



APPETIZERS

Jumbo Shrimp Cocktail (4)	Slow poached, chilled, lemon, cocktail Sauce	12
Nº15 Baked Brie	Wrapped in phyllo with greens, strawberry coulis, crostini	11
Little necks Peri-Peri	White wine, chourico, garlic, white beans, tomato, oregano, crostini	11
Steamed Little necks	Steamed in white wine, garlic, and fresh herbs	10
Wild Mushroom Ragout	Fresh herbs, sun dried tomatoes, rich brandy demi-glaze, puff pastry	11
Hot & Spicy Shrimp	Sauteed shrimp with crushed red peppers, Cajun spices & dry white wine	12
Mac & Cheese	Cheddar Mornay & baked crispy top	7
Nº15 Caprese	Buffalo mozzarella, vine-ripe tomato, basil, EVOO, balsamic	9

SOUPS

NE Clam Chowder	Creamy with potatoes & tender clams	5
Nº15 Lobster Bisque	Chunks of lobster highlight this creamy house specialty	8

NEW ENGLAND CLASSICS

Nº15 Deconstructed Beef Wellington*	Grilled filet Mignon layered with puff pastry, portabella mushrooms & pate served over a rosemary demi-glaze	26
Fish & Chips	Beer Battered Atlantic cod served with hand cut French fries, homemade tartar sauce & coleslaw	14
Fresh New England Scrod	Oven roasted with lemon butter and seasoned crumbs	16
Grilled Salmon	with a romesco sauce & grilled onion relish	18
Casserole of Scallops	Broiled with herbed cracker crumbs, white wine, lemon & butter	20

All Entrees served with our house salad, fresh vegetable and starch

Nº15 = House Specialties

Over the years, we have retired some dishes so that we can maintain a fresh & exciting menu. If there are any past menu items that you miss, please let us know and we will do our best to recreate them for you.

PASTA

Nº15 Drunken Lobster Penne	Pink black pepper vodka sauce, mushroom, and basil	23
Shrimp Scampi	Pan seared shrimp with oregano ,scallions, fresh tomatoes & garlic over angel hair	19
Scallops Block Island	Skillet seared scallops in a light tomato sauce with white wine, fresh tomatoes, scallions, button mushrooms & garlic, served over angel hair pasta	20
Seafood Compton Bay	Shrimp, scallops, littlenecks, spiced marinara over fettuccini	22
Chicken Normandy	Penne, chicken, mushrooms, Broccoli & scallions in a pesto cream sauce	18
Nº15 King & Prince	Lobster Meat, spinach & medallions of milk-fed veal in a sherry cream sauce over fettuccine	23

FROM THE SEA

Nº15 Key West Mahi	Teriyaki glaze, pineapple salsa, sweet potato, asparagus, & Asian slaw	21
Cod Mediterranean	Pan seared & finished with a sauce of pepperoncini, red peppers, capers, black olives with a garlic & white wine sauce	18
Nº15 Pan Seared Scallops	Served with a mushroom risotto topped with a garlic lemon aioli	22
Sole Sarafino	Sautéed Sole Filets with tomatoes, scallions, mushrooms, shrimp, tarragon & white wine	19
Sweet Potato Salmon*	Toasted polenta, watercress, asparagus, roasted red pepper vinaigrette	19
Nº15 Mount Hope Seafood	Lobster, shrimp, scallops, tomatoes, tarragon & scallions sautéed In a wine cream sauce, served over a puff pastry	26

FROM THE LAND

Nº15 Steak "Diana"*	Medallions of beef tenderloin sautéed & served with a wild mushroom sauce, finished with brandy & a red wine demi-glaze	25
The Eugene Burger*	Certified Black Angus with lettuce, tomato, red Onion, bacon, caramelized onion & cheddar cheese. Served with hand cut French fries & coleslaw -substitutions welcomed-	14
Filet Mignon*	Grilled Filet Mignon, served with a Béarnaise sauce	26
NY Sirloin *	Grilled to perfection with caramelized onions & our signature blue cheese mornay	23
Nº15 Grilled Chicken Breast	Cranberry butter, mixed greens, bleu cheese, pears, red onion, sweet potato	17
Madeira*	Sun-dried tomatoes, mushrooms, green onions & a Madeira demi glaze	Veal 20 / Chicken 17

Nº15 = House Specialties

Consuming undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform server of any allergies in your party

Wine List

WHITE

	Glass	Bottle
Chardonnay, Sterling VC Well Rounded flavors of melon, peach & Fig cupped by vanilla & spice	8.75	27.15
Chardonnay, CK Mondavi Medium-bodied with fruit & citrus flavors & a hint of oak	6.50	~~
Chardonnay, Kendall-Jackson "Vintners Reserve" Full-bodied with fruit flavors and a hint of toasted oak	10.00	28.15
Chardonnay, Clos Du Bois "Russian River" Medium-bodied with fruit, spice, & vanilla flavors with a dry finish	9.50	30.15
Chardonnay, Louis Jadot Macon Lugny Clean and dry, an excellent dinner wine	10.50	29.15
Chardonnay, Simi Crisp & well balanced with hints a vanilla & oak	~~	30.15
Chardonnay, Chateau St. Michelle Dry, medium-bodied with a touch of spice and oak	~~	27.15
Chardonnay, Black Opal Round & rich tropical fruit flavors with a crisp finish	~~	22.15
Chardonnay, Blackstone Light, tropical fruit and lemon citrus – bright & well balanced	~~	24.15
Chardonnay Sonoma-Cutrer "Russian River Ranches" Crisp & clean, with a good weight in the mid-palate	~~	34.15
Chardonnay, Louis Jadot Pouilly-Fuissse Medium-bodied with ripe, supple fruit flavors	~~	39.15
Chardonnay, Greenvale From Portsmouth RI, clean & fresh with wonderful fruit flavors	~~	28.15
Pinot Grigio, Banfi "San Angelo" Full-bodied with delicate and fruity flavors	11.50	30.15
Pinot Grigio, CK Mondavi Crisp, medium-bodied wine with tropical flavors & a touch of spice	6.50	~~
Pinot Grigio, La Garia Medium-bodied with fruit & floral aroma's	7.00	25.15
Pinot Grigio, Santa Margherita Crisp & full, with fruitful flavors & a dry finish	~~	42.15
Reisling, Chateau Ste Michelle A refreshing dry wine with fruit flavors	7.50	26.15
White Zinfandel, Beringer Light-bodied with fresh fruity flavors	6.50	23.15
Sauvignon Blanc, Brancott Tropical fruit flavors with a clean round finish	8.00	26.15
Sauvignon Blanc, Cloudy Bay Aromas of passion fruit & lemongrass bring layers of complexity that lead to a crisp finish	~~	55.15
Vidal Blanc, Sakonnet From Little Compton RI, a fruit & floral aroma with a dry finish	--	27.15

RED

	Glass	Bottle
Merlot, Kendall-Jackson "Vintner's Reserve"	10.50	31.15
Plum, spice, currant & wild berry flavors with a smooth rich finish		
Merlot, Ck Mondavi	6.50	~~
Medium-bodied with cherry & plum flavors and a hint of oak		
Merlot, Casa Lapostolle	9.00	28.15
Sharp fruitful flavors of black & red cherries & a touch of sweet spices and oak		
Merlot, Fetzer "Valley Oaks"	~~	23.15
Flavors of black cherries & plums, balanced with caramel and toffee from the oak		
Cabernet Sauvignon, St. Francis	12.50	38.15
A classic Sonoma County cabernet, supple, rich, & flavorful		
Cabernet Sauvignon, Columbia Crest	8.50	27.15
Soft, medium-bodied wine with aromas of chocolate and cherries		
Cabernet Sauvignon, Ck Mondavi	6.50	~~
Rich with cherry and blackberry flavors with a hint of oak		
Cabernet Sauvignon, Doolittle Farms	~~	38.15
Aromas of dark cherry, licorice & currant. Well balanced		
Cabernet Sauvignon, Clos Du Bois "North Coast"	9.50	27.15
Deep, berry flavors, a peppery character, & a subtle overlay of oak		
Cabernet Sauvignon, Sequoia Grove	~~	45.15
Ripe blackberry and cassis flavors, with aromas of spice, cedar, & vanilla set in a silky texture		
Shiraz, Jacobs Creek	6.50	23.15
Medium-bodied, with generous aromas of pepper, licorice, & plum		
Pinot Noir, SeaGlass	7.25	24.15
Beautifully balanced between delicate varietal flavors, crisp acidity and complimentary oak character		
Pinot Noir, Beringer	8.00	24.15
Whole berry flavors with a silky texture		
Pinot Noir, La Crema	~~	38.15
Flavors of strawberry & plum joined by cocoa powder & espresso bean, with a smooth finish		
Zinfandel, 7 Deadly Zins	10.50	32.15
This wine is big, bold & fruity, complimented with a touch of spice		
Burgundy, Louis Jadot Beaujolais-Villages	~~	27.15
Well balanced with red fruits, a hint of dark cherry, touch of grey pepper, liquorices' & rose flower.		
Malbec, Graffigna Reserve	8.00	26.15
Lush berry fruit flavors with a light oaky finish		
Chianti, Monrossa	8.00	26.15
Flavors of cherry, plum, and milk chocolate with a hint of spice and licorice.		
Blend, Red X	~~	27.15
Blend of Cabernet, Shiraz, & Zinfandel with harmonious flavors of dark cherry and blackberry, complimented with blueberry, clover, dark chocolate, & a hint a cedar		

CHAMPAGNES

Chandon Brut Sparkling Wine (split)	9.15
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