are Available in Any Denomination.
Please see your server or our hostess.

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.