



549 E. Lionshead Circle Vail, CO 970-476-2601

www.montaukseafood.com

COLD APPETIZERS

Preserved Hawaiian Marlin

Hawaiian Nairagi and Kajiki poached and preserved in extra-virgin olive oil with garlic and fresh herbs, served on toasted baguette with marinated peppers, baby arugula and white bean puree

Fresh Tomato Gazpacho

Dungeness Crab meat and cilantro creme fraiche

Mixed Baby Greens

Mixed baby greens, sugar snap peas, cucumber, cherry tomatoes and toasted wontons in a fresh ginger vinaigrette

Caesar

Crisp romaine, fresh grated Parmigiano-Reggiano and herbed croutons tossed in our house-made dressing

Tuna Escabéche

Fresh Hawaiian Yellowfin Tuna, lightly grilled and marinated with lime, cilantro, roasted chilies and tomatoes served in crispy gyoza tacos

Crisp Wedge of Iceberg

Crumbled apple wood smoked bacon, vine ripe tomatoes, creamy Amish Gorgonzola dressing

Cheese Sampler

A sampling of fine cheeses served with dried fruits, smoked almonds and Colorado wildflower honey

HOT APPETIZERS

Crispy Rhode Island Calamari

Avocado mousse, gazpacho vinaigrette and fresh lime

Maine Lobster Macaroni and Cheese

Fusilli pasta with rich lobster broth, mascarpone and Maine lobster baked with aged white cheddar and fresh chives

Crispy Eggplant Napoleon

Parmesan crusted eggplant, roasted peppers, fresh basil, herbed Boursin cheese, grilled tomato coulis

Prince Edward Island Mussels

Steamed in white wine with fresh herbs, butter, and roasted shallots

Today's **Special Soup** or **Manhattan Style Clam Chowder**

Our **Raw Bar** features a daily selection of raw oysters and chilled shrimp and crab appetizers.



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ENTRÉES

Our Signature Dish...Hawaiian Ahi, Seared Rare

Rock shrimp and fresh vegetable stir fry, sushi rice cake and soy-ginger vinaigrette with natural ginger and wasabi

Dijon Crusted Atlantic Catfish

Pan fried Dijon crusted Atlantic catfish with sweet onion mashed potatoes, mixed baby greens in fresh herb vinaigrette, marinated vine-ripe tomatoes and lemon beurre blanc

Parmesan Crusted Center Cut Pork Chop

Wilted baby spinach, buttermilk mashed potatoes, fresh herb beurre blanc and tomato cucumber relish

Orecchiette with Salmon and Prawns

Scottish salmon and Baja white prawns with orecchiette, summer vegetable ratatouille white wine and fresh herbs

Grilled Hawaiian Swordfish

Grilled Hawaiian Swordfish with housemade chili rubbed steak fries, wilted baby spinach, grilled pineapple coulis and sweet onion marmalade

Grilled Natural Black Angus Top Sirloin

Roasted jalapeno and green onion hash browns, julienne summer squash, red chili demi-glace and fresh pico di gallo

One Pound Alaskan Crab, Your Choice...King, Dungeness or Opilio

Served with herbed Yukon Potatoes and fresh vegetables with clarified butter and lemon garlic butter on the side

Surf and Turf

All of our seafood and steaks are available for a "Surf and Turf" entrée. Please ask your server for details.

The Grill List

Our Grill List changes daily, featuring fresh seafood and meats from around the world. All items from our grill list are delivered to us fresh, never frozen. They are simply grilled with salt and pepper, served with two sides of your choice and with three daily sauces served on the side. While our grill list selection changes daily due to availability and seasonality, some examples of grill list items would include Hawaiian Swordfish, Maine Day Boat Sea Scallops, Hawaiian Mero, Hawaiian Mahi Mahi, Baja Wild Prawns and Black Angus Certified Filet Mignon, Sirloin and Rib Eye Steaks.