

CHRISTY LEE'S COURTYARD GRILLE

SEAFOOD | OYSTERS | STEAKS | PASTA | PIZZA



DINNER MENU

Starters

Bruschetta

Diced Roma Tomatoes, Olive Oil, Fresh Basil, Kosher Salt, Grilled Crostini 8.99

Crab Cakes

Lump Crabmeat, Shallots, Parsley, Remoulade One - 12.49 | Two - 19.99

Calamari

Hand-Cut and Lightly Breaded Atlantic Calamari, Banana Peppers, with Marinara Sauce or Sautéed Chef Style 11.99

Bacon Wrapped Scallops

Atlantic Scallops, Bacon, Sweet Soy Glaze, Crumbled Bleu Cheese 13.99

*Escargot

Chef's Choice Daily 11.99

Christy Lee's Hummus

Chickpea Hummus Accompanied by Mediterranean Tapenade and Served with Grilled Flatbread 8.99

Q Garlic Shrimp

Sautéed Shrimp, Garlic, Herb Cream Sauce, Polenta Crostini 12.99

Shrimp Cocktail

Served with Cocktail Sauce and a Lemon Wedge 9.79

Stuffed Portabella

Chorizo, Bell Pepper, Mozzarella, Garlic Shallots, With Balsamic Drizzle 9.99

Artichoke & Spinach Dip

Prepared with Fresh Shaved Parmesan Cheese and Served with House Crostinis 9.79



*Fresh Selection of Raw East Coast/Gulf Oysters

1/2 Dozen - Market Price - Dozen

*Christy Lee's Oysters Rock

Fresh Spinach, Garlic Cream Sauce and Fresh Parmesan Cheese 12.99

*Steamed Prince Edward Island Mussels or Little Neck Clams

White Wine, Cream, Bacon, Tomatoes, Fresh Parmesan or Mediterranean Marinara 13.99

Soup

Soup Du Jour - 5.99 New England Clam Chowder - 6.49

Salads-

Add Ons - Chicken 5.99 | Shrimp 6.99 | Scallops 7.99 | Salmon - 9.79

*Black and Bleu Salad:

Blackened and seared Steak served on a bed of crisp romaine, bleu cheese crumbles, mushrooms, tomato, red onions, and croutons with housemade bleu cheese dressing 18.99

🖺 Lump Crab Tower Salad

Lump Crabmeat, Tomato, Mixed Greens, and Remoulade 16.99

Caprese Salad

Vine Ripe Tomatoes, Buffalo Mozzarella, Fresh Basil and Balsamic Drizzle 10.99

Christy Lee's Caesar

Hand Tossed Caesar Salad with Fresh Parmesan and Homemade Croutons 9.79

Christy Lee's Pizzas 14.50

Lavash Bread, Homemade Marinara, Mozzarella (Pepperoni, Tomato, Mushroom, Spinach, Goat Cheese, Jalapenos, Banana Pepper - .75 each)

*Consumption of undercooked seafood, meat, poultry or eggs may increase the risk of food borne illness.
20% Gratuity added to parties of 6 or more. Split plate charge 4.5 Menu subject to change.

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Hand Cut Steaks

*New York Strip

Hand Cut 15 oz. Strip grilled and cooked to perfection 28.99

*Filet Mignon

8oz Certified Angus Beef Filet, with Red Wine Bordelaise, Seasonal Vegetable 30.99

*Ribeye

14oz Ribeye, with Red Wine Bordelaise, and Seasonal Vegetable 31.99

Surf & Turf Add ons

Shrimp 6.99 | Scallops 7.99 | Crab Cakes 8.99 | Lobster Tail 13.99

Add Sautéed Onions, Peppers, Mushrooms, or Bleu Cheese .79

Seafood -

Fresh Cut Salmon

Antibiotic Free Grilled with Balsamic Glaze, Citrus, and Seasonal Vegetables 24.99

Seafood Pasta

Shrimp, Mussels, Clams, Scallops, White Wine, Cream, Green Onion, Roasted Red Tomato, Basil, Fresh Parmesan 29.99

Fresh Local Trout

Brown Butter with Lemon and Capers. 22.49

\$\Pi Christy Lee's Chilled Seafood Tower

Delicious Combination of Lobster, Jumbo Shrimp, Oysters, Tuna, and Seaweed Salad with Tantalizing Sauces 38.79

House Favorites

Chicken Picatta

White Wine, Cream, Capers, Garlic and Shallots over Angel Hair 19.99

Tuscan Chicken

Roasted Red Peppers, Mushrooms, Tomatoes, Marsala Cream Sauce, Linguini 22.99

🙎 Eggplant Parmesan

Filling Italian Inspired Meal Served over Linguine 19.99

*Pork Tenderloin Marsala

Heritage Breed Pork Tenderloin, with Red Wine, Garlic, Shallots, & Mushrooms Served Over Choice of Starch 24.99

Veal Parmigan

Veal Cutlets Pounded and Prepared Classic Italian-American Parmigan 23.99

ASK YOUR SERVER ABOUT DAILY SPECIALS!

Beverages

Soft Drinks | Iced Tea Coffee | Hot Tea 2.79

BEER

Domestic | Import | Draft or Bottle Wine | Cocktails | Martinis

A' la Carte Sides

Mushroom & Herb Rice 4.49 Sautéed Spinach 3.49 Seasonal Vegetables 3.99 Garlic Mashed Potatoes 4.49 House Salad 3.99 Caesar Salad 4.49



Desserts

ASK ABOUT OUR DELICIOUS DESSERT!