

SOUP & SALAD (half or whole order)

Gingered Heirloom Tomato & Melon Gazpacho: Marinated Blue Crab (GF, DF)* \$5/\$9

Farm Caesar: Romaine Hearts, Applewood Bacon, Cold Slow-Cooked Egg, Heirloom Tomato, Manchego-White Anchovy Dressing (GF)* \$5/\$9 Add Seared Tuna, 3 Mexican White Shrimp or 3 Scallops \$9

Summer Mixed Greens: Nectarine, Avocado, Grapefruit, Ricotta Salata, Salty Pistachios & Black Grape-Balsamic Vinaigrette (GF, V)* \$5/\$9 Add Seared Tuna, 3 Mexican White Shrimp or 3 Scallops \$9

Roasted Garden Beet Salad: Toasted Cashews, Clementines, Great Hill Blue Cheese, Lemon-Wildflower Honey Dressing (GF, V)* \$6/\$11 Add Seared Tuna, 3 Mexican White Shrimp or 3 Scallops \$9

BISTRO & STARTERS

Twin Tunas: Hawaiian Poke, Crisp Wonton, Seaweed Salad; Tartare, Crostini, Avocado & Yuzu Aioli (DF)* \$12

Lobster Johnnycake: Lobster & Cornmeal Pancakes, Sweet Corn Salsa & Fennel Pollen Butter (GF)* \$15

Jamaican Shrimp & Scallops: Jerk Rubbed & Cast Iron Seared, Ginger-Lime Coconut Broth, Grilled Pineapple Salsa (DF, GF)* \$12

Tandoori Beef Tenderloin Skewers: Chickpea Salad, Grilled Naan, Spicy Citrus-Yogurt Sauce \$9

Beef Flautos: Fried Tortilla Flutes, Braised Tenderloin, Microgreens, Cilantro Sour Cream, Red Pipian Sauce, Queso Fresca \$9

Hoisin Duck Wontons: Duck Confit, Gingered Apple & Jicama Slaw, Honey-Sesame Glaze \$10

East Meets West Oysters on the Half: Daily Selection of 3 each, Twin Tobikko & Fresh Wasabi Mignonette \$14

Cheese Plate of Local & International Artisanal Farms: Fresh & Dried Fruit, Assorted 'Vehicles' (V)* \$15

HOME-MADE PASTA (half or whole order)

Baked Conchiglioni Ratatouille: Stuffed Giant Shells, Five Cheeses, Garden Ratatouille (V)* \$13/\$25

Lobster Ravioli: Garden Fennel, Caramelized Cipollini Onions, Heirloom Tomatoes, Aged Gruyere Alfredo, Garden Parsley \$17/\$33

Pork & Shellfish: Littlenecks, Mussels, Linguica, Applewood Bacon, Bell Peppers, Garden Basil Pesto, Fresh Linguini \$15/\$29

ENTRÉE PLATES

Grilled Local Swordfish: Lobster Mashed Potatoes, Grilled Asparagus, Citron Blanc (GF)* \$33

Pacific Northwest Wild Salmon: Miso Glaze, Green Tea Soba Noodles, Baby Bok Choy, Spicy Miso Soup (DF)* \$29

Yin & Yang Sashimi: Pistachio Crusted Ahi Tuna, Toasted Unagi, Sushi Rice, Mango Guacamole (DF)* \$29

Baja Style Striped Bass: Chili-Cumin Crust, Corn-Cabbage Slaw, Queso Fresca, Tortilla, Heirloom Tomato Pico de Gallo, Black Beans & Rice \$27

Kalbi Braised Short Ribs: Korean Style Marinade, House-made Kimchee, Garlicky Spinach, Sushi Rice \$26

Grilled Omaha Pride Filet Mignon: Grilled Garden Squash, Smashed Yukon Potatoes, House Demi-Glace (GF)* \$36

Lamb Two Ways in India: Khorma Braised Leg, Cashew Gremolata & Quinoa and Grilled Vindaloo Loin Chop, Cucumber Raita, Grilled Naan & Basmati Rice \$27

Herb-Crusted Statler Chicken: Wild Mushroom Manicotti, Idiazabal Bechamel, Garlicky Spinach \$26

Mizutaki: Japanese Hot Pot of Tofu, Miso, Vegetables, Seaweed, Radish, Garlic, Ginger & Jasmine (DF, V)* \$19

SIDES

Fresh Vegetable \$5; Quinoa \$5; Lobster Mashed Potatoes \$11

- ❖ The Manisses kitchen prepares cuisine influenced from travels & experiences from throughout the world while trying to maintain a sustainable seafood program & utilizing produce from local farms, including our own.
- ❖ Consumption of raw or partially cooked shellfish, seafood or meats can increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and other food from animals fully cooked.
- ❖ Please inform your server of any allergies you may have before ordering. Common dietary restrictions such as celiac, vegan, etc. are happily accommodated. *The menu items above that meet these requirements are notated as follows: GF = Gluten Free, V = Vegetarian, DF = Dairy Free.
- ❖ A Gratuity of 20% will be added to Parties of 8 or more