

SUN - THU  
4PM - 10PM

FRI & SAT  
4PM - 11PM

# Dinner MENU

EXECUTIVE CHEF JEREMY DUCLUT & SOUS CHEF TREVOR LYMAN

## GREAT *to* SHARE

<b>Trio of Dip</b> V • GF hummus, avocado dip, blue cheese dip served with chips and assorted veggies	\$16
<b>Smoked Salmon Duo</b> cucumber, capers, red onion, lemon pepper sour cream	\$17
<b>Braised Calamari</b> puttanesca style, grilled garlic bread	\$15. <sup>5</sup>
<b>Cauliflower Bites</b> V • GF honey sriracha, sesame seeds	\$14
<b>Fried Shrimp Basket</b> dipping sauces	\$18
<b>Yellowfin Tuna Tartare</b> GF avocado, habanero aioli, cilantro, potato chips*	\$15
<b>Fried Brussels Sprouts</b> GF crispy bacon, Italian long hot peppers, parmesan cheese	\$13
<b>Steamed Mussels</b> Tabasco butter-dark beer sauce, grilled garlic bread*	\$15. <sup>5</sup>
<b>Burrata Mozzarella Toast</b> V pomegranate, vincotto, roasted almonds	\$13. <sup>5</sup>

## SHELLFISH

GF

<b>Oysters on the Half Shell</b> champagne mignonette half dozen* dozen*	\$18 \$32
<b>Shrimp Cocktail</b> bourbon aioli, cocktail sauce*	\$17
<b>Plateau</b> 12 oysters, 12 shrimp, lobster salad, 1 pound of snow crab, champagne mignonette, bourbon aioli, cocktail sauce	\$75

## SOUPS

\$8

- Soup of the Day** – chef's creation
- French Onion** – croutons, provolone cheese
- Tomato Bisque** – parmesan cheese V • GF

## CHEF'S CHEESE ASSORTMENT V

\$26

*Chef's selection of five cheeses,  
accoutrements and house made breads*

## SALADS

\$13.75

### ADD PROTEIN TO ANY SALAD – + \$8

grilled or fried chicken breast, duck confit, sautéed shrimp, salmon\*  
Add Sea Scallops \$12  
Add Bistro Steak \$12

**Roasted Tomato, Burrata Mozzarella & Avocado** V • GF  
basil pesto, balsamic glaze

**Roasted Beets and Baby Arugula** V • GF  
Humboldt Fog cheese, candied walnuts, lemon vinaigrette

**Mixed Berries** V  
baby spinach, pomegranate, brie cheese crostini

**House Cured Smoked Salmon** GF  
butter lettuce, corn, avocado, white balsamic dressing•

**Baby Kale and Puffed Quinoa** V • GF  
Marcona almonds, dried cherries, feta cheese,  
dark balsamic vinegar, EVOO

**Iceberg Wedge** GF  
applewood smoked bacon, red onions, tomatoes, scallions,  
blue cheese crumbles, blue cheese dressing

**Chipotle Chicken Cobb Salad** GF  
avocado, corn, bacon, tomatoes, red onion, hard boiled eggs

## GRILLED OCTOPUS

\$22

crispy chickpeas, chorizo vinaigrette,  
cilantro, citrus aioli

VEGETARIAN & GLUTEN-FREE  
OPTIONS INDICATED WITH – V • GF

# CASSIS

PRIVATE DINING ROOM AVAILABLE FOR  
YOUR SPECIAL EVENT – PLEASE INQUIRE

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.

\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.

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## ENTRÉES

<b>Bar Steak Frites</b>	<b>\$34</b>
red wine sauce, herb butter, french fries*	
<b>14oz NY Strip Steak GF</b>	<b>\$42</b>
creamy parmesan polenta, roasted shallot marmalade, arugula salad*	
<b>Poulet Rouge "A la Crème"</b>	<b>\$34</b>
organic free-range half chicken, tagliatelle pasta, tarragon mushroom cream sauce	
<b>Atlantic Salmon GF</b>	<b>\$33</b>
crispy corn and red bliss potato hash, fine herb salad, Dijon mustard sauce*	
<b>Maple Leaf Farm Duck Breast GF</b>	<b>\$36</b>
butternut squash, brussels sprouts, jalapeño corn bread, red cherry reduction*	
<b>Red Snapper &amp; Jumbo Shrimp GF</b>	<b>\$37</b>
chilled three bean salad, olives, roasted tomato vinaigrette*	
<b>Pan-seared Sea Scallops GF</b>	<b>\$36</b>
crispy pork belly, English peas, glazed baby carrots, honey sriracha*	
<b>Zucchini Pasta V • VEGAN (W/NO CHEESE)</b>	<b>\$28</b>
vegetarian meatballs, marinara sauce, provolone, parmesan and basil	
<b>Add a Caribbean Lobster Tail*</b>	<b>\$18</b>

## BOUILLABAISSE

**\$38**

classic Mediterranean fish stew:  
lobster, scallop, salmon, shrimp, clams,  
mussels, potatoes, lobster saffron broth,  
saffron aioli bread

## SIDES

<b>Broccoli Rabe V • GF</b>	<b>\$8</b>	<b>Honey Sriracha Glazed Baby Carrots V • GF</b>	<b>\$7</b>
garlic, pepper flakes			
<b>French Fries V</b>	<b>\$6<sup>.5</sup></b>	<b>Buttered Tagliatelle Pasta V</b>	<b>\$7</b>
<b>Potato Chips V</b>	<b>\$6<sup>.5</sup></b>	<b>Onion Rings V</b>	<b>\$7</b>
		chipotle mayonnaise	
<b>Three Bean Salad V • GF</b>	<b>\$7</b>	<b>Mac and Cheese</b>	<b>\$7</b>
olives, tomato vinaigrette		with jalapeños \$8	
<b>Jalapeño Cornbread V • GF</b>	<b>\$6<sup>.25</sup></b>	with lobster \$10	

## BETWEEN *the* BREAD \$16

SERVED WITH FRENCH FRIES

Substitute french fries for a side salad, a soup, or any side, additional \$2

### Cassis Burger

burgundy onion mustard jam, gruyère cheese

### Croque Monsieur

smoked ham, béchamel and gruyère cheese

### Maine Lobster Salad BLT +\$3

### Braised Pork Belly Banh Mi

cucumber, pickled carrots, scallions, cilantro, mayonnaise

### Fried Shrimp Po' Boy

shredded iceberg, tomatoes, bourbon aioli\*

### Smoked Salmon

cucumber, cream cheese, alfalfa sprouts, fresh baked croissant\*

### Crispy Chicken Breast

broccoli rabe, Italian long hot peppers, provolone and parmesan cheese

## PLAT DU JOUR

### MONDAY

#### Tagliatelle alla Bolognese

**\$29**

grilled garlic bread, parmesan cheese

### TUESDAY

#### Fish and Chips

**\$28**

### WEDNESDAY

#### Braised Pork Shank

**\$35**

### THURSDAY

#### Kobe Beef and Foie Gras Burger\*

**\$28**

onion jam, braised pork belly,  
sunny side up egg, truffle fries

### FRIDAY

#### Seared Yellowfin Tuna\*

**MP**

recommended rare

### SATURDAY

#### 32oz Bone-in Ribeye\*

**MP**

### SUNDAY

#### Crispy Fried Chicken

**\$31**

Mac and Cheese

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