

# MONDAY : MAY 22, 2017

## APPETIZERS

Broccoli Cheddar Cheese a hearty cream soup with fresh broccoli and cheddar cheese	3.95
Soft Shell Crab Tempura a fresh prime soft shell crab dipped in buttermilk, dredged in seasoned flour and deep fried; served with a Thai dipping sauce	11.95

## LUNCH

Shrimp and Crab Omelette a three egg omelette with jumbo lump crab meat and shrimp in a sherry cream sauce; served with an English muffin and vegetable	13.95
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## DINNER

### TRY OUR MAY 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

Jumbo Soft Shell Crabs two fresh jumbo soft shell crabs, sautéed in butter and served on toast points with tartar sauce	19.95
Stuffed Jumbo Soft Shell Crab a fresh jumbo soft shell crab, stuffed with jumbo lump crab meat, broiled and topped with imperial sauce	19.95
Soft Crab Sandwich two jumbo soft shell crabs, dusted in flour, sautéed in butter and served on your choice of bread with lettuce and tomato; served with potato chips and pickle	19.95

*Vegetables of the Day: Creamed Spinach  
Asparagus Hollandaise \$3*

## SPECIAL DESSERTS

Key Lime Pie a graham cracker crust filled with a tart filling made with fresh whipping cream	5.00
Amaretto Bread Pudding homemade bread pudding served warm with amaretto sauce	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 Blue Bunny vanilla ice cream	5.00