



TONIGHT'S SPECIALS

Saturday, March 18, 2023

CHICKEN & WHITE BEAN SOUP – 6.50

KATAMA BAY OYSTERS

Martha's Vineyard – raw 3.25 ea / baked casino style 3.50 ea

SEAFOOD CAKES

Scallop mousse, jumbo lump crab and Maine lobster cakes with remoulade – 18.50

CORNERED BEEF & CABBAGE

Traditional St. Patrick's Day boil, corned beef, cabbage, carrots, rutabaga, red bliss, mustard – 28.50

ATLANTIC SWORDFISH

9 oz Fresh swordfish steak, cast iron seared with celery root potato mash, Greek olive tapenade and lemon beurre blanc – 35.00

GRILLED NEW YORK STRIP

All natural angus beef, Northeast Family Farms, 10-12oz hand-cut sirloin with yukon gold mash, smoked bacon jam and sweet port wine reduction – 35.00

GRILLED RACK OF LAMB

Herb and garlic marinated with Guinness demi-glace and potatoes colcannon – 38.00

PAN SEARED SCALLOPS

U-15 Canadian sea scallops, potato celery root mash, pernod and shallot au jus butter – 35.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

creative american cooking

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