

DINNER SELECTIONS

- Broiled Scallops** \$20.95
fresh North Atlantic sea scallops broiled in lemon and butter
- Salmon Champagne** \$17.95
fresh North Atlantic salmon broiled, topped with champagne sauce
- Coconut Shrimp** \$19.95
jumbo shrimp dredged in coconut and served with an orange marmalade sauce
- Pasta with Crab** \$20.95
all lump crab meat, sautéed with fresh mushrooms, scallions and tomatoes, served over Barilla angel hair pasta with a light cream sauce
- Surf and Turf** \$35.95
a six ounce filet mignon charbroiled and topped with sautéed mushrooms, served with a five ounce New England cold water lobster tail
- Lobster Tails** \$35.95
two five ounce New England cold water lobster tails, broiled and served with drawn butter
- stuffed with lump crab meat and topped \$19.95 with imperial sauce
- Francaise, in lemon and white wine \$15.95
- Filet and Crab Cake** \$35.95
a six ounce filet mignon charbroiled and topped with sautéed mushrooms, served with our five ounce crab cake
- Rack of Lamb** \$28.95
a full rack of French cut New Zealand lamb, marinated in olive oil and rosemary then charbroiled
- a half rack \$19.95
- Meatloaf** \$15.95
homemade meatloaf served with mashed potatoes and brown gravy
- Oysters Imperial** \$27.95
oysters stuffed with jumbo lump crab meat, baked and topped with imperial sauce
- Chicken Parmigiana** \$15.95
boneless chicken breast lightly breaded with panko, sautéed and topped with marinara sauce and mozzarella cheese, served with Barilla angel hair pasta
- Stuffed Shrimp** \$23.95
jumbo shrimp stuffed with lump crab meat and topped with imperial sauce
- Seafood Platter** \$20.95
a combo of tilapia and sea scallops broiled in lemon and butter and jumbo shrimp broiled in garlic butter
- with our crab cake add \$13.00
- Crab Cakes** \$33.95
two five ounce lump crab cakes, your choice broiled or fried
- Filet and Shrimp Bearnaise** \$18.95
tenderloin tips and jumbo shrimp sautéed and topped with bearnaise sauce, served over rice
- New York Strip** \$22.95
a ten ounce aged center cut corn fed black angus sirloin steak
- Calves Liver** \$20.95
sautéed in butter, served with onions and bacon
- Tilapia** \$13.95
broiled in lemon and butter
- Prime Rib of Beef** \$35.95
a robust cut of aged corn fed *certified angus* beef, slow roasted in house; served au jus
- Chicken Baltimore** \$18.95
boneless chicken breast with jumbo lump crab meat, fresh mushrooms and mozzarella cheese in a light cream sauce
- Breaded Pork Chop** \$15.95
a Frenched center cut pork chop breaded and baked
- Filet Mignon** \$22.95
a six ounce filet cut from the tenderloin, charbroiled and topped with sautéed mushrooms
- Eggplant Parmigiana** \$13.95
fresh eggplant breaded with panko, fried and topped with marinara sauce and mozzarella cheese: served with a side of Barilla angel hair pasta
- Fried Oysters** \$31.95
a dinner portion of fresh oysters individually hand patted, deep fried and served with cocktail sauce

side of Barilla angel hair pasta with marinara sauce

\$3.95

Above menu items include a tossed salad and a choice of one vegetable:
baked potato, mashed potato, sweet potato, french fries,
stewed tomatoes, rice, cole slaw, apple sauce or vegetable of the day