



APPETIZERS

Your choice of an appetizer, entrée and dessert.

Cream of Crab

by the cup, homemade with all lump crab meat

Wedge Salad

a wedge of iceberg lettuce with fresh tomato wedges, bacon bits and our chunky bleu cheese dressing

Fresh Beet Salad

fresh red beets served over a baby spinach salad with crumbled goat cheese, California yellow raisins and sliced almonds; served with a poppy seed dressing

Oysters Rockefeller

oysters baked on a bed of mushrooms seasoned with annisette, topped with creamed spinach and annisette

Prix Fixe Entrées

offered at \$ 35.00

Grilled Rib Eye Steak

a fourteen ounce Certified Angus Beef rib eye steak, grilled to your liking

Seafood Fra Diablo

lobster, shrimp and dry sea scallops sautéed with red pepper flakes and marinara sauce; served over Barilla angel hair pasta

Surf and Turf

a six ounce filet charbroiled and topped with sautéed mushrooms, served with a five ounce New England cold water lobster tail

Stuffed Rockfish

fresh Maryland rockfish filet stuffed with jumbo lump crab meat, broiled and topped with imperial sauce



Prix Fixe Entrées

offered at \$25.00

Crab Cake

a five ounce all jumbo lump crab cake, your choice broiled or fried

Pork Rib Eye

an eight ounce pork rib eye lightly seasoned with olive oil, salt and pepper; grilled to your liking and served with a sweet potato with butter and brown sugar

Fried Oysters

fresh oysters individually hand patted, deep fried and served with cocktail sauce

Salmon Champagne

fresh North Atlantic salmon filet broiled in butter and lemon, topped with champagne sauce

Filet Tips Stroganoff

tenderloin tips sautéed with onions and mushrooms in a burgundy wine sauce; served over fettuccini with a dollop of sour cream

All entrées include one vegetable: baked potato, mashed potatoes, sweet potato, french fries, stewed tomatoes, rice, cole slaw, apple sauce or vegetable of the day

DESSERTS

Amaretto Bread Pudding

Crème Brulee

Cheesecake

Hot Fudge Sundae

Chocolate Cake

Key Lime Pie

Lemon Meringue Pie

Join us for dinner and enjoy half priced bottles of wine every Monday, Tuesday, and Wednesday.