

WEDNESDAY: SEPTEMBER 20, 2017
WE NOW OPEN AT NOON ON SUNDAY'S

APPETIZERS

- Manhattan Clam Chowder
minced clams, celery, carrots, onions, potatoes and tomatoes in a hearty broth 3.95
- Calamari Tempura
calamari and jalapeno pepper slices dipped in buttermilk, dusted in seasoned flour, deep fried and served with a Thai dipping sauce 9.95

LUNCH

- Fried Chicken
a breast and a drumstick lightly breaded and deep fried,
served with cole slaw and mashed potatoes 9.95

DINNER

TRY OUR SEPTEMBER PRIX FIXE MENU

- Swordfish
- fresh swordfish broiled in lemon and butter 20.95
- swordfish stuffed with lump crab meat and topped with imperial sauce 26.95

OYSTERS ARE IN !!!

- Oyster Stew
homemade with fresh oysters in a savory buttery broth 7.95
- Fried Oysters
fresh oysters individually hand patted, deep fried and served with cocktail sauce 15.95
- Fried Oyster Sandwich
our fried oysters served on your choice of bread with lettuce,
tomato slices, potato chips and pickle 15.95
- Fried Oysters
a lite fare portion of fresh oysters individually hand patted,
deep fried and served with cocktail sauce 17.95
- Fried Oysters
a dinner portion of fresh oysters individually hand patted,
deep fried and served with cocktail sauce 31.95

Vegetable of the Day: Buttered Lima Beans

SPECIAL DESSERTS

- Key Lime Pie
a graham cracker crust filled with a tart filling made with fresh whipping cream 5.00
- Chocolate Cake with Butter Cream
a two layer homemade chocolate cake with butter cream icing 5.00
- Amaretto Bread Pudding
homemade bread pudding served warm with amaretto sauce 5.00