

# LITTLE BOSTON

B · I · S · T · R · O

## STARTERS

### ***Dungeness Crab Dip***

Fresh S'Klallam Caught Dungeness Crab, Marinated Artichokes, Herbed Cream Cheese blended with Mama Lil Peppers and Aromatics served with Grilled Garlic Crostinis

18

### ***Pan Seared Scallops***

Three Bacon Wrapped Lemon/Honey Glazed Scallops served on a bed of Baby Arugula Spring Mix tossed in Citronette Dressing with Candied Marcona Almonds, Fresh Chevre and Citrus Supremes

20

### ***Calamari***

Fresh Cut Calamari tossed in our House Breading, Fried to perfection served with Roasted Garlic Aioli

18

### ***Garlic Truffle Frites***

Hand-Cut, Seasoned Russet Frites tossed in Truffle Oil served with Roasted Garlic Aioli

16

### ***Bread Service***

Fresh warm Whole Wheat Honey Oat Loaf accompanied with Whipped Butter and Honey Sage Whipped Butter

8

## SOUP & SALAD

### ***Little Boston Seafood Chowder***

Clams, Shrimp, Bay Scallops, Smoked Geoduck and True Cod

GF Cup 8 • Bowl 10

### ***Little Boston Caesar Salad***

Romaine Hearts, Shaved Parmesan Cheese, House Cracked Pepper Caesar Dressing topped with Honey Wheat Croutons

12

### ***House Salad***

Field Greens and Baby Arugula tossed in Citronette Dressing with Pomegranate Arils, Fresh Chevre, Shaved Fennel and Citrus Supremes

16

***Add: 6oz Salmon or Chicken 6***

## ENTREES

### ***Manilla Clams***

Two pounds Fresh Manilla Clams sautéed with Tomato Concasse, Roasted Garlic and Fennel Aromatics tossed with Fresh Lemon Buerre Blanc served with Grilled Garlic Crostinis  
30

### ***Butter Poached Halibut***

12oz. Fresh S'Klallam Caught Halibut served on Saffron Risotto with English Pea Puree and Glazed Baby Carrot Tops  
38

### ***Tuscan Portabella Ravioli***

Served with Sautéed Creminis, Sun-dried Tomatoes, Fresh Spinach and Roasted Garlic topped with Shaved Gruyere Cheese  
28

### ***Slow Braised Pork Osso Bucco***

Slow Cooked and served with Aged White Cheddar Mashed Potatoes, Shaved Brussels and Bacon  
36

### ***Garlic Prawn Linguini***

12oz. Fresh Hood Canal Prawns with Garlic Confit, Spinach, Tomato Concasse served with Linguini tossed in Fresh Shaved Parmesan Alfredo  
30

### ***Butter Poached Maine Lobster***

14oz. Butter Poached Lobster Tail served with Drawn Butter, Garlic Parmesan Marble Potatoes and Charred Asparagus  
60

### ***Dungeness Crab and Prawn Pot Pie***

Fresh S'Klallam Caught Dungeness Crab, Prawns and Vegetables baked in a Flaky Crust served with Sautéed Seasonal Vegetables  
36

### ***Chicken Devine***

Tender White Wine Glazed Chicken Thigh with Buttered Marble Potatoes and Grilled Asparagus  
30

## STEAK HOUSE SELECTIONS

### ***Prime USDA Bone in "Cowboy" Steak 16oz.***

Served with One Pound Loaded Baked Potato and Seasonal Vegetable Medley  
65

### ***21 Day Dry Aged 18oz. Porterhouse***

Served with One Pound Loaded Baked Potato and Seasonal Vegetable Medley  
65

### ***Prime USDA Rib Eye 14oz.\****

48

### ***USDA New York Strip 12oz.\****

42

### ***Certified NW Black Angus Filet Mignon 8oz.\****

42

### ***Top Sirloin 8oz.\****

28

\* Served with White Cheddar Yukon Mashed Potatoes and Sautéed Squash Medley. Substitute White Cheddar Mashed Potatoes for One Pound Loaded Baked Potato for 6

***Add: 1/2 pound King Crab Legs 35 or 14oz. Lobster Tail 40***

*Steaks are cooked to order. Consuming undercooked meats may increase your risk of food borne illness.*