



Alexander's

GARDEN RESTAURANT

Soups

Maine Lobster Bisque | 16

Soup du Jour | 10

Black Bean Soup | 10 V

Soup and 1/2 Sandwich | 19

Choice of Chicken or Tuna Salad Sandwich on Toasted Multi-Grain Bread and a Cup of Soup of the Day

Starters

Tuna Tataki | 22

Sliced Sesame Seared Prime Tuna, Wasabi, Ponzu Drizzle

Oysters on the Half Shell (3) | 14 **(6)** | 28 GF

Horseradish, Mignonette Sauce

Steamed Mussels | 22

Chorizo, Garlic, Tomato, White Wine, Garlic Bread

Rock Shrimp Tempura | 21

Tossed with Creamy Spicy Sauce

Cape Cod Calamari | 21

Fried Crisp or Sautéed with Fra Diavolo Sauce

Escargots Bourguignon | 20

Garlic Herb Butter, Garlic Bread

Salads

Our Famous Chicken Salad | 18 GF

Homemade Zucchini-Carrot Bread, Fresh Fruit

Duck Salad | 25 GF

Warm Pulled Maple Leaf Duck, Artisan Baby Greens, Goat Cheese with Apples, Sun-dried Cranberries, Candied Pecans, Citrus-Vanilla-Bean-Dressing

Roasted Beet Salad | 17 GF

Roasted Beets, Apples, Goat Cheese, Toasted Pecans, Mixed Artisan Greens, Citrus-Vanilla-Bean-Dressing

Chilled Baby Shrimp & Crab Louis Salad | 29 GF

Artisan Greens Topped with Crab Meat, Baby Shrimp, Tomato, Egg, Avocado, Papaya, Louis Dressing

Grilled Ora King Salmon Salad | 34 GF

Mixed Spring Lettuce, Radishes, Cucumbers, Carrots, Berries, Toasted Almonds, Vanilla Bean Vinaigrette

Caesar Salad | 16

Add Salmon or Shrimp | 32

Add Grilled Chicken | 25

Oriental Thai Salad | 17 GF

Served Warm, Peanut Dressing

Add Salmon or Shrimp | 33

Add Grilled Chicken | 26

Fruits de Mer

***Small Seafood Tower** | 75

*1 Whole Maine Lobster, 6 *Oysters, 6 Shrimp, Dipping Sauces*

***Large Alexander's Tower** | 150.00

*8 Oysters, 8 Shrimp, 1 Whole Maine Lobster, Blue Crab Cocktail and *Tuna Tataki, Dipping Sauces*

Sandwiches

All Sandwiches come with choice of House Salad or Crispy Fries

“The Bear” | 18

Slow Roasted Beef Sandwich, Served with Roasted Red Peppers and Giardiniera

Crispy Fish Sandwich | 20

Chef's Catch Topped with Cheddar Cheese, Chunky Tartar Sauce

Low Country Chicken Sandwich | 17

Buttermilk Fried Chicken, Pickles, Honey Mustard Sauce

The “Alexander's” Burger | 28

Classis Bistro Burger, Toasted Brioche Bun, Carmelized Onions, American Cheese, Crispy Fries

Blue Crab Sliders | 21

Two Crab Meat Sandwiches

Short Rib Birria | 23

7-spiced Braised Short Rib, Pepper Jack Cheese, Flour Tortilla, Grilled with Birria Broth and Served with Beans and Rice.

Entrées

Ancient Bowl | 19 GF

Quinoa, Miso Glazed Sweet Potatoes, Grilled Portobello, Caramelized Onions, Hummus

Add Grilled Chicken | 28

Add Shrimp or Salmon | 37

Rainbow Trout Almondine | 27

6oz. Filet Sautéed with Almonds, Lemon, White Wine, Steamed Spinach, Potatoes Dauphinoise

Butternut Squash Raviolis | 25

Steamed Spinach, Toasted Macadamia Nuts, Butternut Cream

Seafood Pasta | 32

Fresh Tagliatelle Pasta Tossed with Shrimp, Scallops, Mussels in Light Lobster Cream Sauce

Sesame Seed Encrusted Blue Fin Tuna | 35

Matsuhisa Dressing, Panseared, Sliced, Served Cold

Gluten Free | GF **Vegan** | V **Corkage Fee** | 35

*Undercooked fish, shell fish, eggs or meat may increase the risk of food born illness. ***There is a risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure, consult a physician.** Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance. 20% gratuity will be added to parties of 6 or more guests for your convenience.