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Dinner Specials Friday, May 18th, 2012

Soup du jour

*Blue Cheese Crab Spinach Bisque

*Maine Shrimp Crab Roasted Corn

*Chorizo Tomato Roasted Corn

Cup- \$4.95 bowl \$6.95

Appetizers

***Steamed Mussels** ~ in a chorizo , white wine, tomato broth, finished with fresh scallions & tomatoes, served with garlic toast \$9.00

***Grilled Sea Scallop Salad**- lightly grilled served over a salad of Romaine tossed with tomatoes, red onions, cucumbers, feta, and kalamatta olives in a saffron smoked tomato vinaigrette \$11.00

***1 lb. of Maine Steamers**- local steamer clams served with drawn butter \$9.95

***Seafood Spring Rolls**- Maine shrimp, scallops and crab with stir fried Asian vegetables, in a spring roll wrapper lightly fried served with a sweet chili sauce \$9.95

Entrees

***Grilled Mahi Mahi**- fresh from Jesse's market, served with a roasted red pepper corn and avocado salsa, with Spanish rice, arugula, grape tomatoes, fiddleheads, and a finished with a smoked tomato saffron vinaigrette \$18.00

***Grilled 8 oz. Filet Mignon**- with a sun dried tomato arugula pesto, smoked caramelized onions, mashed potatoes, and seasonal vegetables \$19.00

***Maine Shrimp and Mussels**- in a roasted garlic olive oil, tossed with smoked Andouille sausage, roasted grape tomatoes, and arugula, tossed with fettuccini, and served with garlic toast \$16.00

***Slow Roasted Prime Rib**- topped with au jus and served with potato, seasonal vegetables, and a popover 10 oz.- \$18.95 14 oz.- \$20.95

***Prime Rib Surf N' Turf**- with butter poached lobster meat, and topped with our lobster cream sauce served with potato, seasonal vegetables, and a popover
10 oz.- \$21.95 14 oz.- \$23.95

***Steamed Lobster Dinner**- served with choice of potato or roasted tomato risotto, with seasonal vegetables, drawn butter, and finished with lemon - Market Price

***Grilled Pork Tenderloin Tacos**- lightly seasoned with southwestern spices , thinly sliced and served in flour tortillas, with a salsa Verde, red onions, cilantro, queso Amarillo, with black beans, and rice \$14.00