



Locke-Ober Dinner Menu Summer 2010

Raw bar

*Pat Woodbury's Littlenecks 11.

Giant Shrimp Cocktail 15.

*Various East Coast Oysters 16.

Crab Louis Cocktail 16.

Locke-Ober's Own Rum & Tobacco Smoked Salmon 15.

Rhode Island Conch Salad with Hot Flatbread of Fresh Chick Pea Hummus 14.

Hors D'Oeuvres & Soups

JFK's Lobster Stew 14.

Chilled Almond Milk Soup with Lobster & Touch of Romesco 12.

'Potted' Escargots Bourguignons 14.

Locke-Ober's Clams Casino 12.

Grilled Diver Scallops with Roasted Garlic & Lemon Dressing...

Citrus Arancini 15.

Crisped Soft Shell Crabs with Salsa Verde & Summer's

Fresh Corn Pots de Crème 24.

Salads

- Flash Grilled Caesar Salad with Deviled Egg and Double Anchovies 11.
Baby Iceberg with Creamy Blue Cheese Dressing & Double Smoked Bacon 12.
Avocado...Watercress Salad with Sugared Rice Vinegar & Crisped Sunchokes 11.
Ripe Heirloom Tomatoes with Whipped Buffalo Ricotta...Crushed Marcona
Almonds and Nasturtium Dressing 10.

Specialties

- Lobster Savannah 2lbs. Market Price
Wiener Schnitzel “à la Holstein” 36.
Dover Sole Meunière 42.
Broiled Boston Schrod with Hot Crab 26.
Calf’s Liver with Brown Sugar Bacon & Extra Crisp Onion Rings 23.

Entrées

- Prime 14oz. N.Y. Sirloin...44.
Au Poivre or Marrow/Marchand de Vin or Herb Butter
10oz Center Cut Filet Mignon... Béarnaise Sauce 38.
Brick Chicken with Basket of Fresh Corn & Green Onion Hush Puppies 24.
Duck with Sweet Potato, Grilled Pineapple and Szechuan Pepper 29.
Charcoaled Muscovado & Lime Brushed Wild King Salmon with Spoon of Orange
Vichyssoise...Sesame Dressed Baby Arugula 32.
Grilled Sea Bass with Crisped Rock Shrimp...Zucchini Pesto &
Basil Whipped New Potatoes 34.
Rack of Lamb with Sweet Garlic Jumbo Asparagus...Gently Grilled with Buttery
Asparagus Flan 42.
Singapore Lobster Curry...Fresh Favas & Aromatic Jasmine Rice 36.

SIDES

Locke-Ober's Creamed Spinach 6.

Spinach Sauteed with Garlic & Hot Pepper 6.

Mashed Potatoes 6.

Our Own Tater Tots with Green Onions & Sea Salt 6.

Sauté of King Oyster Mushrooms & Summer's Chanterelles
with Whipped Sauterne Butter 9.

Kindly refrain from using cellular phones in the Dining Room.

* The Commonwealth of Massachusetts advises that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.