



STARTERS

Classic French Onion Soup

Gruyere, Parmesan

Three Colossal Shrimp Cocktail [GF]

Cocktail Sauce, Old Bay Sauce

Maryland Style Crab Cake [GF]

Ratatouille Vegetables, Red Pepper Vinaigrette

Shellfish Bouquet [GF]

1/2 Lobster Cocktail, Colossal Lump Crab Meat, Shrimp Cocktail

Tuna Poke "Nachos" [GF]

Avocado, Wonton Chips, Pickled Ginger, Wakame Salad, Scallions,
Micro Cilantro, Red Tobiko, Unagi Sauce, Aji Amarillo

Crispy Stuffed Zucchini Blossoms [GF]

Ricotta Cheese, Tomato Orange Marmalade, Pine Nuts, Balsamic Glaze

Buffalo Cauliflower [GF]

Blue Cheese Dressing, Scallions

Kung Pao Cauliflower [GF] [V]

Thai Chili Peanuts, Cilantro, Scallions

Buffalo or Dry Rubbed BBQ Chicken Wings [GF]

Carrots, Celery Blue Cheese Dip or Texas BBQ Sauce

Vegetable Iceberg Lettuce Wraps [V] [GF]

Cabbage, Radish, Cilantro, Sofrito Vegetables

SALADS

Simple Garden Salad [V] [GF]

Local Field Greens, Cucumber, Carrots, Tomato, Red Onion, Radish, Mustard Vinaigrette

Escarole Caesar Salad [GF]

Shaved Asiago, Baby Shrimp "Croutons", Candied Lemon, Parmesan

Baby Spinach & Strawberry Salad [GF]

Goat Cheese, Dried Cranberries, Crispy Shallots, Sunflower Seeds, Lemon Croutons, Champagne Vinaigrette

Tamarack Signature Salad

Heart of Romaine, Local Field Greens, Asparagus, Heirloom Cherry Tomatoes, Green Peas, Chick Peas,
Grilled Heart of Palm, Avocado, Cucumber, Pickled Red Onion, Faro, Sunflower Seeds, Mustard Vinaigrette

**ADDITIONS: Grilled Yellowfin Tuna / Grilled Chicken
Grilled Salmon / Three Colossal Grilled Shrimp**

TAMARACK PIZZAS

Margarita with San Marzano Tomato Sauce

Italian Sausage Crumble

Pepperoni

[GF] Gluten Free [V] Vegan [VG] Vegetarian

THOROUGHLY COOKING MEATS, POULTRY, SHELLFISH, SEAFOOD OR EGGS REDUCES
THE RISK OF FOODBORNE ILLNESS. OUR FISH CAN BE SIMPLY GRILLED OR STEAMED.

PASTA

Appetizer / Entrée

Arthur Avenue Italian Sausage & Broccoli Rabe

Trofie Pasta, Toasted Garlic Parmesan Sauce

Linguine, Shrimp, White Clam Sauce

Surf & Razor Clams, Garlic White Wine Sauce

Penne Rigate, San Marzano Marinara [V]

Seasonal Vegetables, Garlic Toast

Zucchini & Yellow Squash "Zoodles" [V] [GF]

Fresh Pomodoro Sauce, Italian Basil

Vegetable Chow Mein [V][GF]

Rice Noodles, Broccoli, Cabbage, Shiitake, Bean Sprouts, Snow Peas, Red Peppers, Carrots

BURGERS

8oz American Kobe

8oz Yellow Fin Tuna

8oz Roasted Vegetable Burger with Curry Aioli [V] [GF]

8oz Tom Turkey

Burgers Accompanied with L-T-O

Choice of: Onion Rings / Sweet Potato Fries / House Fries

[GF] Hamburger Buns Available on Request

ENTREES

Miso Glazed Ora King Salmon

Stir Fried "Cauliflower Rice", Yuzu Teriyaki Sauce

Available: Simply Steamed or Grilled with Market Vegetables

Pan Seared Florida Red Snapper [GF]

Baby Bok Choy, King Trumpet Mushrooms, Chive Butter Sauce, Black Caviar

Young Chicken Scarpariello

Sweet & Hot Peppers, Crumbled Arthur Avenue Sausage, Rosemary Potatoes, Broccolini

Bell & Evans Organic Chicken Parmesan

Penne Rigate, San Marzano Marinara, Garlic Toast

Bell & Evans Organic Chicken Milanese

Romaine, Burrata Mozzarella, Roasted Peppers, Pickled Onion, Red Wine Vinaigrette

Onion Crusted Double Colorado Lamb Chops

Sautéed Spaetzle & Shaved Brussels Sprouts, Dijon Brandy Shallot Sauce

Pan Roast L.I. Duck Breast L'Orange

Crispy Brussels Sprouts, White & Wild Rice

8oz Grilled Allen Bros. Filet Mignon [GF]

Truffled Fingerling Potatoes, Flashed Baby Spinach, Mushroom Bordelaise

16oz Grilled All Natural Prime Brandt NY Strip Steak

Whipped Potatoes, Broccolini, Cabernet Reduction

SIDES

Sautéed Forest Mushrooms [GF]

Broccolini [GF]

Sautéed Spinach [GF]

Mashed Potatoes

French Fries

Onion Rings

Sweet Potato Fries

[GF] Gluten Free [V] Vegan [VG] Vegetarian

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