

Adele's Featured Items

Appetizers

- Gazpacho** 8.95
Adele's version of this classic Spanish chilled tomato soup garnished with chopped egg, black olives, scallions and served with a goat cheese quesadilla
- Calamari Spoons**..... 15.95
Asian Style marinated calamari served on wakame salad drizzled with sherry vinegar syrup, wasabi cream and toasted sesame seeds
- Mango Tuna Tartare** 15.95
Finely chopped ahi tuna tossed with a fresh mango, jalapeno, roma tomato, and avocado salsa, enhanced with mango chili oil
- Baked Goat Cheese** 15.45
Artisan French chevre baked atop fresh spinach drizzled with artisan olive oil and zahtar, then finished with pine nuts and served with homemade flatbread crackers
- Tequila Prawn** 15.45
A jumbo prawn with gulf shrimp sautéed with a tequila lime sauce and finished with a smoked chili gelee, fresh pineapple, coconut, macadamia and jalapeno
- Maryland Soft Shell Crab** 14.45
Southern French fried and served with your choice of creole mustard, cajun bbq, or a white wine, butter, and caper sauce
- Baked Oysters** 15.45
Fresh shucked oysters broiled with a blue cheese fondue accented with hot sauce, bacon and chives
- Tony's house smoked salmon** 15.95
A wild salmon filet, honey cured, slow smoked and served with a chive dill crème fraiche, capers and ciabatta toast points

Tapas Plates

4.95 - 13.95

Small plates of either olives or anchovies marinated in Spanish olive oil.

- or -

Catalan toast points rubbed with tomato and baked with fresh mozzarella cheese. Finished with your choice of prosciutto, crispy prosciutto, or marinated anchovies

Fresh shucked oysters on the half shell

18.95 - 21.95

Shucked to order on a bed of crushed ice and served with a spicy homemade cocktail and mignonette sauces. Daily selections described by your server

-or-

Combination of eight oysters23.95

Fresh Fish of the Day

28.95 -34.95

We are proud to offer an extensive daily selection of the finest fresh fish available. We prepare them in an array of styles to enhance the unique flavor of each particular variety. your server will describe today's choices and preparations

Entrées

Lobster Scampi 53.95

Lobster tail, jumbo prawn and gulf shrimp sautéed scampi style in a lemon butter sauce infused with orange marmalade, brandy, sun dried cranberries and capers

Berkshire Pork Chop 27.95

Double cut organic pork chop with an orange and apple infused demiglace, sautéed apples and cranberries and finished with crumbled bacon

New York Steak & Prawn Scampi 44.95

Jumbo prawn and gulf shrimp scampi with a garlic lemon sauce and NY Steak with a cabernet demiglace and crumbled bacon

Stuffed Filet 45.95

Filet mignon stuffed with lobster, crab, and shrimp in a spicy Louisiana crab and shrimp etouffe sauce then crowned with a deep fried oyster

Veal Sweetbreads Argentina style 25.95

Lightly floured and sautéed in a white wine, lemon, rosemary and butter sauce with garlic and crumbled bacon

Veal & Crab 34.95

Scaloppine of veal sautéed in a white wine, lemon, caper, butter sauce garnished with crab legs and fresh hollandaise

Rack of Lamb for One 33.95

In a blackberry, cabernet, and cassis reduction. Finished with gorgonzola cheese and caramelized pecans.

Sonoma Duck Breast 27.95

Sumac encrusted pan seared and finished in a pomegranate liqueur reduction and topped with pine nuts