

# CAFE ESCADRILLE

## Dinner Menu

### Cold Appetizers

◆ **CHILLED SHELLFISH SAMPLER** 52

A GRAND FEAST OF THE FINEST SHELLFISH.  
KING CRAB LEGS, LOBSTER, JUMBO SHRIMP,  
LITTLENECK CLAMS, AND OYSTERS.

**LOBSTER COCKTAIL** 15.95

TENDER LOBSTER MEAT SERVED WITH  
FRESH LEMON AND COCKTAIL SAUCE.

◆ **CHILLED LITTLENECK CLAMS ON THE HALF SHELL** 12.95

A NEW ENGLAND TRADITION.

**CHEF'S CHEESE PLATE** 15.95

A SELECTION OF LOCAL NEW ENGLAND ARTISANAL AND  
FARMSTEAD CHEESES.

**CRAB STUFFED DEVEILED EGGS** 9.95

TRADITIONAL STYLE DEVEILED EGGS TOPPED  
WITH FRESH LOCAL JONAH CRAB.

**WINTER HARBOUR SMOKED SALMON** 12.95

THINLY SLICED, SERVED WITH BERMUDA ONIONS,  
CAPERS AND PUMPERNICKEL BREAD.

**JUMBO SHRIMP COCKTAIL** 13.95

WITH COCKTAIL SAUCE AND FRESH LEMON.

◆ **CHILLED OYSTERS OF THE DAY** 16

FRESHLY SHUCKED TO ORDER.

### Drink of the Week

**HENDRICK'S MARTINI** 12

HENDRICK'S GIN MAKES A DELICIOUS MARTINI WITH JUST  
A HINT OF CUCUMBER

# Sushi

AT CAFE ESCADRILLE

**Lunch: Wednesday - Saturday**

**Dinner: Monday - Saturday**

*Served until midnight*

Prepared to order by  
our expert Sushi Chefs.



### Hot Appetizers

**ESSEX STEAMERS** 15.95

SWEET LOCAL CLAMS STEAMED WITH GARLIC BUTTER  
AND CHABLIS.

**ESCARGOT BOURGUIGNONNE** 12.95

FRENCH HELIX SNAILS IN BURGUNDY BUTTER  
SERVED WITH GARLIC BREAD.

**LAMB LOLLY POPS** 15.95

GRILLED BABY LAMB CHOPS SERVED WITH A  
SWEET MINT SAUCE.

**FRIED CAULIFLOWER** 11.95

TOSSED WITH A SWEET HONEY-PEPPER SAUCE, SERVED  
WITH WASABI CREAM, GORGONZOLA CHEESE.  
\*GLUTEN FREE

**BAKED BRIE** 10.95

CRUSTED FRENCH BRIE CHEESE SERVED WITH  
RASPBERRY COULIS, SLICED ALMONDS AND FRENCH BREAD.

**BACON AND BLUE** 12.95

THICK SLICES OF ALL NATURAL MAINE FAMILY FARMS  
TRIPLE SMOKED BACON SERVED WITH GREAT  
HILL BLUE CHEESE AND PORT-BERRY JAM.

**RHODE ISLAND STYLE CALAMARI** 12.95

GOLDEN BATTERED FRIED, GENTLY TOSSED WITH  
TANGY AND SWEET PEPPERS WITH LEMON,  
GARLIC AND WHITE WINE BUTTER SAUCE.

**SEA SCALLOPS WRAPPED IN APPLE SMOKED BACON** 15.95  
MANGO SALSA.

**NEW ENGLAND CRAB CAKES** 13.95

FRESH JONAH CRAB SERVED WITH  
REMOULADE AND MANGO SALSA.

**CLAMS CASINO** 13.95

BAKED WITH LIGHTLY SEASONED CRUMBS,  
CASINO BUTTER AND BACON.

**OYSTERS ROCKEFELLER** 15.95

FRESH BAKED WITH CREAMED SPINACH AND  
MUSHROOMS, FLAVORED WITH PERNOD.

**CRAB STUFFED MUSHROOMS** 10.50

BAKED MUSHROOM CAPS WITH FRESH  
MAINE CRABMEAT STUFFING.

**LOBSTER RAVIOLI** 12.95

SERVED WITH A FLAVORFUL LOBSTER BISQUE.

**SHRIMP SCAMPI** 14.95

SAUTÉED WITH FRESH GARLIC, CHOPPED TOMATO  
AND BASIL IN A WHITE WINE BUTTER SAUCE.

**CHARCUTÈRIE PLATE** 18

IMPORTED PROSCIUTTO DI PARMA, SOPRESSATE,  
CAPICOLA, PÂTE CHAMPAGNE AND EXTRA SHARP  
CHEDDAR WITH CORNICHONS, GRAIN MUSTARD AND  
TOASTED BAGUETTE.

## Private Rooms Available

*Business Meetings, Birthdays,  
Anniversaries, Rehearsals, etc.*

## Soups

**SOUP DU JOUR** 4.50  
MADE FRESH DAILY.

**BAKED FRENCH ONION SOUP AU GRUYERE** 4.95  
BAKED TO A GOLDEN BROWN.

**NEW ENGLAND CLAM CHOWDER** 4.95  
OUR OWN VERSION, THICK AND CREAMY.

## Signature Salads

**CAFE ESCADRILLE'S FAMOUS CAESAR SALAD**  
A'LA CARTE 7.95 WITH ENTRÉE 3.95  
TOSSED WITH OUR FAMOUS CAESAR DRESSING.

**HEARTS OF LETTUCE**  
A'LA CARTE 8.95 WITH ENTRÉE 3.95  
TOPPED WITH BLUE CHEESE DRESSING AND BACON BITS.

**CAPRESE SALAD WITH BURRATA MOZZARELLA**  
A'LA CARTE 9.95 WITH ENTRÉE 4.95  
FRESH BURRATA WITH JUICY VINE RIPE TOMATOES,  
FRESH BASIL, ARUGULA, BALSAMIC VINAIGRETTE DRESSING.

**BEET AND GOAT CHEESE SALAD**  
A' LA CARTE 10 WITH ENTRÉE 5  
SLICED RED AND GOLDEN BEETS WITH BABY SPINACH,  
GRILLED BERMUDA ONION VERMONT CHÈVRE CHEESE AND  
BALSAMIC DRESSING.

## House Specialties

*OUR HOUSE SPECIALTIES ARE DISHES THAT HAVE BEEN FAVORITES OF OUR CUSTOMERS FOR MANY YEARS. OUR CHEF'S PRIDE THEMSELVES ON CREATING DISHES THAT PEOPLE WANT TO COME BACK FOR, AND THESE ARE SOME OF THE BEST.*

*OUR SOMMELIER HAS MADE SUGGESTED PAIRINGS FOR THESE DISHES. WHETHER IT BE A GLASS FOR YOURSELF OR A BOTTLE FOR THE TABLE, WE HAVE THE PERFECT WINE TO GO WITH YOUR MEAL.*

HOUSE SPECIALTIES INCLUDE HOUSE SALAD AND A CHOICE OF ONE OF THE FOLLOWING: BAKED POTATO, SWEET POTATO OR GARLIC MASHED POTATO, RICE PILAF, STEAK FRIES OR VEGETABLE OF THE DAY, UNLESS OTHERWISE INDICATED.

**CAFE ESCADRILLE'S FAMOUS CHATEAUBRIAND** FOR TWO 90  
THE FINEST TENDERLOIN OF BEEF, TENDER AND SUCCULENT, PREPARED TO YOUR LIKING.  
SURROUNDED WITH BOUQUETTIERE OF FRESH VEGETABLES, DUCHESS POTATOES AND SAUCE BÉARNAISE.

2014 NOBLE TREE "WICKERSHAM VINEYARD", CABERNET SAUVIGNON, SONOMA COUNTY, CALIFORNIA 13 GLASS  
2010 MEDLOCK AMES "BELL MOUNTAIN VINEYARD", ALEXANDER VALLEY 58 BOTTLE

**ROAST RACK OF LAMB** FOR TWO 90 (AVAILABLE FOR ONE 45)  
SLOW ROASTED LAMB RACK, SEASONED WITH DIJON MUSTARD. SURROUNDED WITH  
BOUQUETTIERE VEGETABLES, DUCHESS POTATOES. SERVED WITH MINTED LAMB DEMI GLAZE.

2013 TRIG POINT "RAIYARD VINEYARD" ZINFANDEL, DRY CREEK, CALIFORNIA 12 GLASS  
2004 SAN FELICE, PUGNITELLO, TOSCANA 90 BOTTLE

**BAKED ALASKAN KING CRAB LEGS** 69.95  
ONE AND A HALF POUNDS OF LARGE SPLIT CRAB LEGS SERVED WITH DRAWN BUTTER.

2013 JORDAN CHARDONNAY, RUSSIAN RIVER VALLEY CALIFORNIA 16 GLASS  
2009 CHALONE VINEYARDS "ESTATE GROWN", CHALONE 70 BOTTLE

**FILET MIGNON AND ALASKAN KING CRAB LEGS** 55.95  
8 OZ. CENTER CUT ANGUS FILET MIGNON WITH YOUR CHOICE OF SAUCES AND BAKED  
ALASKAN KING CRAB LEGS SERVED WITH DRAWN BUTTER.

2013 FLORA SPRINGS "SOLILOQUY VINEYARD" SAUVIGNON BLANC, OAKVILLE, CALIFORNIA 12 GLASS  
2011 DOMAINE GACHOT-MONOT, CÔTE DE NUITS-VILLAGES 65 BOTTLE

◆ *These items are served raw or can be cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or under cooked food may be harmful to your health.*

*Before placing your order, please inform your server if a person in your party has a food allergy.*

## Entrées

ALL ENTRÉES INCLUDE HOUSE SALAD AND A CHOICE OF ONE OF THE FOLLOWING:  
BAKED POTATO, SWEET POTATO OR GARLIC MASHED POTATO, RICE PILAF, STEAK FRIES  
OR VEGETABLE OF THE DAY, UNLESS OTHERWISE INDICATED.

**NEW ENGLAND 3 LB. LOBSTER** MARKET PRICE  
STEAMED, BROILED OR BAKED STUFFED.

◆ **FRESH CHARRED TUNA AND SCALLOPS** 29.95  
PAN SEARED MEDIUM RARE YELLOW FIN TUNA AND  
MAINE DIVER SCALLOPS, SERVED WITH ORIENTAL  
MANDARIN SAUCE AND STEAMED RICE.

**FRESH SEA SCALLOPS** 29.95  
BROILED DEEP SEA SCALLOPS WITH SEASONED CRACKER  
CRUMBS AND BUTTER.

**BAKED STUFFED SHRIMP** 27.95  
JUMBO GULF SHRIMP STUFFED WITH OUR CHEF'S DELICIOUS  
SEAFOOD STUFFING AND DRAWN BUTTER.

**SHRIMP SCAMPI** 27.95  
SAUTÉED WITH FRESH GARLIC, CHOPPED TOMATO  
AND BASIL IN A WHITE WINE BUTTER SAUCE.  
SERVED ATOP FRESH PASTA.

**SEAFOOD FETTUCCINI ALFREDO** 32.95  
A COMBINATION OF SCALLOPS, SHRIMP AND LOBSTER MEAT  
TOSSED WITH FRESH PASTA IN A CREAMY ALFREDO SAUCE.  
TOPPED WITH GRATED ROMANO CHEESE.

◆ **GRILLED ATLANTIC SALMON** 27.95  
GRILLED SALMON WITH DILL CREAM.

**GRILLED SWORDFISH STEAK** 29.95  
SERVED WITH FRESH CUCUMBER RELISH,  
BLACKENED ON REQUEST.

**FRESH BOSTON SCROD** 27.95  
NATIVE HADDOCK BAKED WITH SEASONED  
CRUMBS, BUTTER AND PARSLEY.

**BUTTERNUT SQUASH RAVIOLI** 26.95  
SEASONED WITH A TOUCH OF AMARETTO AND  
SERVED OVER SPINACH WITH TOMATO CONCASE,  
TOASTED SAGE CREAM AND PARMESAN CHEESE.

**CHICKEN MILLANAISE** 29.95  
SAUTÉED PANKO CRUSTED CUTLET, SERVED OVER SPINACH  
WITH CAULIFLOWER, FRIED CAPERS, LEMON-CHICKEN JUS.

**CHICKEN PICCATA** 26.95  
TENDER CHICKEN BREAST SAUTÉED WITH FRESH GARLIC, IN  
A LEMON CAPER SAUCE, SERVED WITH FRESH PASTA.

**CHICKEN SALTIM BOCCA** 27.95  
TENDER CHICKEN BREAST SAUTÉED WITH PARMA  
PROSCIUTTO, SLICED MUSHROOMS, CHOPPED TOMATO IN A  
SAGE SCENTED SAUCE. TOPPED WITH MOZZARELLA CHEESE.

**ROAST DUCKLING A L'ORANGE** 29.95  
CRISP TENDER ROAST LONG ISLAND DUCKLING  
WITH A ZESTY ORANGE GLAZE.

**IF YOU DESIRE AN ENTRÉE NOT LISTED ABOVE,  
PLEASE INQUIRE. IT MAY BE POSSIBLE FOR  
OUR CHEF TO PREPARE IT FOR YOU.**

**VEAL MARSALA** 29.95

THE FINEST VEAL SAUTÉED WITH SWEET MARSALA WINE,  
PROSCIUTTO, CAPERS AND MUSHROOMS.  
SERVED WITH FRESH PASTA.

**VEAL CATHERINE** 31.95  
SAUTÉED TENDER VEAL IN A CREAMY MADEIRA  
WINE SAUCE GARNISHED WITH SHRIMP,  
LOBSTER TAIL AND ARTICHOKE HEARTS.

**THE PERFECT PAIR** 34.95  
TWO BAKED STUFFED SHRIMP AND PETITE  
FILET MIGNON WITH BÉARNAISE SAUCE.

**STEAK & LOBSTER** 39.95  
GRILLED 8 OZ. TENDERLOIN STEAK WITH BORDELAISE  
SAUCE. SERVED WITH A BAKED STUFFED MAINE  
LOBSTER TAIL.

**ROAST PRIME RIB OF BEEF** 35.95  
LARGE CUT OF CERTIFIED ANGUS BEEF®,  
AU JUS, BLACKENED ON REQUEST.

**ENTRECOTE A'LA ESCADRILLE** 36.95  
A TRIMMED CERTIFIED ANGUS BEEF®, PAN  
BLACKENED WITH PORTOBELLO MUSHROOM,  
SERVED WITH A BOURBON WHISKEY SAUCE.

**NEW YORK SIRLOIN** 35.95  
BROILED 14 OZ. CERTIFIED ANGUS BEEF®,  
MAÎTRE DE BUTTER, TOMATO GARNI.

**FILET MIGNON** 36.95  
BROILED CENTER CUT OF BEEF TENDERLOIN  
WITH SAUCE BÉARNAISE AND MUSHROOM CAP.

◆ **GRILLED LAMB CHOPS** 32.95  
THREE LAMB LOIN CHOPS, GRILLED TO YOUR  
SPECIFICATIONS AND TOPPED WITH MINTED DEMI GLACE.

## Added Attractions

**POTATO DU JOUR** 4.50

**STEAK FRIES** 4.50

**LINGUINI** 4.50

**COLE SLAW** 3.50

**SWEET POTATO FRIES** 4.50

## Side Dishes - \$6

**ASPARAGUS HOLLANDAISE**  
**SAUTÉED FRESH SPINACH**  
**CREAMED FRESH SPINACH**  
**CARAMELIZED ONIONS**  
**GRILLED PORTOBELLOS**  
**SAUTÉED MUSHROOMS**  
**BUTTERNUT SQUASH**