

APPETIZERS



- Splash Crab Cakes** served over a lobster sherry cream sauce 10.95
- Beef Skewers** beef tenders and vegetables sake grilled, served over jasmine rice 8.95
- Oysters** beer battered and deep fried, served with chipotle remoulade 9.95
- Sesame Seared Tuna** served with wasabi, pickled ginger, seaweed and crustini 11.95
- Smoked Salmon** house smoked with capers, ginger and avocado crème fraîche over blini 9.95
- BBQ Shrimp** six bacon wrapped shrimp with chipotle bbq sauce served over slaw 11.95
- Escargot** in focaccia bread with garlic butter and fontina cheese 8.95
- Calamari and Shrimp** lightly fried with sun dried tomatoes and pepperoncini 8.95
- Sautéed Scallops** sautéed sea scallops with cajun cream sauce 10.95
- Shrimp Cocktail** jumbo shrimp served with chipotle remoulade 9.95
- Carpaccio** very thin slices of rare filet with wasabi, capers, beer mustard and crustini 10.95
- Mussels** 1 lb. steamed Chilean mussels in saffron wine broth with goat cheese crouton 11.95
- Artichoke Fusion** with spinach, garlic, scallions and parmesan 7.95
- Caspian Beluga, Osetra or American Sturgeon Caviar** with classic condiments *Market Price*
- Splash Soup** fresh seafood soup of the day 5.95

MIXED GREENS

- Splash Salad** spinach lightly tossed with cranberry champagne vinaigrette, roasted corn, dried cranberries, candied walnuts, bacon and gorgonzola 6.95
- Classic Caesar** crisp romaine tossed in a garlic anchovy dressing with pinenuts and anchovies 6.95
- Greek Salad** tomatoes, cucumber, kalamata olives, red onion, bell peppers and romaine tossed in a lemon olive oil topped with feta 6.95
- Garden Salad** a variety of baby field greens, cucumbers and dried tomatoes with choice of: *cucumber gorgonzola, cranberry champagne vinaigrette, creamy roasted garlic or roasted shallot balsamic vinaigrette* 5.95

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

FRESH FISH

Chilean Seabass \$26.95 Hawaiian Big Eye Tuna \$26.95 Swordfish \$22.95

Hawaiian Sun Snapper \$21.95 Atlantic Salmon \$17.95 Gulf Mahi \$18.95

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

STEAKS & CHOPS

8 oz. Filet Mignon \$31.95 12 oz. Prime Aged New York Strip \$34.95

14 oz. Niman Ranch Double Pork Chop \$24.95 Smoked Lamb Chops \$ 39.95

20 oz. Niman Ranch Dry Aged Ribeye \$36.95

Your choice of preparation: *Char-grilled, Sake grilled or Spice rubbed*

*Steaks and chops served with choice of Rosemary demi-glace, Béarnaise or Moutarde.
Add Maytag Bleu Cheese Frommage or additional sauce for \$2.95*

CHEF'S SEAFOOD SPECIALTIES

- King Crab Legs** 1 1/2 lb extra large legs served with drawn butter 59.95
- Splash Fried Lobster** beer battered lobster tail, deep-fried and served with chipotle remoulade 31.95
- Cold Water Lobster Tail** your choice of one or two 8 oz tails 31.95/49.95
- Surf & Turf** an 8 oz Filet Mignon and an 8 oz cold water lobster tail 49.95
- Steak & Shrimp** Filet, New York Strip or Ribeye with 3 jumbo gulf shrimp 39.95/41.95/43.95
- Sake Grilled Shrimp** served over sweet mashed potatoes and black bean mango salsa 23.95
- Combination** grilled gulf shrimp and sea scallops, over a chardonnay cream sauce 23.95
- Macadamian Sun Snapper** macadamian nut floured with Key lime buerre blanc and jasmine rice 22.95
- Splash Mahi Mahi** cashew encrusted and topped with tropical fruit salsa 19.95
- Sashimi Tuna** seared and served rare with rice, snow peas, wasabi, ginger and seaweed over soy sauce 27.95
- Splash Chicken** stuffed with our crab cake, sautéed and served over lobster sherry cream sauce 18.95
- Linguine** fresh house made seafood andouille sausage, mussels and crawfish in a cajun creole cream sauce 19.95
- Fettuccine** with gulf shrimp and sea scallops finished in classic alfredo 22.95
- Grilled Portobello Platter** with assortment of sake grilled seasonal vegetables 14.95

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 BY BASIL PROSPERI

General Manager Mark Murphy
Executive Chef Dominic Iannarelli

*We will graciously accept substitutions
Splash Seafood is a non-smoking establishment
20% gratuity will be added to parties of six or more.
20% gratuity will be added to split checks of six or more.
A five dollar charge will be added to split entrées.
We accept Master Card, Visa, Discover, American Express and
Diners Club.*

