

Among the Flowers Cafe ~ Dinner Menu

served on the patio 5:30-9:30 desserts until 10:00



Appetizers

New England Clam Chowder.....	4.95	Mussels.....	12.95
Soup du Jour.....		steamed in a white wine, tomato and herb broth	
Gazpacho.....	4.95	Jumbo Lump Crabcake.....	12.95
Shrimp Cocktail.....	12.95	roasted corn and pepper relish and an Old Bay sauce	
Garlic Bread.....	2.95		

Salads

Bleu Cheese, Russian, Creamy Italian, Parmesan Pepper, Balsamic Vinaigrette or Fat Free Tomato Basil Vinaigrette

Garden	4.95	Seared Tuna*.....	13.95
Jumbo Garden with Cheese.....	8.95	mixed greens with tomato pineapple salsa & lime wasabi vinaigrette	
Mixed Baby Greens.....	8.95	Lobster Salad Plate.....	15.95
goat cheese, chopped walnuts, onion and cranberry vinaigrette		Tuna Salad Plate.....	8.95
Caesar	8.95	Chicken Salad Plate.....	8.95
Chefs.....	9.95	salad plates served with garden veggies, pasta salad and roll	
A Jumbo garden w/ julienned ham, turkey, Swiss & American cheese		Fresh Fruit Plate.....	10.95
add Chicken.....	4.00	choice of sherbert, cottage cheese, sour cream or yogurt	
add Shrimp.....	6.00		

Sandwiches

On white, wheat, rye or bulky roll with chips and pickles
choice of lettuce, tomato, mayo, dijon mustard, horseradish and hot peppers

Lobster Salad Roll.....	15.95	Tuna.....	7.95
Marinated Chicken Breast.....	8.75	Chicken Salad.....	7.95
Roast Beef.....	8.75	Egg Salad.....	6.95
Turkey Breast.....	7.95	Egg Salad with Bacon.....	7.95
Turkey Breast with Bacon.....	8.95	Hummus & Veggie Roll-up.....	7.95
Ham and Cheese.....	7.95	B.L.T.....	6.95

add Swiss, American, Cheddar, Havarti, Provolone, Avocado..... 1.00

Beverages

Iced Tea or Coffee.....	2.25	Coffee, Tea, Herb Tea.....	2.25
Soda/Lemonade.....	2.25	Cappuccino.....	3.50
Milk.....	2.25	Espresso.....	2.25
Bottled Water.....	1.75	Milk Shake.....	4.95
San Pelligrino.....	1.75/3.75	Espresso Shake.....	5.95

Beer, Wine and Cordials ~ Ask your server about our fine selection

* Consuming undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses.



Pasta

Mixed Seafood Saute~28.

shrimp, scallops, lobster, clams and mussels sauteed with garlic and a touch of red pepper, then tossed with marinara and linguine

Scallop Picatta~22.

pan seared sea scallops tossed with lemon, capers, white wine and linguini

Carbonara~20.

prosciutto, bacon, red onions, garlic and white wine in a cream sauce tossed with penne pasta

Shrimp Scampi~22.

sauteed shrimp in garlic, white wine, olive oil and a touch of lemon juice, tossed with fresh herbs, served over linguini

Tortellini Primavera~20.

tri color tortellini tossed with fresh summer vegetables and asiago cheese

Entrees

Rack of Lamb*~30.

oven roasted with whole grain mustard and panko crust

Oven Roasted Alaskan Halibut~28.

with a roma tomato and leek fondue

12oz Choice NY Strip*~28.

sauteed to order with charred red onion glaze

Pan Roasted Chicken~24.

with a roasted tomato, white bean and artichoke ragout

Grilled Local Yellowfin Tuna*~28.

with a tomato pineapple relish and citrus beurre blanc

Steamed New England Lobster with drawn butter~market price

* Consuming undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses.

