

WEDNESDAY: SEPTEMBER 19, 2018
SEPTEMBER PRIX FIXE MENU !!!
TRY OUR LOBSTER ROLLS
WE HAVE JUMBO SOFT SHELL CRABS!

APPETIZERS

Italian Wedding Soup

a chicken stock based soup with tiny meatballs, fresh spinach and acini di pepi pasta

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

12.95

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 PRIX FIXE MENU

Lobster Roll

fresh Maine lobster steamed in house, lightly blended with celery, mayonnaise and lemon juice, served on a toasted buttered split top lobster roll; served with choice of a vegetable

22.95

Halibut

- fresh filet of boned halibut broiled in lemon and butter

23.95

- halibut stuffed with jumbo lump crab meat and topped with imperial sauce

29.95

*Vegetables of the Day: Fresh Broccoli
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

Jewish Apple Cake

homemade Jewish apple cake served warm with a caramel sauce

4.75

Strawberries

- fresh strawberries served in a martini glass with whipped cream

4.50

- strawberries over French vanilla ice cream

5.50