

# Thursday, March 15, 2012

## FRESH OYSTERS\*

Blue Point, Chesapeake Bay, Virginia 2.49 Each      Fanny Bay, Ship's Point, British Columbia 2.49 Each  
Gold Creek, Hood Canal, Washington 2.49 Each      Kumamoto, Humboldt Bay, California 2.99 Each

## SEAFOOD COCKTAILS

Oregon Bay Shrimp Cocktail 9.99      Half Pound Jumbo Shrimp Platter 14.99  
Combination Cocktail 12.99      One Pound Jumbo Shrimp Platter 27.99  
    *Bay Shrimp & Snow Crab*  
Jumbo Gulf Shrimp Cocktail 9.99      Snow Crab Cocktail 16.99  
    Dungeness Crab Cocktail 23.99

## APPETIZER SPECIALTIES

Jumbo Onion Rings 6.99      Steamed Manila Clams 14.99  
Fried East Coast Calamari 10.99      Steamed Maine Mussels 12.99  
Hot Spinach, Crab & Artichoke Dip 10.99      Steamed Mussels & Clams 13.99  
House Smoked Atlantic Salmon 10.99      Oysters Rockefeller 14.99  
    Clam Chowder 6.99      Crab Stuffed Mushrooms 10.99  
Maryland Lump Crab Cakes 14.99

## SEAFOOD LOUIE

*Mixed Greens, Tomato, Egg, Asparagus, Avocado, Red Bell Pepper, Olives, Beets & Capers*

Jumbo Gulf Shrimp 22.99      Snow Crab 24.99  
    Bay Shrimp 17.99      Combination 22.99  
    Dungeness Crab 29.99      *Bay Shrimp & Snow Crab*

## SALADS

Market Street Salad 22.99      Asian Salad  
    *Mixed Greens, Gulf Shrimp, Snow Crab*  
    *Mixed Tableside with your Choice of Dressing*  
Seafood Cobb Salad 18.99      ½ Salad 14.99      Mandarin Oranges, Red Peppers, Green Onion,  
    *Tomato, Avocado, Egg, Bacon, Bleu Cheese,*  
    *Bay Shrimp, Snow Crab*      Carrots, Fried Won Tons, Sesame Vinaigrette  
    WITH AHI TUNA\* 25.99  
Chicken Cobb Salad 16.99      ½ Salad 12.99      WITH BROILED CHICKEN 16.99  
    *Chicken, Tomato, Avocado, Egg, Bacon, Bleu Cheese*      Mixed Seafood 15.99  
    Mixed Green Salad 4.99      Halibut, Shrimp, Crab & Celery with Mayonnaise  
    *Cucumber & Tomato, Choice of Dressing*      Caesar Salad 11.99      ½ Salad 8.99  
    CHICKEN BLACKENED OR BROILED 16.99  
    ATLANTIC SALMON BLACKENED OR BROILED 18.99

## CRISPY FRIED SEAFOOD

*Choice of Clam Chowder, Mixed Green Salad or Spinach Salad*  
*Choice of Parsley Boiled Potatoes, French Fries or Rice*

Outer Banks Sea Scallops 21.99      Fisherman's Platter 23.99  
    Jumbo Gulf Shrimp 21.99      *Fish, Shrimp, Scallops, Calamari*  
    East Coast Calamari 18.99      Fish n Chips 18.99

## PASTA

*Choice of Clam Chowder, Mixed Green Salad or Spinach Salad*  
Four Cheese Ravioli 17.99      Crab Ravioli 25.99  
    *Marinara Sauce*      *Tomato Cream Sauce*  
Spicy Cajun Fettuccine 21.99  
    *Gulf Shrimp, Scallops, Chorizo Sausage*

## KETTLE SPECIALTIES

Shrimp Bisque 19.99      Seafood Combo Bisque 20.99  
Scallop Bisque 20.99      *Shrimp & Scallops*  
Clam Chowder 6.99

## SIDES

Hollandaise or Béarnaise Sauce 2.49      Parsley Boiled Potatoes 2.49  
    Vegetable of the Day 2.99      French Fries 1.99  
Asparagus with Hollandaise 4.99      Fried Jumbo Shrimp 10.99  
Skillet of Sautéed Mushrooms 6.99      Fried Sea Scallops 10.99  
    *White, Cremini & Portobello*  
    Add Oscar Style 6.99      Maryland Lump Crab Cake 8.99  
    Au Gratin Potatoes 4.99

**ENHANCE YOUR DINING EXPERIENCE**  
**ADD BAY SHRIMP FOR 1.99 OR CANADIAN SNOW CRAB FOR 4.99 TO YOUR MIXED GREEN SALAD**

**DAILY CATCH & SPECIALTIES**

*Choice of Clam Chowder, Mixed Green Salad or Spinach Salad*  
*Choice of Parsley Boiled Potatoes, French Fries or Rice*

**Fresh Atlantic Salmon Broiled, Cucumber Dill Sauce 24.99**  
**Alaskan Halibut Grilled, Tartar Sauce 31.99**  
**Alaskan Halibut Oscar Grilled, Snow Crab, Asparagus, Béarnaise Sauce 38.99**  
**Fresh Hawaiian Ahi Tuna Pepper Seared, Soy Ginger Sauce 31.99**  
**Fresh Boneless Idaho Trout Grilled, Tartar Sauce 21.99**  
**Fresh Ecuadorian Tilapia Grilled, Tartar Sauce 24.99**  
**Columbia River King Salmon Broiled, Cucumber Dill Sauce 27.99**  
**Fresh Hawaiian Mahi Mahi Broiled, Teriyaki Glaze 24.99**  
**Fresh Pacific Swordfish Broiled, Pineapple Salsa 26.99**  
**Maryland Lump Crab Cakes 24.99**  
**Steamed Australian Lobster Tail 55.99**  
**Cioppino 29.99**  
*Classic Fisherman's Stew with Fish, Jumbo Shrimp, Scallops, Mussels, Clams*

**EARLY BIRD SPECIAL – 19.99**

**ROAST PRIME RIB OF BEEF\*, ATLANTIC SALMON OR FRESH ECUADORIAN TILAPIA**

*Choice of Clam Chowder, Mixed Green Salad or Spinach Salad*  
*Choice of Parsley Boiled Potatoes, French Fries or Rice*  
*Served with Haagen-Dazs Ice Cream with Wafer Cookie or Home-made Cupcake*  
**Served until 7:00 p.m. Daily**

**Sunday & Monday – EARLY BIRD SPECIAL AVAILABLE ALL NIGHT LONG!**

**DAILY DINNER SPECIALS – 15.99**

*Choice of Clam Chowder, Mixed Green Salad or Spinach Salad*  
*Choice of Parsley Boiled Potatoes, French Fries or Rice*

**ALASKAN ROCK SOLE**  
**CRISPY WRAPPED SHRIMP**  
**DEEP FRIED BAY SCALLOPS**  
**CAPE CAPENSIS STUFFED WITH ARTICHOKE & CRAB, TOPPED with HOLLANDAISE**

**STEAKS\* - CERTIFIED ANGUS BEEF® NATURAL**

*The Highest Quality Beef Available. Abundantly Flavorful. Incredibly Tender.*  
*Naturally Juicy. Natural Feed, Antibiotic and Hormone-Free.*

*All Steak Entrees served with Choice of Clam Chowder, Beefsteak Tomato Salad,*  
*Mixed Green Salad or Spinach Salad*  
*Choice of Au Gratin Potatoes, Parsley Boiled Potatoes, French Fries or Rice.*



**PRIME New York Strip 14 oz 43.99**  
**Filet Mignon 8 oz 39.99**  
**Prime London Sirloin Peppersteak 10 oz 31.99**  
*Bacon, Green Onion*  
**Prime London Sirloin 10 oz 27.99**

*Add One Australian Lobster Tail for 37.99*

**SANDWICHES\* – CERTIFIED ANGUS BEEF® NATURAL**

*All Sandwiches served with French Fries*

**New York Steak Sandwich 10 oz 26.99**  
**Beefsteak Tomato with Bleu Cheese and Garlic Toast**  
**Hamburger 8 oz 13.99**  
**Hand-made Beef Patty, Lettuce, Tomato, Red Onion, Pickle, Choice of Cheese**  
**Request Bacon at No Charge!**  
**Western Burger 8 oz 13.99**  
**Hand-made Beef Patty, Ortega Pepper, Tomato, Bacon and Cheddar Cheese**

**Gastronomy Guarantee:** *Every Gastronomy restaurant is committed to providing hospitable service and delicious food. If we fall short of our goal, please contact the manager on duty, and if we cannot correct the problem to your satisfaction, we will be pleased to buy your meal.*

*\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, shellfish, poultry & pork reduces the risk of foodborne illness.*