

Baldwin's Station

Starters

Cucumber Bruschetta

Crisp cucumber, vine ripe tomatoes, roasted garlic, red onion and fresh basil served on toasted French baguette with a balsamic syrup and parmesan cheese
\$8

Bay Scallop Ceviche

Fresh bay scallops cured in a Thai citrus marinade and served over crisp wonton chips with a wasabi remoulade
\$12

Baked Brie En Croûte

Creamy brie cheese baked in buttery puff pastry, served over an apricot marmalade, and topped with a green apple-cranberry chutney
\$14

Oysters Gratin

Local oysters in the half shell topped with an herb panko crust and baked golden brown
\$13

Smoked Salmon Flatbread

Norwegian style smoked salmon served on a grilled flatbread with roasted artichokes, green bell peppers, feta cheese, and a creamy dill spread
\$9

~Soups~

Cup \$5 Bowl \$6

Wild Mushroom Bisque

With hints of rosemary and Marsala wine

Corn & Crab Chowder

Topped with fresh chive

~Salads~

Baldwin's Whole Leaf Caesar

Crispy whole leaf romaine hearts topped with parmesan cheese, herb croutons, and our Chef's secret Caesar dressing
\$7

Baby Arugula Salad

Tossed in a sweet & sour vinaigrette with red wine poached pears, blue cheese, and toasted walnuts
\$8

Coastal Greens Salad

Mixed baby field greens, red onion, cherry tomatoes, and shaved asiago, drizzled with our hand crafted toasted fennel seed vinaigrette
\$6

Happy Mothers Day

Baldwin's Station

Entrees

Grilled Atlantic Salmon

Topped with a baby radish & cucumber relish, served over an orzo salad and a sesame vinaigrette
\$25

Filet Mignon

Fire grilled beef tenderloin served with broccoli rabe, roasted rustic potatoes,
and topped with a horseradish béarnaise
\$35

Pesto Crusted Halibut

Served over a saffron rice pilaf with broccoli rabe and a honey jalapeño vinaigrette
\$28

Roasted Pork Medallions

Served over a creamy parmesan risotto with sautéed brussels sprouts, and a Madeira pan sauce
\$25

Shrimp & Penne

Tender penne noodles tossed in an herbed cream sauce with cherry tomatoes, broccoli, and jumbo shrimp
\$21

Grilled N.Y. Strip Loin

Charred endive & nameko mushroom sauté, roasted red potatoes, and a rosemary infused
whiskey reduction
\$28

Pan Seared Swordfish

Served with an avocado-lobster salad and a red chile vinaigrette
\$25

Chicken Paillard

Tender chicken breast pounded thin and flash seared and topped with a roasted tomato and leek salad,
sweet potato-dijon gnocchi, and an orange tarragon emulsion
\$22

Jumbo Lump Crab Cakes

Served over a saffron rice pilaf with an Asian slaw, and a wasabi remoulade
\$32

Ratatouille & Goat Cheese Ravioli

Tossed in a creamy sun dried tomato pesto, toasted walnuts, and a cucumber bruschetta
\$20

Happy Mother's Day