

## Appetizers

🌀 House Favorites

### **Sesame Seared Ahi Tuna** 🌀

Served with a Spicy Cucumber Wasabi Cream Sauce and Sesame Dressing \$14

### **Fried Calamari**

Tender Tubes Lightly Coated with Spices and Fried to Golden Perfection Served With Marinara Sauce and Imperial Sauce \$14

### **Mussels Marinara**

PEI Mussels Sautéed with Fresh Garlic and Marinara Sauce \$14

### **Spinach & Artichoke Dip**

Spinach, Artichokes, and a Selection of Cheeses Blended and Baked, with Assorted Crackers \$13

### **Blackened Scallops** 🌀

Local Sea Scallops Blackened and Drizzled with Cucumber Wasabi Cream Sauce \$15

### **Island Style Coconut Shrimp**

Lightly Breaded with Shredded Coconut and Fried, Served with Orange Marmalade Dipping Sauce \$15

### **Jumbo Shrimp Cocktail**

Four Peeled Jumbo Shrimp Served Chilled with a Zesty Cocktail Sauce \$15

### **Twelve Little Neck Clams**

Steamed in a Lemon Garlic Wine Sauce and Served with Drawn Butter \$14

### **Ray's Wings** 🌀

Twelve Chicken Wings Cooked with Secret Spices and Coated with a Sweet and Tangy Hot Sauce \$14

### **Bacon Wrapped Filet Tips** 🌀

Eight Filet Tips Wrapped in Bacon, Served with Horseradish Cream Sauce \$14

### **Bruschetta**

Fresh Tomato Bruschetta on Herbed Focaccia \$12

### **Seafood Bruschetta**

Shrimp, Bay Scallops, Mussels, Clams, Calamari, & Diced Tomatoes Tossed in a Rich and Creamy Garlic Sauce Served over Ciabatta Garlic Crostini \$15

**Whitebrier Gift Certificates available at  
the hostess stand**

**[www.thewhitebrier.com](http://www.thewhitebrier.com)**



## Soups



### **Tomato Crab Bisque** 🌀

Cup: \$7 - Bowl: \$10

### **Baked French Onion Soup**

Five Different Onions in a Fresh Broth Topped with Garlic Bread and Melted Sharp Provolone \$10

### **Soup Du Jour**

Cup: \$6 - Bowl: \$9

## Salads

### **Whitebrier House Salad**

Mixed Greens, Cucumbers, Fresh Tomatoes, Red Onions, Radishes, Sliced Sweet Peppers Topped with Our Own House Champagne Vinaigrette \$6/\$9

### **Caesar Salad**

Crisp Romaine topped with Parmesan Cheese, Home Style Croutons and Caesar Dressing \$8/\$11

### **Lobster Caesar Salad**

Tossed with Succulent Lobster Meat \$15/\$18

### **Shore Time Summer Salad** 🌀

Fresh Baby Greens topped with Grapes, Berries, Mandarin Oranges, Candied Walnuts & Crumbled Bleu Cheese, Citrus Vinaigrette Dressing \$12/\$15

### **Crispy Asian Salad**

Fresh Baby Greens topped with Seared Salmon & Tuna, Mandarin Oranges, Red Bell Peppers, Toasted Almonds, and Crispy Chow Mein Noodles, tossed in Sesame Seed Dressing \$13/\$16

## **Kids Meals**

Served with Fries & Applesauce  
\*Pasta Does Not Include Fries

5oz Hamburger \$10

5oz Cheeseburger \$11

Grilled Cheese \$10

3 Chicken Fingers \$10

4 Chicken Fingers \$13

Penne Pasta with Meatballs \$10

## Vegetarian Entrées

Eggplant Rollatini \$24

Tri Color Cheese Tortellini with Sautéed Spinach and Rosa Sauce \$23



## Entrées



All entrees come with fresh baked bread,  
house salad, chef's choice of vegetable and starch  
There is a \$10 Charge for Split Plate Requests

### **Grilled 8oz Filet Mignon**

Hand Cut Marinated Filet Mignon Grilled to Perfection \$36

### **Filet Mignon Wrapped in Bacon**

Tender Filet Mignon Wrapped in Bacon Topped with Mushroom Onion Demi-Glace \$38

### **Steak & Cake**

4oz Filet Mignon paired with One of Our Delicious Crab Cakes \$40

### **New York Strip Steak**

Grilled New York Strip Steak with Sautéed Mushroom and Onion Demi-Glace \$32

### **Broiled or Fried Seafood Combo**

3oz Lobster Tail, Sea Scallops, Jumbo Shrimp, Flounder, and a Crab Cake \$40

### **Sautéed Colossal Lump Crab**

Tender Jumbo Lump Crab Meat Sautéed in Lemon, Butter, White Wine, & Garlic  
Served Over a Bed of Wild Rice \$40

### **Broiled or Fried Crab Cakes**

We think they're the Island's Best! Two Large Cakes Made with Lump Crab Meat \$37

### **Broiled Scallops**

Jumbo Sea Scallops Broiled with Marsala Wine and Clarified Butter,  
Over a Bed of Wild Rice \$36

### **Chilean Sea Bass**

Broiled Sea Bass Served with Fresh Tomato Bruschetta \$35

### **Seared Tuna with Lump Crabmeat and Béarnaise**

Fresh Tuna Filet Seared with Olive Oil, Topped with Sautéed Jumbo Lump Crabmeat, White  
Wine, Garlic and Béarnaise Sauce \$38

### **Whitebrier Chicken Parmesan**

Boneless Breast of Chicken Encrusted in Parmesan, with House Made Vodka Sauce &  
Mozzarella Chees, Served over a Bed of Linguini \$28

### **Chicken Oscar**

Boneless Breast of Chicken Sautéed in Butter, Topped with Roasted Asparagus, Lump Crab  
Meat, and White Wine Sauce \$34

### **Lobster Ravioli**

Six Large Ravioli Topped with Crabmeat in a Light Rosa Sauce \$37

### **Seafood Penne Pasta**

Penne Pasta Sautéed with Shrimp, Bay Scallops, Prosciutto, Garlic, Tomato, and Baby Spinach  
in a Champagne Cream Sauce \$35

### **Veal Marsala**

Fresh Veal Medallions Sautéed with Butter, Shallots, Mushrooms, Marsala Wine, and  
Demi-Glace \$35

### **Veal Whitebrier**

Tender Veal Medallions Sautéed in Butter and Fresh Garlic, Topped with Gorgonzola Cheese,  
Tomatoes and White Wine Demi-Glace \$36