

## Seafood

### SALMON EN PAPILOTE

Fresh north Atlantic salmon, chardonnay, lemon and herbs de Provence baked in a parchment paper wrap.  
**\$18.95**

### GRILLED SEA SCALLOPS

Jumbo sea scallops grilled on rosemary skewers drizzled with a garlic white wine sauce  
**\$19.95**

### BAKED SCALLOPS

Fresh scallops topped with panko bread crumbs & garlic lemon sauce, baked to a golden brown  
**\$22.95**

### HADDOCK BRUSHETTA

Fresh filet of haddock topped with brushetta salsa made from roasted tomatoes, fresh mozzarella, basil and extra virgin olive oil  
**\$22.95**

### AHI TUNA

Sesame encrusted ahi tuna pan seared and drizzled with soy garlic sauce & served over wild rice with sides of wasabi and ginger  
**\$21.95**

### THE LONELY LOBSTER

1<sup>1/4</sup> lb steamed lobster served with corn on the cob & red bliss potatoes  
A classic New England favorite  
**\$22.95**

### NEW ENGLAND CLAM BAKE

Steamed lobster, P.E.I. mussels, local steamers, hot chorizo sausage, red bliss potatoes, & corn on the cob  
**\$28.95**

### BAKED STUFFED LOBSTER

Baked lobster with savory shrimp and scallop seafood stuffing, drizzled with a garlic white wine sauce  
**\$29.95**

### CAPTAIN BLACKSMITH'S FISHERMAN PLATTER

Fried haddock, clams, shrimp, calamari & scallops served with homemade fries  
**\$26.95**

## Meats

### GRILLED FILET MIGNON

Flame grilled 10 oz. filet mignon wrapped with smoked apple-wood bacon and drizzled with a balsamic demi glaze sauce  
**\$29.95**

### STEAK POBLANO

Flame grilled top round sirloin with sautéed Spanish onions, poblano peppers & crumbled blue cheese  
**\$20.95**

**Please be Advised: Consuming raw or undercooked food items increases the risk of food borne illness**  
**Blacksmith Shop Restaurant is a non-smoking establishment**  
**\*18% Gratuity will be added to parties of 6 or more**