

Dinner Menu

SUSHI/SASHIMI

- *Ebi, Shrimp
- *Toro, Fatty Tuna
- *Hamachi, Yellow Tail
- *Uni, Sea Urchin
- *Tako, Octopus
- *Hirame, Fluke
- *Ikura, Salmon Roe
- *Unagi, Eel
- *Sake, Salmon
- *Madai, Red Snapper
- *MaGuro, Tuna

ROLLS

- *Spicy Tuna
- *Alaskan
- *California
- *Spide
- *Shrimp Tempura
- *Himachi
- *Rainbow
- *Tuna
- *Naruto
- *Dragon
- *B & D

**Seafood Plateau's featuring Shimp, Lobster, Crab,
Clams, Oysters, & Dungeness also available**

SUPER ROLLS

***Kobe Roll**

Seasoned kobe tartar and cucumber wrapped in rice and seared sliced kobe, dressed with skiyaki tare

***Lobster Roll**

1 1/2 lb. Maine lobster deshelled, chopped and mixed with spicy kew-pi mayonnaise, tempura flakes and red tobiko, and wrapped in rice and soy paper

***Bluefin Toro Tartar Roll**

Seasoned bluefin toro tartar wrapped in rice with cucumber topped with bluefin toro tartar, scallion and tempura flakes

***Spicy Crunchy Dragon Roll**

Avocado and cucumber wrapped in rice topped with braised Japanese sea eel, tempura flakes and spicy kew-pi mayonnaise

APPETIZERS

Jumbo Lump Crab Cake

Our version of the classic, full of large chunks of crab meat, seared to a golden brown served with roasted pepper aioli

Crispy Thai Calamari

The freshest calamari lightly breaded, quickly fried and tossed with a mixture of sweet chili sauce, lime and cilantro

Sesame Crusted Tuna

Sushi grade tuna crusted in black and white sesame seeds seared rare, served with miso ginger sauce and grilled scallion

Bacon Wrapped Sea Scallops

Jumbo scallops wrapped in applewood smoked bacon, soy glazed

and served with organic greens and lemon truffle vinaigrette

Fresh Fried Mozzarella

In house made fresh mozzarella breaded and fried served with a spicy marinara

Pot of Mussels

Prince Edward Island mussels steamed in white wine, stewed tomatoes, garlic and butter and served with grilled bread

SOUP & SALADS

Lobster Bisque

Classic creamy bisque surrounding a garnish of lobster and potato hash

Burton and Doyle Shrimp Salad

Chopped shrimp, tomato, pimentos, green beans, and bacon tossed in red wine vinaigrette

Tomato and Onion

Sliced vine ripe beef steak tomatoes and colossal onions served with your choice of dressings

Mesclun Greens

The chef's custom blend of Long Island grown baby greens with plum tomatoes and shallot vinaigrette

Baby Arugula and Gorgonzola Salad

With sliced granny smith apples, candied walnuts tossed in walnut vinaigrette

Caesar Salad

Crispy hearts of romaine, herbed croutons, and parmesan reggiano tossed in a classic Caesar dressing

Chopped Seafood Salad

Blue crab, shrimp, calamari, romaine, pimento, tomatoes, and onions chopped and blended with a ginger vinaigrette

Classic Wedge Salad

Iceberg wedge, vine ripe tomato, and blue cheese dressing
Fresh Mozzarella and Beefsteak Tomatoes Mozzarella made in-house daily, served with sliced ripe tomatoes and basil oil

ENTREES

Steaks & Chops

Porterhouse: *for two, three or four*
Sirloin Steak
Rib Steak
Filet Mignon
Petite Filet Mignon
Veal Chop

Choose one of the following sauces to enhance your steak selection: Bernaise, Au Poivre, B & D's signature

Roasted Rack of Lamb

Dijon mustard crusted and served with sautéed yellow squash, zucchini and basil

Roasted Amish Chicken

Served with truffled polenta, baby spinach and natural ju

Live Maine Lobsters

Steamed 2, 3 and 4lb.
also available with Crabmeat Stuffing

Seafood

Atlantic Salmon

Char broiled and garnished with a cucumber and red onion salad

Oreganata Crusted Halibut

Oven roasted east coast halibut crusted with a fresh herb bread crumb mixture

Pan Seared Striped Bass

Served on a bed of sautéed spinach, ciopolini onion, with tomato and black olive vinaigrette

SIDES

Potatoes

(served for two)

Baked Potato (individual)
Mashed
French Fries
Hash Browns
Sweet Potato Fries
Fried Onion Strings

Vegetables

(served for two)

Creamed Spinach
Sautéed Broccoli
Grilled Asparagus
Sautéed Mushrooms
Green Beans Almondine