



I've been a local Chef / Restaurateur for 23 years, working with Farmers, Growers and Providers of Meats, Seafood & Produce. I believe in supporting local economies & have a responsible personal relationship with the foods we serve here. Our selections change daily to maintain a fresh, unique menu. We apologize if we run out of a certain item on the menu, but **fresh IS better.** We hope you have a great time...

Chef Tony

- Half Price Wine on Sunday & Tuesday
- Private Party Space
- Full Bar / Wine List
- Tapas Menu Daily
- Bottomless Mimosa Sunday Brunch



[Twitter.com/ChefTonys](https://twitter.com/ChefTonys)



[FaceBook.com/ChefTony](https://www.facebook.com/ChefTony)

Remember...

Every **Third Thursday** here at Chef Tony's Comedy Night Featuring the Best Local and National Talent

Next Comedy Show
January 20th, 2011

Dinner Menu:: Tuesday, December 28, 2010

Starters & Tapas Plates

Crispy Battered Portobello Mushrooms, Herb Mayo	4.95	Vegan
Bethesda's Best Calamari, Pepperoncini, Lemon Basil Aioli	7.95	
Single Filet Mignon Satay, Herb Cream, Plantains	8.40	
Pan Roasted Mussels, Bacon, Fresh Tomato, Garlic, Chardonnay	7.95	
Mesclun Greens Olive Oil, Lemon, Pamesan	5.95	
"Grilled" Caesar Salad, Balsamic Reduction & Pamesan	5.90	
<i>(Add Grilled Filet Mignon Satay 8.95, Grilled Chicken 6.95, Seared Scallops 16.95)</i>		
Tapas Portion Seared Sea Scallops, Garlic Mashed Potatoes, Paprika Oil	12.95	
Barcelona Anchovies, Mixed Greens, EVOO, Balsamic Reduction	5.95	
Marinated Olives, Hummus, Peppers, Flatbread	9.80	Vegan
Paprika Hummus, Veggies, Grilled Bread, Olive Oil	5.95	Vegan
Black Olive Tappenade, Flat Bread	3.95	

Main Plates

Seared Freshwater Trout, Grilled Zucchini, Baby Potatoes, Paprika Oil	16.95	
"Italian Paella" Angel Hair, Clams, Scallops, Mussels, Crab Meat, Lobster Broth	19.80	
Seared Sea Scallops, Smashed Garlic Potatoes, Zucchini	18.80	
Blackened Atlantic Salmon, Herb Sauce, Plantains, Cucumbers	16.95	
Organic Chicken Scaloppini, Whole Wheat Pasta, Capers, Fresh Lemon	16.95	
Braised Massachusetts Cod, Olives, Potatoes, Tomato, Wine Broth	16.80	
Pure Lump Crabmeat Crabcake (7oz), Old Bay Fries & Herb Aioli	18.95	
Twin Filet Mignon Satay, Plantains, Pickled English Cucumbers, Herb Cream	17.95	
8 oz Cheese Burger, Kaiser, Greens, Tomato & French Fries	9.95	
Seasonal "Chefs Choice" Vegetable Creation	11.80	Vegan

Finishes

Classic Vanilla Crème Brulee	5.95	
Sweet Potato "Pie", Pecan Ice Cream	6.95	
Italian Cannoli, Sweet Ricotta Cheese Filling, Chocolate Shell	3.50 Single, 5.95 Double	
Ice Cream Selections of the Day	3.95	
Italian Espresso (Regular & Decaf)	2.95	
Cappuccino	3.95	

Most of our items are Gluten Free or can be modified as such

www.ChefTonysBethesda.com

Banquets • Catering • Happy Hour

Thank you for supporting your Local Seafood Restaurant!