



Fiddleheads

62 South St., Oyster Bay, NY

516-922-2999

APPETIZERS:

SEMOLINA DUSTED CALAMARI with a trio of dipping sauces - 9.

LOUISIANA CRAB "PANCAKE" with a black bean relish & garlic lime aioli - 10.

SWEET NORTH ATLANTIC MUSSELS with a vidalia onion sauce - 8.

CRISPY COCONUT SHRIMP with a pineapple salsa & spicy peanut sauce - 13.

GRILLED STEAK SATAY with a beer & Vermont white cheddar fondue - 12.

NEW ORLEANS GUMBO with andouille, tasso & smoked chicken - 7.

LONG ISLAND CLAM CHOWDER in the New England style - 8.

CLASSIC LOBSTER BISQUE enhanced with aged sherry - 9.

SALADS:

MIXED FIELD GREENS with one of our housemade dressings - 7.

WARM FIGS and GORGONZOLA baby spinach, toasted pecans and a black currant vinaigrette - 10.

BABY ARUGULA SALAD with radicchio, endive, shaved romano & a pumpkin seed vinaigrette - 9.

CAESAR SALAD with cheddar cheese grits croutons & a Vermont white cheddar "shower" - 8.

LOBSTER, GOAT CHEESE & ASPARAGUS SALAD with a dijon-grapefruit vinaigrette - 12.

GRILLED SEAFOOD SALAD with a blood orange vinaigrette - 9. (Entree - 18.)

PASTA:

SILK HANDKERCHIEFS with gulf shrimp, fresh tomatoes, goat cheese & a lemon basil sauce - 10./20.

WILD MUSHROOM RAVIOLI with sauteed mushrooms & a fresh sage, brown butter sauce - 9./18.

RIGATONI with COUNTRY HAM smoked bacon, onions, shallots & a tomato-vodka cream sauce - 8./16.

PAN FLASHED CALAMARI with a spicy tomato sauce and fresh herbs over fresh black linguini - 9./18.

ENTREES:

OLIVE CRUSTED SALMON with a tomato confit, spinach & baby vegetables - 19.

PECAN CRUSTED HALIBUT with a sweet potato molasses tart, green beans & a tangerine butter sauce - 24.

PAN BLACKENED CATFISH with a tasso hash, sauteed spinach & a Creole mustard sauce - 21.

SPICY ORANGE CRUSTED SWORDFISH with a black Thai rice, grilled pineapple, asparagus & an ancho chili sauce - 26.

CHARCOAL GRILLED or **PAN BLACKENED ANGUS SHELL STEAK** with purple mashed potatoes & grilled asparagus - 32.

BRICK PRESSED CHICKEN with orange pan jus, roasted baby vegetables & fingerling potatoes - 20.

THAI BBQ LOIN OF PORK with jasmine rice & kimchee slaw - 21.

PAN SEARED ARCTIC CHAR with a creamy lobster sauce, gulf shrimp, red Thai rice & asparagus - 24.

JAPANESE CHILI DUSTED YELLOWFIN TUNA with soba noodles, seaweed salad, jasmine rice, pickled ginger, wasabi & soy sauce - 27.

GRILLED GULF SHRIMP & ANDOUILLE SAUSAGE with a New Orleans jambalaya & Creole tomato sauce - 26.