

Eastern's Menu

Appetizers/Salads

Tuna Tartar with Aeuma salad, crispy nori and sweet soy glaze 11

Four Cheese Stuffed Banana Peppers a la vodka sauce, crusty bread 9

New England Clam Chowder

Cup 7 Bowl 9

English Pea Soup with fine herb creme fraiche and finished with truffle oil 8

Jonah Crab Cake served with yogurt horseradish cream & glazed balsamic greens 11 95

Eastern's Smoked Salmon Plate, onions, capers, chopped cooked egg, wheat crostini 13 25
(Kendall Brook Naturally Smoked Salmon from Ducktrap River in Belfast Maine)

Six Gulf Cocktail Shrimp Six (local Cape Cod) Littleneck Clams

Six Oysters on Half Shell

(Featuring Wianno Oysters from Barnstable, Ma)

Any combination of above ~ mix & match 15

Club Salad mesclun greens, tomato and cucumber with your choice of dressing 5

Classic Caesar Salad crisp romaine leaves, Caesar dressing, garlic croutons & parmesan cheese 6

Wedge Salad iceberg lettuce with creamy blue cheese dressing
and apple wood bacon 8

Main Course

Flat Bread Pizza

Four Cheese 9 Pepperoni 10

Pizza of the Day your server will tempt you with the kitchen's daily selection 12

Tuscan Salad grilled breast of chicken, mixed lettuces, golden raisins, pine nuts, pecorino fresco cheese,
pear slices with extra virgin olive oil & balsamic vinegar, Italian crostini 16 75

Classic Cobb Salad marinated grilled chicken on crisp summer greens with grape
tomatoes, bacon, crumbled blue cheese, chopped egg & avocado 16 75

Bistro Steak Salad (8oz.) top sirloin filet brushed with olive oil, served with crisp greens,
tomatoes, blue cheese and chilled grilled vegetables 21

Off the Grill

Served with your choice of: Aged Cheddar Mashed, Confetti Basmati Rice, Baked Potato or French Fries
this week's featured vegetable is Fiddleheads

Sirloin of Beef

Nine ounce 36 Eleven Ounce 39

Filet Mignon

Seven ounce 29 Eleven Ounce 36

Saturday Only

Dry Aged Roast Rib of Beef

English Cut 32 American Cut 36

Chose Of: Sautéed Mushrooms * Béarnaise Sauce * Horseradish Sauce

Chef's Signature Selections

Jonah Crab Cakes (2) served with avocado vinaigrette, basmati rice & Spring fiddleheads 25

Braised Pork Shoulder slow cooked in a fortified espagnole sauce, Spring fiddleheads
and aged cheddar mashed potato 24

Baked Haddock served with lemon butter sauce light crumbs fiddleheads & steamed parsley Yukon potatoes 23

Penne Pasta Jambalaya sausage, chicken & shrimp in a spicy ragoût served with crusty bread

Appetizer 9

Entrée 18

Please notify your server of any food allergies. Consuming raw or undercooked meats and fish may increase your risk of food-borne illness, especially if you have medical conditions. Consumer advisory regarding mercury in fish*. Pregnant and nursing women, women who become pregnant, and children under the age of 12 are advised of the health risks associated with the consumption of the following fish: swordfish, shark, king mackerel, tilefish, tuna steaks, and canned white albacore tuna. Canned light tuna consumption should also be limited. these fish contain levels of mercury which the EPA and FDA agree can be toxic to a developing neurological system.

* More detailed information can be obtained from this establishment upon request.

Per Order of the Marblehead Board of Health