


DESMOND'S
 AT EAST WIND
PUB MENU

Appetizers & Salads

French Onion Soup 11
Onion broth, garlic crostini, Gruyère cheese

Loaded Nachos 14
Tricolor tortilla chips, chili, sour cream, black beans, marinated jalapenos, cheese sauce, pico de gallo

Bang Bang Shrimp 16
Crunchy shrimp topped with sweet and spicy lime aioli on a bed of boston lettuce

Calamari Arrabbiata 16
Fried squid with marinated hot chili peppers, lemon and marinara on the side

Tuna Tartare Avocado Tower 17
Wakami salad, scallions and sesame seeds sesame soy dressing wonton chips finished with sweet soy glaze

Cheese Board (chef's choice) 17
Jam, strawberries crostini

Pub Style Wings 18
Top with your favorite sauce

Sweet Chili Glazed Grilled Pork Ribs 18
Tri color salad with soy vinaigrette

Baked Stuffed Clams 16
Chopped local clams, herbs, breadcrumbs, grilled lemon

Mussels in White Wine Broth 16
Shallots and garlic, chopped tomatoes, lemon juice, herbs

Bruschetta Sampler 16
Cherry tomato bruschetta, prosciutto and burrata with fig jam, strawberry and goat cheese with crumbled walnuts

Seafood Ceviche 18 (Spicy)
Mussels, shrimp and calamari marinated in a fresh lime juice and aji limo, a Peruvian chile paste served with tricolor tortilla chips

Burrata Grilled Peach Prosciutto Salad 14
Arugula, aged balsamic and extra virgin olive oil

Grilled Romaine Hearts 13
Caesar dressing, parmesan cheese, charred lemon croutons

Desmond's Salad 15
Mesclun lettuce, Bartlett pears, gorgonzola, dried cranberries, candied walnuts, raspberry dressing

Asian Salad 14
Mesclun mix, sliced cucumbers, peppers, edamame, Napa cabbage, purple cabbage, carrots, sesame ginger vinaigrette

Watermelon Feta Salad 14
Balsamic glazed red onions, cherry tomatoes, arugula chunks of watermelon served with red wine vinaigrette

Berry Salad and Toasted Almonds 14
Local greens, strawberries and blueberries, crumbled goat cheese with a raspberry dressing

Add to any of the salads chicken +\$5, shrimp or salmon +\$7

Personal Pizzas

Margarita 14
Marinara, fresh mozzarella, basil

Prosciutto And Burrata 18
Arugula, aged balsamic, roast garlic,

Wild Mushroom 18
Shredded, gruyere, herbs, truffle essence

Green Pizza 15
Sautéed broccoli rabe, green olives, spinach, pesto ricotta cheese, mozzarella

Grilled Chicken & Caramelized Onion 17
Marinara and shredded mozzarella

Bolognese Pizza 16
Meat sauce made with a mixture of three meats, mozzarella cheese

Sandwiches

All sandwiches served with fries

Grilled Cajun Spiced Chicken Club 20
Bacon, cheddar, lettuce and tomato, ranch aioli on a toasted ciabatta baguette

BBQ Pulled Pork Sandwich 20
Slow roasted tender pork tossed in a house BBQ sauce served on a buttered brioche bun served with sweet potato fries and coleslaw, dill pickle slices

Caprice Panini 16
Sun ripened heirloom tomatoes and fresh mozzarella, aged balsamic, fresh basil (Add on chicken \$5)

Brie & Red Wine Poached Pear Panini 18
Ciabatta bread, fig jam, arugula

Blackened Mahi Fish Tacos 23
Soft shell flour tortillas, creamy coleslaw, avocado pico de gallo

Desmond's House Burger 19
Signature house blend, toasted brioche bun, lettuce, tomato, onion, choice of cheese

*Add on any 1 for \$2
bacon, mushroom, caramelized onion*

Chicken Burger 19
Signature sundried tomato and fresh mozzarella blend, sautéed sweet onions, crisp dill pickle chips, lettuce, tomato, pesto mayonnaise

Blackened Shrimp Quesadilla 22
Corn and bell peppers, cheddar cheese, served with a trio of sauces (guacamole, pico de gallo and sour cream)

Dinner Entrées

Seafood lo Mein 29
Shrimp, calamari, scallops stir fried with Asian vegetables with garlic and ginger finished with a sesame soy sauce

Black Berry Port Braised Short Ribs 31
Creamy polenta and sauteed summer vegetables

Roasted Half Chicken 24
Truffle, herb whipped potato, garlic sauteed spinach, caramelized exotic mushrooms, white wine jus

Crispy Skin Salmon 28
Summer succotash with sweet potato gnocchi citrus sauce

Frenched 14oz Grilled Pork Chop 26
Mashed potato, bacon and cheddar pancakes, garlic sautéed broccolini, grilled peach compote

Pan Seared New England Cod 29
Jasmine rice and tricolor quinoa, sautéed spinach, finished with a white wine cherry tomato basil sauce

Lemon Garlic Shrimp Bucatini 28
With peas and asparagus

Grilled New York Strip Steak 38
(Mildly Spicy)
Red bliss potato corn and bacon hash, grilled broccoli, ancho chili honey lime butter

Chicken Pot Pie 22
Simmered tender whole chicken with aromatic vegetables and peas in a velvety velouté topped with puff pastry

Cobb Salad 21
Avocado, hard boiled eggs, bacon, gorgonzola, cherry tomatoes, grilled chicken on greens with lemon honey dressing

Sides \$7

Herb Smashed Crispy Potatoes
Broccolini

Mashed Potato
Sautéed Spinach

Shoe String Fries
Roast Baby Carrots