



## STARTERS

**Protocol Seafood Chowder**  
Fresh seafood in a light tomato-shrimp broth  
6.95

**French Onion Soup Gratinee**  
A favorite for 44 years  
5.95

**The Protocol Sampler Platter**  
Stuffed banana pepper, BBQ ribs,  
clams casino & coconut shrimp  
*two or four*  
15.95 28.95

**Stuffed Banana Peppers**  
Stuffed hot peppers with our four cheese blend  
10.95

**Crispy Coconut Crusted Shrimp**  
Four jumbo shrimp, fresh raspberry coulis  
12.95

**Jumbo Shrimp Cocktail**  
Four jumbo shrimp, spicy house cocktail sauce  
11.95

**Crispy Calamari**  
House seasoned, cajun tartar  
10.95

**Sea Scallops**  
Pan-seared, sweet potato puree, quinoa salad  
11.95

**Clams Casino**  
A classic topped with applewood bacon  
*half dozen or dozen*  
9.95 18.95

**Lobster Fritters**  
Honey jalapeno aioli  
12.95

## SALADS

**Add to Any Salad**  
Grilled Chicken 5.00  
"Faroe Island" Salmon or Jumbo Shrimp 7.00

**Garden**  
Mixed greens, grape tomatoes, cucumbers,  
red onions, croutons, house balsamic dressing  
6.95

**Roasted Beet & Pear**  
Aged balsamic vinegar, honey roasted  
walnuts, poached pear, crumbly bleu, greens  
8.95

**Romaine Wedge**  
Crumbly bleu cheese, bacon, local heirloom  
tomato, pickled red onion, balsamic vinaigrette  
8.95

**Paul's Caesar**  
Shaved parmesan, croutons, grape tomatoes,  
classic caesar dressing  
7.95

**Chicken Cobb**  
Diced chicken, tomato, avocado, smoked  
bacon, black olives, crumbled bleu cheese  
12.95 OPIU

## SMALL PLATES

**Fish Tacos**  
Mahi Mahi, pico de gallo, guacamole & napa  
slaw wrapped in three flour tortillas  
14.95

**Petite Filet & Shrimp**  
Petite filet mignon, shrimp, lobster beurre  
blanc, mashed potatoes, seasonal vegetable  
19.95

**Shrimp Scampi**  
Sweet peas, scallions, lemon, garlic, angel hair  
15.95

**Vegetable Risotto**  
Butternut squash, dried cherries,  
wild mushrooms and risotto  
14.95

**Lobster Mac & Cheese**  
Lobster, mascarpone, fresh herbs  
& truffle essence, pasta  
17.95

**Chicken Milanese**  
Fresh herb & panko crusted, dressed baby  
arugula, grape tomato, shaved red onion  
15.95

**Hamburger**  
8 oz. burger, your choice of swiss, cheddar  
or mozzarella, lettuce, tomato, onion, fries  
*Add bacon, sunny side egg or mushrooms - 1.45 ea.*  
10.95

**Protocol Burger**  
8 oz. chargrilled burger, caramelized onions,  
bacon, mozzarella, arugula, french fries  
11.95

**Steak Sandwich**  
Char-grilled NY strip steak, mozzarella, sau-  
téed greens & mushrooms, ciabatta roll,  
french fries  
17.95



*We are pleased you chose to dine with us!*

*Here at the Protocol we take great pride in serving you  
only the best! We're happy to prepare it any way  
you want it!*

## Flavorings & Spices

Lemon Pepper, Dill Cream, Panko Crusted, Mango,  
Habanero, Caribbean Jerk, Washington Style, Spicy  
Remoulade, Tequila Lime Butter, Cajun,  
Lemon Beurre Blanc, Cajun Blackened,  
Horseradish Crusted

## Seafood Preparations

Grilled, Pan Seared, or Broiled

## Join us for a Fresh Haddock Every Friday!

Broiled, Italian, Panko,  
Beer Battered or Mediterranean Style

## LARGE PLATES

**Horseradish Crusted Salmon**  
"Faroe Island" Salmon, lemon Beurre blanc  
24.95

**Jumbo Scallops**  
Pan seared jumbo sea scallops,  
lobster beurre blanc  
30.95

**Louisiana Seafood**  
Cajun shrimp & scallops in our spicy Louisiana  
sauce, andouille sausage, pappardelle  
*half or full order*  
18.95 29.95

**Spiced & Grilled Lobster Tail**  
Cold Water Tail, Drawn butter  
49.95

**Braised Short Ribs**  
Slow Cooked served with root vegetables,  
house mashed  
33.95

**NY Strip Steak**  
16oz. Choice Bone-in N.Y. Strip Steak, rose-  
mary demi-glace, battered onion ring  
36.95

**Twin Filet Mignon**  
Twin filet mignon, rich mushroom ragout,  
cippolini onion, applewood smoked bacon  
*try it au poivre style - 2.00*  
38.95

**Barbeque Baby Back Ribs**  
Spice dry rub, house-made bbq sauce, cole-  
slaw, honey bourbon sweet potato fries  
*half or full rack*  
18.95 29.95

**Premium Center Cut Pork Chop**  
12oz Char-grilled center cut  
local craftbeer-brined chop  
23.95

**Chicken Scallopini**  
Airline Chicken, mushrooms, artichokes,  
capers, angel hair  
21.95

## SIGNATURE SIDES

**Lobster Mashed Potatoes**  
Lobster butter homemade mashed potatoes  
7.95

**Sweet Potato Fries**  
Tossed in honey  
5.95

**Truffle Fries**  
Crispy fries tossed with white truffle oil  
5.95

**Sautéed Mushrooms**  
Sautéed in EVOO and garlic  
5.95

**Lobster Mac & Cheese**  
Fresh lobster and a blend of cheeses  
8.95



*The Protocol Restaurant proudly supports  
our local farms & producers*