Lunch Menu

Alex Ander's

SOUPS

Lobster Bisque | 12

Soup du Jour | 6

Black Bean Soup | 7 V

Soup and 1/2 Sandwich | 15 Choice of Chicken or Tuna Salad Sandwich on Toasted Multi-Grain Bread and a Cup of Soup of the Day

STARTERS

Tuna Tataki | 22

Sliced Sesame Seared Prime Tuna, Wasabi, Ponzu Drizzle

Oysters on the Half Shell (3) 9 (6) 18 GF Horseradish, Mignonette Sauce

Steamed Mussels | 19 Chorizo, Garlic, Tomato, White Wine, Garlic Bread

Shrimp and Oyster Ceviche | 17

Cape Cod Calamari | 18 Fried Crisp or Sautéed in Garlic Butter

Truffle Fries | 8



Dressing

Our Famous Chicken Salad | 15 GF Home-made Zucchini-Carrot Bread, Fresh Fruit

Duck Salad | 18 GF Warm Pulled Maple Leaf Duck, Artisan Baby Greens, Goat Cheese with Apples, Sun-Dried Cranberries, Candied Walnuts, Walnut Vinaigrette

Roasted Beet Salad | 15 GF Roasted Beets, Apples, Goat Cheese, Toasted Walnuts, Mixed Artisan Greens, Walnut Vinaigrette

Chilled Baby Shrimp and Crab Louis Salad | 26 GF Artisan Greens Topped with Crabmeat, Baby Shrimps, Tomato, Egg, Avocado, Papaya, Louis

Pan Seared Organic Salmon Salad | 26 GF Mixed Greens, Radishes, Berries, Cucumber, Carrots, Toasted Almonds, Citrus Vinaigrette

Caesar Salad | 15 Grilled Shrimp or Faroe Salmon | 26 Grilled Chicken Breast | 22

Oriental Thai Salad | 16 GF Served Warm, Peanut Dressing Grilled Chicken Breast | 21 Grilled Tuna, Salmon or Shrimp | 26

Portobello Napoleon Salad | 16 GF Grilled Portobello Mushroom, Eggplant, Roasted Pepper, Tomato, Mozzarella Cheese, Baby Greens and Champagne Vinaigrette

SANDWICHES

All Sandwiches come with choice of House Salad or Crispy Fries

Fresh Tuna Salad Sandwich | 15 Multi-Grain Toasted Bread

Crispy Fish Sandwich | 17 Chef's Catch Topped with Cheddar Cheese, Chunky Tartar Sauce

Low Country Chicken Sandwich | 15 Buttermilk Fried Chicken, Pickles, Honey Mustard Sauce

Alexander's 8 oz. Wagyu Burger | 19 Vermont Cheddar Cheese, and Caramelized Onions Add Foie Gras | 28

Blue Crab Sliders | 17 Two Crabmeat Sandwiches

ENTRÉES

Ancient Bowl | 15 GF Farro, Miso, Sweet Potatoes, Grilled Portobello, Caramelized Onions, Hummus Add Grilled Chicken | 19 Add Grilled Shrimp or Salmon | 26

Chicken Milanese | 23 Served with Pasta Alfredo or Tossed Green Salad

Maple Glazed Faroe Salmon | 28 GF Steamed Spinach, Potatoes Dauphinoise

Butternut Squash Raviolis | 20 Steamed Spinach, Toasted Macadamia Nuts, Butternut Cream

Seafood Pasta | 26

Fresh Tagliatelle Pasta Tossed with Shrimps, Scallops, Mussels in Light Lobster Cream Sauce

Gluten Free | GF Vegan | V Corkage Fee | 30