

**RADISSON HOTEL HAMPTON
700 SETTLERS LANDING ROAD**

Pier 21 Dinner Menu

APPETIZERS

- Mini Baked Brie \$5.99
*Baby Brie wrapped in a light Phyllo Pastry with Bourbon Apples and Pecans.
Served with Fresh Baguettes and Grapes.*
- Shrimp Cocktail \$7.99
Jumbo Shrimp served with Spicy Cocktail Sauce.
- Oysters on the Half Shell \$7.99
A Half Dozen Oysters served Raw or Steamed.
- Jumbo Scallops \$7.99
*Pepper Seared Jumbo Scallops, Southwest Pancake, Roasted Corn Sauce, Red
Pepper Oil and Onion Jam.*
- Crab Bisque \$4.99
Our Signature Soup laced with Jumbo Lump Crabmeat.

SALADS

- Seafood Cobb
\$9.99
*Shrimp and Lump Crab with Crisp Greens, Tomatoes, Hard Boiled Eggs,
Cucumbers,
Bacon, Avocado and Bleu Cheese. Served with your choice of Dressing.*
- Spinach Salad
\$8.99
*Baby Spinach and Romaine Lettuce with Artichoke Hearts, Roasted Red
Peppers,
and Oven Dried Tomatoes. Topped with Grilled Shrimp and Rosemary Dijon
Vingarette.*
- Marinated Asparagus
\$7.99
*Marinated Asparagus with Arugula, Roasted Portabella Mushroom and
Proscuitto Ham.
Topped with a Ratatouille Vingarette and Balsamic Reduction.*

Caesar Salad \$6.99
Fresh Crisp Romaine and Crisp Croutons Combined with our Creamy Caesar Dressing.
Add Shrimp-\$4.00 Add Crab-\$3.00 Add Chicken-\$2.00

ENTREES

Encrusted Salmon

\$18.99

Seared Crab crusted Salmon with Smoked Shrimp and Confetti Rice. Served with a Lobster Hollandaise Sauce.

Grilled Tuna

\$16.99

Grilled Tuna with Shrimp Risotto Cake, Smoked Tomato Butter on a warm Spinach Salad.

Taste of Hampton

\$24.99

Fried Flounder, Our Famous Crabcake, sautéed Garlic Shrimp and Scallops. Served with Confetti Rice.

Hampton Crabcake

\$25.99

Our Famous Crabcake made with Jumbo Lump Crabmeat. Broiled or Fried. Served with Confetti Rice.

Filet Mignon

\$26.99

A tender 8oz filet served with sautéed wild mushroom and shallot demi glaze. Garlic Mashed Potatoes, and Crisp Onion Rings.

New York Strip

\$25.99

New York Strip with sautéed Vidalia Onions and Applewood Bacon with Merlot. Served with Garlic Mashed Potatoes.

California Pasta

\$17.99

Scallops, Shrimp and Crabmeat fossed with Shitake Mushrooms, Sundried Tomatoes, Asparagus, and Artichoke Hearts in Light Chardonnay Sauce with Parmesan Cheese.

Stuffed Pork Loin

\$15.99

Smoked Gouda Stuffed Pork Loin, Bourbon Demi Glaze, Apple Horseradish Compote and Sweet Potato Shoestrings.

Prime Rib

\$14.99

Slow Roasted Rib of Beef with Au Jus and Garlic Mashed Potato.

Crusted Snapper

\$16.99

*Coconut Crusted Crispy Snapper with Mandarin Passion Fruit Glaze, Rum Roasted Plantains.
Served with Sticky Rice.*

Parmesan Flounder

\$14.99

*Parmesan Flounder with Chardonnay Rosemary Chive Sauce. Served with Charred Tomato
Salsa
And Baby Shrimp and Confetti Rice.*

Chicken Breast

\$15.99

*Free Range Chicken Breast with Andouille Sausage, Lump Crab, Caramelized Vidalia
Onion Au Jus, Red Pepper Oil. Served with Garlic Mashed Potatoes.*

ALL ENTREES SERVED WITH CHOICE OF HOUSE SALAD OR CAESAR SALAD