

# DINNER SELECTIONS

<b>Barbecued Scallops</b> .....	\$20.95	<b>Stuffed Shrimp</b> .....	\$23.95
fresh sea scallops wrapped in bacon and broiled with homemade barbecue sauce		jumbo shrimp stuffed with lump crab meat, broiled and topped with imperial sauce	
<b>Salmon Champagne</b> .....	\$18.95	<b>Seafood Platter</b> .....	\$20.95
fresh North Atlantic salmon broiled, topped with champagne sauce		a combo of tilapia and sea scallops broiled in lemon and butter and jumbo shrimp broiled in garlic butter	
<b>Coconut Shrimp</b> .....	\$19.95	- with our crab cake add .....	\$13.00
jumbo shrimp dredged in coconut, fried and served with an orange marmalade sauce		<b>Crab Cakes</b> .....	\$33.95
<b>Mahi Mahi</b> .....	\$18.95	two five ounce lump crab cakes, your choice broiled or fried	
fresh mahi mahi grilled and served with a mango salsa		<b>Crab Pasta</b> .....	\$20.95
<b>Filet and Shrimp Bearnaise</b> .....	\$18.95	all lump crab meat, sautéed with fresh mushrooms, scallions and tomatoes, served over Barilla angel hair pasta with a light cream sauce	
tenderloin tips and jumbo shrimp sautéed and topped with bearnaise sauce, served over rice		<b>Surf and Turf</b> .....	\$35.95
<b>New York Strip</b> .....	\$22.95	a six ounce filet cut from the tenderloin, charbroiled and topped with sautéed mushrooms, served with a five ounce New England cold water lobster tail	
a ten ounce aged center cut corn fed angus sirloin steak		<b>Calves Liver</b> .....	\$20.95
<b>Filet Mignon</b> .....	\$22.95	sautéed in butter, served with onions and bacon	
a six ounce filet cut from the tendeloin, charbroiled and topped with sautéed mushrooms		<b>Tilapia</b> .....	\$13.95
<b>Lobster Tails</b> .....	\$35.95	- broiled in lemon and butter	
two five ounce New England cold water lobster tails, broiled and served with drawn butter		- stuffed with lump crab meat and topped .....	\$19.95
<b>Pork Rib Eye</b> .....	\$17.95	with imperial sauce	
an eight ounce pork rib eye seasoned with olive oil, salt and pepper; grilled to your liking and served with a sweet potato		<b>Tilapia Francaise</b> .....	\$14.95
<b>Prime Rib of Beef</b> .....	\$35.95	tilapia filet dipped in egg, sautéed in butter and served with a lemon and white wine sauce	
a robust cut of aged corn fed angus beef, slow roasted in house; served au jus		<b>Filet and Crab Cake</b> .....	\$35.95
<b>Chicken Baltimore</b> .....	\$18.95	a six ounce filet cut from the tenderloin, charbroiled and topped with sautéed mushrooms, served with our five ounce crab cake	
boneless chicken breast with jumbo lump crab meat, fresh mushrooms and mozzarella cheese in a light cream sauce		<b>Jumbo Soft Shell Crabs</b> .....	\$23.95
<b>Meatloaf</b> .....	\$15.95	two fresh jumbo soft shell crabs, sautéed in butter and served on toast points with tartar sauce	
homemade meatloaf served with mashed potatoes and brown gravy		<b>Stuffed Soft Shell Crab</b> .....	\$23.95
<b>Grilled Rack of Lamb</b> .....	\$28.95	a fresh jumbo soft shell crab, stuffed with jumbo lump crab meat, broiled and topped with imperial sauce	
a full rack of French cut New Zealand lamb, marinated in olive oil and rosemary		<b>Eggplant Parmigiana</b> .....	\$13.95
- a half rack .....	\$19.95	fresh eggplant breaded with panko, fried and topped with marinara sauce and mozzarella cheese: served with a side of Barilla angel hair pasta	
<b>Chicken Parmigiana</b> .....	\$16.95		
boneless chicken breast lightly breaded with panko, sautéed and topped with marinara sauce and mozzarella cheese, served with Barilla angel hair pasta			

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