

Arthur's

• APPETIZERS •

CHILLED JUMBO SHRIMP COCKTAIL

Six poached jumbo shrimp nestled on Japanese seaweed salad with a key lime cocktail, fresh lemon Crown and garnished with sesame crackers.

11

MUSSELS MARINIÈRE

Fresh mussels sautéed with garlic and shallots in a white wine sauce.

13

FRIED GREEN TOMATOES (LOCAL FARM RAISED)

Corn crusted and fried crisp, served on our signature house salad with tangy horseradish cream sauce.

9

SESAME SEARED TUNA

Sesame Ahi Tuna, ponzu sauce and cusabi.

15

JUMBO LUMP CRAB CAKES

Jumbo lump crab meat, pan seared golden, garnished with polenta reggiano crisp and romesco sauce.

13

• SOUP AND SALAD •

FRENCH ONION SOUP GRATINÉE

A classic brodo with caramelized onions, sherry, and carefully seasoned. Topped with a French crouton and gruyere cheese and baked golden.

7

OUR SIGNATURE SALAD

Mesclun greens tossed with ripe tomato, Euro cucumber, artichokes, olives, and feta with lemon vinaigrette.

10

REGGIANO ROMAINE SALAD

Tender romaine hearts, tossed with a white pummeled anchovy dressing, fresh baked ciabatta croutons, crested with shaved reggiano parmigiano.

9

Add grilled chicken, 5 • Add grilled salmon, 9 • Add grilled filet, 11

Soup of the day — Ask your server

4

Arthur's

• A LA CARTE •

Includes house signature salad, bread and your choice of one side.

GRILLED FILET MIGNON

From the chopping block, our Columbian rubbed choice filet finished in a Shiraz wine sauce. Served with a side of béarnaise.
8 oz. 29 • Half 20

GRILLED NEW YORK STEAK

Center cut USDA choice from Iowa, dry rubbed with our chef's select seasoning. Served with a gorgonzola herb butter
27

DIJON ROSEMARY CRUSTED LAMB CHOPS

Dijon rosemary crusted roasted rack of lamb.
Full 30 • Half 20

PROSCIUTTO-WRAPPED CHICKEN

Pan-seared, boneless and skinless chicken breast wrapped in prosciutto balsamic reduction.
20

DELMAR'S DAILY DOUBLE

Grilled breast of chicken paired with Florida crab cake, crisp onion straws and romesco sauce.
29

ARLINGTON'S EXACTA

Pan-seared petite filet mignon paired with gulf shrimp in creamy artichoke, mushroom and asparagus duxelle.
34

MARION SHRIMP ROSETTE

Jumbo gulf shrimp with lump crab, apple smoked bacon, cranberries, French boursin, herb butter sauce.
26

FRESH CATCH OF THE DAY

\$ Market Price

• SIDES •

Kosher Salt Crusted Baked Potato - 4

Fresh Skin On Mashed Potatoes - 4

House Risotto - 5

Haricot Verts - 4

Steamed Broccoli - 4

Asparagus - 5