



NPF

APPETIZERS

Your choice of an appetizer, entrée and dessert.

Maryland Crab Soup

by the cup, homemade with all lump crabmeat

Caesar Salad

fresh romaine lettuce with croutons, caesar dressing and topped with shaved Romano cheese

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

Angels on Horseback

oysters individually hand patted, wrapped in bacon, deep fried and served with homemade tiger sauce

Prix Fixe Entrées

offered at \$ 35.00

New York Strip and Onion Rings

a ten ounce aged center cut corn fed certified angus beef sirloin steak, grilled to your liking; topped with beer battered onion rings

Stuffed Rockfish

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

Oysters Imperial

fresh oysters topped with jumbo lump crab meat, broiled and topped with imperial sauce

Surf and Turf

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

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 baked sweet potato with butter and brown sugar

Bourbon Salmon

fresh North Atlantic salmon broiled, laquered with a Jack Daniel's bourbon sauce

Fried Oysters

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

Just Like Thanksgiving Dinner

roasted turkey breast hand carved with homemade dressing, mashed potatoes, gravy and fresh cranberry sauce

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

Pumpkin Pie

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.