

The Beginning

Fried Green Maters
Goat Cheese Crumble,
drizzled with Chef John's Hot Sauce...10

Crispy Calamari
Tossed in Mango Vinaigrette,
drizzled with Lime Chili Aioli ...12

Deviled Eggs
Millionaire Bacon & Jalepeño ...9

Oysters Rockefeller
Garlic Croustades ...18

Mussels

Coconut Milk, Ancho Chili
Powder & Wine ...16

Angus & Holstein Board
Prosciutto, Salami, Capicola,
Goat Cheese & Brie ...14

Artisan Bread Basket

Served with Butter...8

From the Garden

Add Chicken, Grilled or Fried...6 Shrimp, Grilled or Fried...8 Grilled Scallops...12

The Esmeralda House
Cucumbers, Tomatoes,
Red Onion, Asiago Shred, Croutons
& House Vinaigrette ...10

The Wedge

Iceberg, Grape Tomatoes, Bleu Cheese crumbles,
smoked Applewood Bacon
& Bleu Cheese Dressing...12

The Caesar

Classic ...10

Handhelds

Brisket Short Rib Burger
Half-pound, Short Rib Cheddar Bacon Burger
on a house made toasted bun
with hand-cut French Fries...16

Grilled Chicken Sandwich
Grilled chicken, Cheddar, lettuce,
tomato and onion on a toasted bun
with hand-cut French Fries...13

Lobster Roll

Served The Esmeralda way, on a New England Roll with Hand-cut Fries ...26

Mains

Surf with Shrimp ...8 Scallops ...12 Lobster ...18

Bone-In Chop

Marinated Kurobuta Chop with
Honey Garlic Glaze...34

Tempura Trout

Served with Cilantro Aioli
& Yellow Rice... 29

Brown Butter Tortellini

Acorn Squash, Broccoli, Swiss Chard,
Pecans & Goat Cheese ...26

Filet Mignon

Flame-grilled, Goat Cheese Mashed
& Mushroom Demi-Glace ... 36
Add bleu cheese crust...4

Horseradish Beet-Crusted Salmon

North Atlantic Salmon served
with Yellow Rice ...29

Chicken & Waffles

Crunchy-fried, Maple Aioli
& Red Cabbage Slaw ...29

Sides...5

Pork Belly Collards Brussels & Balsamic Goat Cheese Mashed Seasonal Vegetables Truffle Fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.