

## *Appetizers*

Cajun Fried Chicken Fingers with Remoulade.....	4.95
Crisp Deep Fried Calamari with Marinara and Beurre Blanc.....	7.75
Tuscan Style Calamari Fritti.....	8.50
<i>Lightly Fried and Topped with Olives, Capers, Garlic, Tomatoes, Peppers, Lemon and Extra-Virgin Olive Oil</i>	
Pan-Fried Maine Crabcakes with Roasted Tomato-Tartar Sauce.....	8.95
Pan Roasted Garlicky Shrimp.....	10.95
<i>Six Large Shrimp with Scampi Butter and Garlic Toast</i>	
Coconut Beer Battered Shrimp.....	11.95
<i>With Wasabi-Honey-Soy Dipping Sauce</i>	
Santa Fe Chicken, Cheddar and Grilled Onion Quesadilla.....	6.75
<i>With Chipotle Aioli and Pico de Gallo</i>	
Broiled Bacon Wrapped, Cajun Dusted Sea Scallops with Citrus Butter Sauce.....	10.95
Chicken-Fried Steak Tips with Housemade Horseradish Cream Sauce.....	6.95

## *Oyster and Shellfish Appetizers*

Today's Premium Farm Raised Oysters on the Half Shell.....	12.95
<i>Half Dozen, Served Chilled with Mignonette, Cocktail Sauce and Horseradish</i>	
Cape Cod Littleneck Clams on the Half Shell.....	7.95
Jumbo Shrimp Cocktail.....	8.95
Southern Style Deep Fried Oysters with Remoulade Sauce.....	8.95
Baked Clams Casino.....	9.95
<i>Six Littlenecks Topped with Onions, Peppers, Garlic, Bacon and Parmesan</i>	
Steamed Littleneck Clams.....	13.95
<i>Baker's Dozen with Chardonnay, Fresh Herbs and Garlic Butter</i>	
Steamed Prince Edward Island Mussels.....	9.95
<i>A Full Pound of Mussels with Choice of Red or White Wine Sauce</i>	
Hot Seafood Antipasto.....	14.95
<i>Scallops, Clams, Mussels, Shrimp, Calamari, and Chorizo in a Robust Red Wine Sauce. Served with Grilled Garlic Toast</i>	
Chilled Shellfish Carousel.....	18.95
<i>Featuring 1/2 Steamed and Chilled Maine Lobster, 2 Oysters, 2 Littlenecks and 2 Cocktail Shrimp on a Bed of Ice</i>	

## Salads

Garden Salad with choice of Dressing.....	4.50
<i>1000 Island, Herb Ranch, Blue Cheese, Basil-Vinaigrette or Raspberry Vinaigrette</i>	
Hearts of Romaine Caesar Salad.....	4.50
<i>With Shaved Parmesan, Garlic Croutons and Lemon</i>	
<i>Add Grilled Chicken.....5.00 Add Grilled Shrimp.....7.00 Add Grilled Salmon.....7.00</i>	
Mt.Olympus Greek Salad.....	4.50
<i>Fresh Greens with Olives, Tomatoes, Feta, Cucumbers and Lemon-Basil Vinaigrette</i>	
Zoë's Local Salad.....	4.50
<i>Local Mesclun tossed with Raspberry Vinaigrette and topped with Goat Cheese and Candied Walnuts</i>	

## Soups, Stews and Pan Roasts

Zoë's Seafood Bisque	Cup.....3.95	Bowl.....4.95
<i>Rich with Seafood and Vegetables, then finished with Brandy and Cream</i>		
Zoë's New England Clam Chowder	Cup.....3.95	Bowl.....4.95
<i>Thick and Creamy</i>		
Crock of Baked French Onion Soup.....	5.95	
<i>Laced with Sherry and Baked with Cheese</i>		
Oyster Stew.....	10.95	
<i>Made with Sweet Cream, Butter, Paprika, Sea Salt, Cracked Pepper, Potatoes, Leeks and Fresh Oysters</i>		
Lobster Stew.....	18.95	
<i>Made with Sweet Cream, Butter, Paprika, Sea Salt, Cracked Pepper, Potatoes, Leeks and 5oz. of Lobster Meat.</i>		
Shellfish Pan Roast.....	16.95	
<i>Lobster Meat, Shrimp, Scallops and Oysters in a Rich Sherry-Cream Reduction.</i>		

*(Any Soup, Stew or Pan Roast can be substituted for a cup of chowder, just pay the difference)*

## Sandwiches

*(Served with French Fries)*

Zoë's Half Pound Angus Burger.....	9.50
<i>With Bacon, Cheddar, Lettuce, Tomato and Onion on a Rustic Roll</i>	
Santa Fe Chicken Sandwich.....	9.50
<i>8 oz. Marinated Chicken Breast with Tomatoes, Caramelized Onions and Cheddar-Jack Cheese on a Rustic Roll</i>	
Zoë's Lobster Roll.....	21.95
<i>Toasted and Buttered Roll Overstuffed with Lobster Salad made from a freshly steamed one and a quarter pound Lobster.</i>	

## Seafood Specialties

Broiled Georges Bank Scrod with Toasted Hazelnut Crust.....	18.95
Pan-Fried Maine Lump Crabcakes with Roasted Tomato-Tartar Sauce.....	17.95
Seared Herb Crusted Atlantic Salmon with Dill-Chardonnay Sauce.....	19.95
Broiled Large Sea Scallops Brushed with Garlic and Lemon Butter.....	21.95
Broiled Butterflied Jumbo Shrimp, Stuffed with Crabmeat.....	21.95
Broiled Combination Seafood Casserole.....	23.95
<i>(With Scallops, Shrimp Stuffed with Crabmeat and Scrod)</i>	
Cod and Lobster Pan-Roast.....	24.95
<i>Thick Loin Cut of Cod, Quickly Seared, with Chunks of Lobster, Tomatoes and Spices in a Rich Sherry Cream Reduction. Served over Mashed Potatoes with Crispy Onion Strings</i>	

## From the Fryer

*(All Deep Fried Entrees Come with a Side of Cole Slaw, Cocktail and Tartar Sauce)*

Half Pound of Deep Fried Sea Scallops.....	21.95
Half Pound of Deep Fried Jumbo Shrimp.....	21.95
Southern Style Fried Oysters with a Light Crisp Cornmeal Crust.....	18.95
Deep Fried Seafood Combination.....	22.95
<i>(Includes Scallops, Shrimp, Haddock and Crabcake)</i>	
Deep Fried Fillet of Cape Haddock.....	18.95
Beer Battered Fish and Chips with Malt Vinegar.....	17.95

## Maine Lobsters

Simply Steamed 1-1/4 Pound Live Lobster with Sweet Drawn Butter.....	Market Price
Broiled, Split and Stuffed with Crabmeat.....	Market Price + 6.00
Broiled Twin 4 oz. Cold Water Lobster Tails.....	27.95
Lobster Cioppino .....	29.95
<i>A Robust Seafood Stew with Half Lobster, Shrimp, Scallops, Calamari, Clams, Mussels and Cod</i>	

*Many of our broiled seafood entrees are enhanced with toasted, seasoned "Panko" bread crumbs.  
Please tell your server if you have any allergies.*

## Hand Out Steaks

Char-Broiled Choice Filet Mignon with Demi-Glaze	6 oz.....19.95	8 oz.....22.95
Char-Broiled 10 oz. Choice Top Sirloin Steak.....	18.50	
Char-Broiled 12 oz. Choice New York Strip Steak.....	22.95	
Char-Broiled 14 oz. Choice Delmonico (Rib Eye) Steak.....	24.95	
Surf and Turf Combo (6oz Filet Mignon with Stuffed Shrimp or Lobster Tail).....	27.95	

## Suggested Steak Toppings

**Crispy Fried Onion Strings or Sautéed Mushrooms.....1.00**

**Béarnaise Sauce.....2.00      Melted Gorgonzola.....2.00**

**Au Poivre** (*Sautéed Shallots, Cracked Peppercorns, Brandy and Demi Glaze*).....2.00

**Carpetbagger** (*Topped with Five Fried Oysters and Béarnaise*).....6.00

**Oscar** (*Topped with Maine Lobster Chunks, Asparagus and Béarnaise*).....8.00

## Chicken, Chops, etc.

Zoe's Southwestern Mixed Grill..... 18.50  
*Huge Brochette of Seasoned Tender Beef, Chicken, Pork and Andouille Sausage with Peppers, Onions and Mushroom Cap*

Panko Crusted Boursin Chicken .....16.95  
*Stuffed with Boursin Cheese. Black Forest Ham and Sun-Dried Tomatoes. Served on a bed of fresh Marinara.*

Breast of Chicken Oscar.....21.95  
*Tender Chicken Breast, Panko Crusted, Pan-Fried and topped with Maine Lobster Chunks, Asparagus and Béarnaise Sauce*

Pork Chop Milanese.....17.50  
*Pan-Seared, Parmesan-Herb Crusted 10oz. Pork Chop, finished with Garlic Butter and Lemon*

Grilled Cherrywood Bacon-Wrapped Center Cut Pork Mignons.....16.50  
*Two Thick Mignons with Demi Glaze and Warm Fruit Chutney*

Chipotle-Lime Marinated Grilled Breast of Chicken..... 15.95  
*With Caramelized Onions, Tomatoes, Cheddar-Jack Cheese, Sour Cream and Salsa*

*All Entrees include choice of soup or salad, vegetables and a side dish.*

## Lighter Fare

(These Portions are Slightly Smaller Than Our Dinner Portions)

Deep-Fried Fillet of Haddock with Homemade Tartar Sauce.....	16.95
Beer Battered Fish and Chips with Malt Vinegar and Tartar Sauce.....	15.95
Deep-Fried Maine Crabcakes with Cocktail and Tartar Sauce.....	15.95
Chicken-Fried Steak Tips with Housemade Horseradish Cream Sauce.....	16.95
Broiled George's Bank Scrod with Toasted Hazelnut Crust.....	17.50
Herb-Roasted Atlantic Salmon with Dill-Chardonnay Sauce.....	17.50
Broiled Butterflied Shrimp Stuffed with Crabmeat.....	18.95
Deep-Fried Combination Seafood Platter (Includes Crabcake, Shrimp, Scallops, and Haddock).....	18.95
Broiled or Fried Sea Scallops.....	19.50

## Pasta, Pasta, Pasta

Pasta Jambalaya.....	18.95
<i>Fettuccine tossed with Chicken, Andouille Sausage, Shrimp, Tomatoes, Onions and Chile-Lime Sauce</i>	
Penne Chicken Gorgonzola.....	16.95
<i>With Mushrooms, Tomatoes, Artichokes and Roasted Garlic Cream Sauce</i>	
Linguini with Steamed Littlenecks.....	19.95
<i>Garlic, Fresh Herbs, Butter, White Wine and Extra Virgin Olive Oil</i>	
Linguini Fruta de Mare.....	20.95
<i>Clams, Mussels, Shrimp, Calamari and Sea Scallops in a Robust Red Wine Sauce with Garlic and Extra Virgin Olive Oil</i>	
Fettuccine with Roasted Garlic, Fresh Tomatoes, Basil, Virgin Olive Oil and Parmesan.....	15.95

(All Pasta Entrees served with Soup or Salad)

## Side Kicks

Garlic Mashed Potatoes	Crisp Coated French Fries
Baked Potato with Sour Cream	Lemon-Herb Rice Pilaf
Au Gratin Potatoes	Crispy Onion Strings
House Cole Slaw	Hand Cut Steak Fries