

SUNDAY : DECEMBER 9, 2018
NEW- DECEMBER PRIX FIXE MENU
\$25 AND \$35 MENU SELECTIONS

APPETIZERS

Beef Barley	
chunks of beef and fresh vegetables with barley	3.95
Oyster Stew	
homemade with fresh oysters in a savory buttery broth	7.95
Angels on Horseback	
oysters individually hand patted, wrapped in bacon, deep fried and served with homemade tiger sauce	13.95
Bluepoint Oysters	
fresh Bluepoint oysters served iced on the half shell with cocktail sauce	12.95

LUNCH

Sautéed Crab Lumps	
jumbo lump crab meat sautéed with tomato, red onions, bacon, white wine, lemon butter and Old Bay; served with toast points and choice of a vegetable	17.95

DINNER - TRY OUR PRIX FIXE MENU

Grouper	
- fresh filet of boned domestic grouper broiled in lemon and butter	23.95
- stuffed with jumbo lump crab meat, broiled and topped with imperial sauce	29.95

Vegetable of the Day: Creamed Spinach

SPECIAL DESSERTS

Amaretto Bread Pudding	
homemade bread pudding served warm with amaretto sauce	5.00
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
Jewish Apple Cake	
homemade Jewish apple cake served warm with a caramel sauce	4.75