



Dinner Menu

STARTERS

Fried Oyster Rockefeller	13
Served with sautéed spinach, topped with hollandaise sauce	
Crab Cakes	15
Served with a champagne vinaigrette	
Tempura Portobello Fries	10
Served with soy ginger aioli	
Tuna Carpaccio	13
Tuna and diced onions with fried bean noodles, cilantro and soy ginger glaze	
Lobster Macaroni and Cheese	15
With truffle oil	
D.A. Venison Rolls	15
Marinated venison, applewood smoked bacon, banana pepper	
Mussels in Beer Sauté	9
Onions, beer, thyme and mustard	
Soup of the Day	8
Chef's selection of soup	

SALADS

Arugula Salad	9
With parmesan cheese, prosciutto and tomatoes in a lemon basil vinaigrette	
Iceberg Wedge	9
With bacon, candied walnuts, onions and tomatoes in a blue cheese dressing	
Deconstructed Caesar Salad	8
Parmesan cheese, house Caesar dressing with focaccia crostini	
Fried Buffalo Mozzarella Salad	11
With tomatoes in a basil infused oil and finished with a balsamic reduction	

ENTREES

Chef's Choice Catch of the Day	MKT
Chicken served on ciabatta bread with fresh mozzarella, tomato and arugula. Topped with a balsamic vinaigrette.	
Fried Shrimp and Potatoes	23
Maine lobster on a hoagie roll topped with a lemon basil aioli	
Vue Fruits de Mer	35
Sautéed shrimp, fish, mussels, clams, calamari and half a lobster tail over angel hair pasta served in a tomato white wine broth	
*Pan Seared Scallops	33
Risotto and seasonal vegetable with applewood smoked bacon bits, mango beurre blanc and balsamic drizzle	
*Pistachio Crusted Grouper	31
Risotto and seasonal vegetable with sweet pistachio cream sauce	
Slow Roasted Duck	29
Soy marinated duck served over risotto and vegetables in a sherry raspberry sauce	
*Chef's Vegetarian Plate	21
Roasted eggplant, sautéed spinach, Portobello mushrooms, grilled tomatoes, and asparagus in a balsamic reduction	
Lamb Shank	28
Over mashed potatoes and lamb broth topped with a parsley-lemon chimichurri with seasonal vegetables	
Filet Mignon	32
Served with mashed potatoes in a basil demi with seasonal vegetables	
Pork Loin	26
Marsala curry sauce served over mashed potatoes and vegetable of the day	
Linguini and Clams	19
Served over angel hair with parsley, garlic and white wine	
Shrimp Alfredo	22
Sautéed shrimp with garlic and cream served over angel hair	
Venison Osso Buco	28
Braised in a basil broth with roasted potatoes, vegetable of the day and a basil chimichurri	
Add to Any Dish 4oz Maine Lobster Tail	16
2 for 1 entree special is available from 5pm-6pm Order Must Be in the Kitchen Before 6:00. No substitutions on 2-for-1. Promotion excludes Vue Fruits de Mer, Catch of the Day, or any off-menu specials. Offer cannot be combined with other offers, discounts or promotions.	

*Indicates gluten free

Parties of 8 or more will receive one check per table and will include a 20% gratuity. A \$5 fee will be added to each split-plate.

The consumption of raw or undercooked meats, poultry and seafood can significantly increase the risk of harmful pathogens in certain vulnerable consumers.

Vue on 30a is pleased to accept MasterCard, Visa and Discover cards. Please, no checks or American Express.