

WEDNESDAY : MAY 22, 2019
WE HAVE LARGE SOFT SHELL CRABS
PRIX FIXE MENU - \$25 & \$35 SELECTIONS

APPETIZERS

New England Clam Chowder	
a hearty creamy soup with diced clams, onions, celery and potatoes	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	10.95

DINNER

Flounder	
- fresh local wild caught flounder filet broiled in lemon and butter	22.95
- flounder stuffed with jumbo lump crab meat, broiled and topped with imperial sauce	28.95

SOFT SHELL CRAB SELECTIONS

Soft Shell Crab Platter	
two large fresh soft shell crabs, dusted in flour, sautéed in butter and served with tartar sauce; served with choice of one vegetable	24.95
- a single crab	16.95
Soft Crab Sandwich	
two large fresh soft shells crabs, dusted in flour, sautéed in butter and served on your choice of bread with lettuce and tomato; served with potato chips and pickle	24.95
-- a single crab	16.95

Vegetables of the Day: Fresh Broccoli
Asparagus Hollandaise \$3.00

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
Strawberry Shortcake	
fresh strawberries served on a two layer cake with whipped cream	6.00
Strawberries	
- fresh strawberries served in a martini glass with whipped cream	4.50
- strawberries over French vanilla ice cream	5.50