

2008-2009



## FRESH OYSTERS

Ask your server for today's selection of fresh oysters. Daily selections from the cold clear waters of Puget Sound, British Columbia, Connecticut, Long Island and Nova Scotia.

Mix and match 6 or more raw oysters, \$2 per oyster.

Served with traditional condiments.

**Oysters Moscow~\$2.50/Each** On the half shell with horseradish cream and black and red caviar

**Oyster Shooters~\$4/Each** Blue Points with Vodka and spicy tomato juice

**Minimum order of 6 for the following**

**Oysters Rockefeller~\$2.50/Each** Broiled with bacon, spinach, caramelized onions and topped with hollandaise.

**Oysters Bienville~\$2.50/Each** Broiled with shrimp, mushrooms and bacon.

## SHELLFISH COCKTAILS & OYSTER BAR CLASSICS

**Splash Seafood Cocktail Platter** Shrimp, Crab Leg and Maine Lobster

1/4 lb. Each of Shrimp & Crab and a half Maine Lobster \$35.95

1/2 lb. Each of Shrimp & Crab and a whole Maine Lobster \$59.95

**Shrimp Cocktail** 1/4 lb. \$9.95, 1/2 lb. \$16.95, 1 lb. \$29.95

**Alaskan King Crab Leg Cocktail** 1/4 lb. \$8.95, 1/2 lb. \$14.95, 1 lb. \$24.95

**Whole Maine Lobster Cocktail** Half \$17.95, Whole \$32.95

**Sesame Seared Blue Fin Tuna \*** served with wasabi, pickled ginger, seaweed and crostini \$14.95

**Chilled Salmon and Avocado Salad** served with chive crème fraiche and cucumbers \$10.95

**Big Eye Tuna Tartar** served with chili ginger dressing and wonton chips \$11.95

**Smoked Salmon** Served with traditional condiments, herb goat cheese and lahvas \$10.95

## SPLASH SPECIALTY APPETIZERS

**Splash Crab Cakes** served over a lobster sherry cream sauce \$13.95

**Mussels** 1 lb. steamed PEI mussels in saffron wine broth with goat cheese crouton \$12.95

**Carpaccio** very thin slices of rare filet with wasabi, capers, beer mustard and crostini \$11.95

**Calamari and Shrimp** lightly fried with pepperoncini and served with sun dried tomato aioli \$11.95

**BBQ Shrimp** six bacon wrapped shrimp with chipotle bbq sauce served over slaw \$13.95

**Escargot** on focaccia bread with fontina cheese and garlic butter \$11.95

**Sautéed Scallops** served over gorgonzola potato croquette with Cajun cream sauce \$12.95

## SOUPS

**Splash New England Clam Chowder** Thick, rich and full of whole clams Cup \$5.95, Bowl \$6.95

**Soup of the Day** Cup \$4.95, Bowl \$5.95

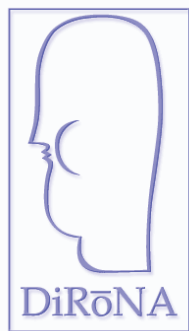
## CAVIAR

**Russian Osetra** Osetra has a nutty flavor with a pleasing firm texture. It's glowing color varies from warm brown to greenish-gray. \$275.95

**Russian Sevruga** Sevruga has the finest grained eggs of the three Russian Caviar. Color of the eggs are various shades of gray. Sevruga Caviar has a unique clean salty sea flavor. \$135.95

**American Sturgeon** Smaller than its Russian cousins and ranges in color from dark gray to black. This Caviar has a subtle brine flavor with a buttery silken texture. \$49.95

**All Caviar subject to availability and change in market prices without notice.**



2008 AWARD



## MIXED GREENS

**Splash Salad** spinach lightly tossed with cranberry champagne vinaigrette, roasted corn, dried cranberries, candied walnuts, bacon and gorgonzola \$7.95

**Classic Caesar** crisp romaine tossed in a garlic anchovy dressing with pine nuts and anchovies \$6.95

**Garden Salad** a variety of baby field greens, cucumbers and dried tomatoes with choice of: *Splash house vinaigrette, cucumber gorgonzola, cranberry champagne vinaigrette, creamy ranch or roasted shallot balsamic vinaigrette* \$6.95

**Louis Salad** Bay Shrimp, Blue Crab, shredded Iceberg, tomatoes, hard boiled eggs and Louis dressing \$7.95

**Caprese Salad** Organic heirloom tomatoes, fresh mozzarella and basil with basalmic reduction \$11.95

**Roasted Beet Salad** mixed greens tossed in a tarragon horseradish vinaigrette with roasted beets, candied pecans, Maytag Bleu Cheese, and bacon \$11.95

*Add Gulf Shrimp or Fresh Sea Scallops to any salad for \$2.95 a piece*



## FRESH FISH & SHELLFISH



**Chilean Seabass** \$29.95

**Hawaiian Big Eye Tuna** \$28.95

**Swordfish** \$25.95

**Hawaiian Sun Snapper** \$23.95

**Atlantic Salmon** \$20.95

**Gulf Mahi Mahi** \$19.95

**Live Maine Lobster** \$36.95

**Gulf Shrimp** \$26.95

**Fresh Sea Scallops** \$27.95

Your choice of preparation: *Char-grilled, Pan-seared, Cajun blackened, Poached, Sake-grilled, Au Poivre, Meunière, or Moutarde. All fish prepared medium except Tuna, done rare\*.*



## STEAKS & CHOPS

**8 oz. Filet Mignon** \$35.95

**12 oz. Prime Aged New York Strip** \$38.95

**16 oz. Niman Ranch Double Pork Chop** \$26.95

**14 oz. Prime Aged Ribeye** \$37.95

Your choice of preparation: *Char-grilled, Sake grilled or Spice rubbed*  
*Steaks and chops served with choice of Au Poivre, Béarnaise or Moutarde.*  
*Add Maytag Bleu Cheese Frommage or additional sauce for \$2.95*

## CHEF'S SEAFOOD SPECIALTIES

**King Crab Legs** 2 lbs. extra large legs served with drawn butter \$64.95

**Splash Surf & Turf** an 8 oz Filet Mignon and a 1 lb. Alaskan King Crab leg \$54.95

**Steak & Lobster** Filet, Ribeye or New York Strip with live Maine Lobster \$65.95/\$67.95/\$69.95

**Steak & Shrimp** Filet, Ribeye or New York Strip with 3 jumbo gulf shrimp \$46.95/\$48.95/\$50.95

**Macadamian Sun Snapper** macadamian nut floured with Key Lime buerre blanc and jasmine rice \$24.95

**Splash Mahi Mahi** cashew encrusted and topped with tropical fruit salsa \$21.95

**Sashimi Tuna** seared and served rare with rice, snow peas, wasabi, ginger and seaweed over soy sauce \$29.95

**Splash Chicken** stuffed with our crab cake, sautéed and served over lobster sherry cream sauce \$18.95

**Creole Penne** fresh house made seafood andouille sausage, mussels and crawfish in a Cajun cream sauce \$19.95

**Fettuccine** with gulf shrimp and sea scallops finished in classic alfredo \$25.95

**Grilled Portobello Platter** with assortment of sake grilled seasonal vegetables \$15.95

Entrées served with choice of seasonal vegetables and your choice of:  
*garlic mashed potatoes, basmati rice pilaf or candied mashed sweet potatoes.*

*\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.*

Fresh Bread On Request By La Mie  
General Manager Mike Holms  
Executive Chef Dominic Iannarelli  
Chef De Cuisene Christopher Schmidt

*~A \$5.95 charge will be added to split entrées. ~  
Splash Seafood is a nonsmoking establishment  
Only one promotional gift certificate per visit.  
20% gratuity will be added to parties of six or more.  
We accept Master Card, Visa, Discover,  
American Express and Diners Club*

