

Robert Wiehnaier  
**Mussel Bar  
& Grille**  
Dinner\*

## STARTERS

### FRENCH ONION SOUP \$12

Gruyere Cheese, Crouton,  
Crispy Leeks

### BLUE CRAB DIP \$17

Paprika, Cayenne, Toasted Baguette

### Slow Cooked Charred Octopus \$18.5

Squid Ink Aioli, Sweetie Peppers, Chorizo, Potato Confit & Scallions

### \*TUNA TARTARE \$19

Avocado, Lime, Soy, Wasabi, Marinated Cucumbers, Rice Crisps

### CHARBROILED OYSTERS

Roasted Garlic, Lemon, Parmesan Cheese, Panko

½ Dozen \$18

1 Dozen \$32

## Salads

### ROASTED EARTH & EATS BEET SALAD \$15

Goat Cheese, Red Onions,  
Local Greens, Chives,  
Pecans, Citrus Dressing  
see

### CAESAR SALAD \$13

Anchovy, Garlic Croutons, Parmesan and Classic Dressing

## ENTREES

### STEAK FRITES \$31

House Fries, Dressed Greens, Herb Butter.  
Choice of

Red Wine Reduction, Green Peppercorn, Bearnaise, or Chimichurri Sauce

### CHICKEN GRAND MARE \$27

Pomme Puree, Pearl Onions, Mushrooms, Bacon Lardons, Chicken Thyme Jus

### GRILLED FILLET OF SALMON \$26

Cauliflower Puree, Grilled Green Onions, Hot House Cherry Tomatoes, Royal Trumpe  
Mushrooms, and Sauce Vierge

### GRILLED ATLANTIC SWORDFISH \$28

Au Poirve Sauce, Garlicky Spinach & Fried Onions

### BLUE HUBBARD SQUASH BRULEE \$22

Fried Kale, Brussel Sprouts, Padron Peppers

## \*Oysters

Served with Lemon, Cocktail & Mignonette Sauces

House Oysters\*

6/\$17 12/\$32

East Coast Oysters

6/\$18 12/\$34

## Mussels

1.25-Pound of Prince Edward Island Mussels  
Add Fries with our Three Sauces: Harissa Aioli, Curry  
Aioli & Malt Vinegar Aioli.

Fries \$1

Sweet Potato Fries \$2

Truffle Fries \$4

### WHITE WINE

\$25

White Wine, Roasted Garlic,  
Cream, Lemon & Parsley

### KENNETT SQUARE

\$26

Bacon Lardons, Roasted Mushrooms,  
Parmesan & Thyme

### MEDITERRANEAN

\$26

Merguez Sausage, Goat Cheese,  
Smoked Tomato, Harissa Aioli & Cilantro

### THAI CURRY

\$26

Green Curry, Coconut Milk, Peanuts, Cilantro & Basil

### BOLOGNESE

\$26

Veal, Pork and Beef Bolognese, Crispy Capers, Hard Boiled Egg, Parmesan  
Cheese, Parsley

## Sides

Classic Frites \$6

Sweet Potato Frites \$6

Truffle Frites \$7

## DESSERT TO-GO

LIEGE WAFFLE \$10

Stuffed with Lemon Ricotta

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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