



130 Front Street
Marietta, OH 45750
(740) 374-8188
740-374-8880 (FAX)

~DINNER MENU~

• APPETIZERS •

* Shrimp Cocktail * 11

Four Large Chilled Shrimp served with our Zesty Cocktail Sauce

Spinach Artichoke Dip 11

A Delicate Mix of Cream Cheese, Spinach, Artichoke Hearts, Parmesan and Mozzarella Cheese served with Sliced French Bread

* Seared Ahi Tuna * 14

Sashimi Grade Ahi Tuna Filet seared and served with our Wasabi Ponzu Aioli

Crab Rolls 11

Mixture of Crab Meat, Vegetables and Rice Noodles Wrapped in a Delicate Shell and Fried to a Golden Brown, served with our Asian Vinaigrette

* Prawn Prosciutto * 12

Four Grilled Prawns wrapped with Green Apple and Prosciutto served with a Szechwan Dipping Sauce

Calamari 12

Golden Fried Calamari topped with our Sweet Chili Aioli served with Asian Green Onion Sauce

Maryland Crab Cakes 13

Our Gourmet Crab Cakes Oven Roasted and topped with a Spicy Remoulade

Gouda Mac & Cheese 9

Cavatappi noodles tossed with our creamy Gouda Cheese Sauce

• SALADS •

Add: Chicken 6 / Salmon, Shrimp, Tuna, or Steak 8

Thai Salad 11

Mixed Greens, Cucumbers, Carrots, Red Onions and our Thai Peanut Sauce served with our House Asian Vinaigrette

Apple Walnut Salad 12

Apples, Candied Walnuts, Dried Cranberries, Tomatoes and Bleu Cheese crumbles arranged on a bed of Baby Spinach and Served with a choice of dressing

The Wedge Salad 12 ½ 10

A Wedge of Lettuce with Onion, Bleu Cheese Crumbles, Tomato, Cucumber, and Bacon all topped with Bleu Cheese Dressing

Caesar Salad 11

A Steakhouse Classic

• OCEAN LOVERS •

All Ocean Lovers Entrées Are Served with A Fresh Garden Salad, Seasonal Vegetables and A Choice of Starch (Wasabi Mashed Potatoes, Sweet Mashed Potatoes, Potato Pancake, Or Steamed White Rice. Gouda Mac and Cheese Also Available/4)

Ocean Feast 33

Baked Cajun-Spiced Maine Lobster Tail served with a Maryland Crab Cake topped with our Spicy Remoulade

Austyn's Ahi Tuna 21

Seared Sashimi Grade Ahi Tuna served with a Wasabi Ponzu Aioli. (Chef's recommended temperature is rare to medium rare)

* Szechwan Shrimp and Scallops * 20

Sautéed Shrimp, Scallops and Vegetables tossed in our Spicy Szechwan Remoulade

Teriyaki Salmon 20

Grilled 8 oz. Filet of Salmon served with our Teriyaki Sauce topped with Sesame Seeds

Teriyaki Scallops 20

Battered and Fried Sea Scallops topped with our Teriyaki Sauce and Sesame Seeds

Maryland Crab Cakes 25

Our Gourmet Crab Cakes are Oven Roasted and topped with a Spicy Remoulade

Mediterranean Shrimp * 20

Sautéed Shrimp, Tomatoes, Mushrooms, Olives, Artichoke Hearts and Spinach in Basil Infused Olive Oil, finished with Feta Cheese

* Blackened Mahi-Mahi * 21

Blackened Mahi-Mahi Filet topped with our Basil Cream Sauce

• PASTAS •

Add: Chicken 6 / Salmon, Shrimp, Tuna, or Steak 8

Thai Style Pasta 14

Fettuccini and Mixed Vegetables tossed in our Spicy Herb Sauce. Topped with our Thai Peanut Sauce, Chopped Roasted Peanuts, and Parmesan Cheese

Fettuccine Alfredo 14

Fettuccine tossed with Broccoli, Mushrooms and Carrots in our delicious Alfredo Sauce finished with Parmesan Cheese

Pasta Mediterranean 15

Linguine tossed with Tomatoes, Mushrooms, Olives, Artichoke Hearts and Spinach in an Olive & Basil Oil and finished with Feta Cheese

Seafood Portofino 30

Linguine tossed with Lobster, Shrimp, Sea Scallops, Mussels, Black Olives, Fresh Tomatoes, and Broccoli in our White Wine Cream Sauce finished with Parmesan Cheese

• LAND LOVERS •

All Land Lovers Entrées Are Served with A Fresh Garden Salad, Seasonal Vegetables and A Choice of Starch (Wasabi Mashed Potatoes, Sweet Mashed Potatoes, Potato Pancake, Or Steamed White Rice.)
Gouda Mac and Cheese Also Available/4

* Black & Blue Rib eye * 27

12oz Blackened Rib eye Finished with a Blue Cheese Cream Sauce

* New York Strip * 24

12oz New York Strip Grilled and Finished with a Bacon Herb Butter

* Filet Mignon * 29

8oz Hand Cut Filet Mignon Grilled and Finished with a Port Wine Reduction

* Bone in Rib eye * 39

16oz **CAB** Bone in Grilled Rib eye Finished with Mushrooms and Onions smothered in our House Steak Sauce

* Eastern European Tenderloins * 25

10oz of Marinated Beef Tenderloins Grilled and Finished with our Red Wine Reduction

Coconut-Lime Chicken 17

Pan-fried Coconut-Lime Crusted Tender Chicken Breast, Topped with our Basil Cream Sauce

Austyn's Chicken 17

Battered Boneless Chicken Breast and Vegetables Stir-Fried in Our Chef's Special Sauce

Roasted Duck 22

Oven Roasted Duck Breast Served with our Gourmet Plum Wine Sauce

* Rack of Lamb * 25

Decadent Cut of Grilled Rack of Lamb topped with our Raspberry Chambord Sauce

→ ADD TO ANY ENTRÉE ←

◦CAJUN-SPICED LOBSTER TAIL 18

◦MARYLAND STYLE CRAB CAKE 13

* GLUTEN FREE*

May be requested to be prepared *Gluten Free*