

LEO’S DINNER MENU
~Menu Items Subject to Change~

Great Beginnings

Seafood Cake Duet \$9.50
Lobster shrimp cake &
Maryland Jumbo Lump crab
cake, served with our house
Remoulade & lemon garlic aioli

Calamari \$9
Flash-fried, with lemon garlic aioli

Wild Mushroom Escargot \$10
Sautéed in garlic butter with
Goat cheese, sundried
tomatoes, asparagus &
spinach, with crostini

***Tuna Sashimi \$11**
Sesame seed-encrusted,
grilled rare, with Asian
vegetable slaw & soy
ginger dipping sauce

Oyster’s Florentine \$13
Baked with spinach, bacon &
onion, topped with Asiago cheese

Seared Sea Scallops \$14
Served with mango salsa &
drizzled with citrus
jalapeno vinaigrette

**Colossal Shrimp Cocktail
\$4 each**
Served with cocktail sauce

***Fresh Shucked Oysters
Half Dozen \$17 ~ \$3 each**
Sample Platter ~ 1 of each

Bluepoint, Long Island
Deer Creek, Puget Sound
Fanny Bay, Vancouver Island
Kumamoto, Puget Sound
Martha’s Vineyard, Massachusetts
Wellfleets, Narragansett Bay

Chicken Spring Rolls \$8
Served with sweet & sour
Hoisin dipping sauce

***Beef Carpaccio \$11**
Rare tenderloin, lemon olive
oil marinated arugula,
chopped red onions, shredded
parmesan & capers

Baked Fontinella \$9
With roasted garlic, red
peppers & fresh Basil

Soups

Soup du Jour \$5

Salmon & Corn Chowder \$6
New England style;
Cold-smoked & fresh Atlantic
salmon with roasted corn,
potatoes & pancetta

Clam Chowder \$6
Manhattan style;
Chopped clams simmered
with tomatoes, red skin
potatoes, sherry & spices

Lobster Bisque \$8
Maine lobster meat,
cream & sherry

Salads

The House Greens \$6
Spring Mix greens with dried
cherries, Gruyere cheese,
red onions, candied pecans &
sparkling citrus vinaigrette

BLT Wedge \$6
Wedge of Iceberg lettuce,
bacon crumbles, Roma
tomatoes, crostini & French-
Gorgonzola dressing

“Hearts” of Caesar Salad \$8
Tender Romaine hearts,
Asiago cheese, croutons,
anchovies & creamy
Caesar dressing

Warm Goat Cheese Salad \$9
Spring mix greens, Granny
Smith apple slices, roasted
red onions, candied pecans
& balsamic vinaigrette

Chef’s Fresh Catch Specials

Served with harvest blend rice & market fresh vegetables. Fresh Catch also available simply Grilled, Broiled or Sautéed.

Whitefish, Lake Superior \$20
Horseradish encrusted, Remoulade sauce

Mahi Mahi, Costa Rica \$23
Grilled, basted with five spice
Hoisin-plum glaze, topped
with pickled ginger

Lake Perch, Canada \$24
Light tempura batter, flash-fried

Walleye, Canada \$25
Sautéed, pretzel encrusted,
with Dijonnaise sauce

Swordfish, Atlantic \$25
Sauteed with sweet vermouth, sherry, butter,
mushrooms capers and lemon juice

***Yellowfin Tuna, Hawaii \$27**
Seared, “everything” crust,
with garlic-Dijon sauce

Red Grouper, Florida \$28
Grilled, basted with lemon-basil
vinaigrette, topped with a
Mediterranean olive tapenade

Scottish Salmon, Western Isles \$29
Grilled, Oscar style with
Maryland Jumbo lump crab
topped with Bearnaise
~Also available Simply Grilled \$23~

Leo’s Classics & Seafood Specialties

Chargrilled Sea Scallops \$27
Wrapped in house-smoked
salmon, served with
Dijon mustard sauce,
arancini & fresh vegetables

Lobster & Shrimp Cakes \$24
Broiled, served with our
house Remoulade, Harvest
blend rice & fresh vegetables

Tempura Shrimp \$24
Colossal Shrimp flash-fried,
served with cocktail sauce,
Harvest blend rice &
fresh vegetables

Shrimp & Crab Risotto \$32
Maryland Jumbo Lump crab
& Gulf shrimp served over
herb saffron risotto

Live Maine Lobster \$34
1 1/2 lb., steamed, served
with drawn butter,
arancini & fresh vegetables

Alaskan King Crab Legs \$48
1 1/4 lb., steamed, served
with drawn butter,
arancini & fresh vegetables

Bouillabaisse \$35
Half Maine lobster, shrimp,
fish, sea scallops, mussels,
King crab & clams simmered
in a saffron-sherry tomato
broth with leeks

Shrimp Etouffee \$25
Gulf shrimp sautéed in a
spicy Creole pepper sauce,
served with Cajun rice

Land & Pasta Specialties

***New Zealand Rack of Lamb \$32**
Served with dried cherry
demi-glace, au gratin
potatoes & brussel sprouts

***New York Strip \$34**
14 oz. Certified Black Angus,
served on Merlot demi-
glace with au gratin
potatoes & brussel sprouts

***Filet Mignon \$37**
9 oz. center cut, Certified
Black Angus, served on Merlot
demi-glace with au gratin
potatoes & brussel sprouts

***Leo’s Surf & Turf \$39**
6 oz. Filet mignon & Maine
lobster tail, with au gratin
potatoes & brussel sprouts

Shrimp & Artichoke Linguine \$20
Gulf shrimp & artichoke hearts
sautéed in a garlic-tomato sauce

Shrimp Fettuccine Verde \$20
Gulf shrimp & spinach fettuccine
tossed with a rich tomato cream
sauce, topped with Goat
cheese & sun-dried tomatoes

Cajun Chicken Tortellini \$18
Blackened boneless chicken
strips sautéed in a Cajun
cream sauce with mushrooms,
tomatoes & cilantro

Sautéed Chicken \$18
Topped with Goat cheese,
sun-dried tomatoes and lemon
butter, served with harvest
blend rice & fresh vegetables

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
*Can be cooked to order: Regarding the safety of the items, written information is available upon request