

# DINNER SELECTIONS

<b>Barbecued Scallops</b> .....	\$20.95	<b>Salmon Champagne</b> .....	\$18.95
fresh sea scallops wrapped in bacon and broiled with homemade barbecue sauce		fresh North Atlantic salmon broiled, topped with champagne sauce	
<b>Seafood Platter</b> .....	\$21.95	<b>Coconut Shrimp</b> .....	\$19.95
a combo of orange roughly and sea scallops broiled in lemon and butter and jumbo shrimp broiled in garlic butter		jumbo shrimp dredged in coconut, fried and served with an orange marmalade sauce	
- with our crab cake add .....	\$13.00	<b>Crab Cakes</b> .....	\$33.95
<b>Crab Pasta</b> .....	\$20.95	two five ounce lump crab cakes, your choice broiled or fried	
all lump crab meat, sautéed with fresh mushrooms, scallions and tomatoes, served over Barilla angel hair pasta with a light cream sauce		<b>Filet and Shrimp Bearnaise</b> .....	\$18.95
<b>Surf and Turf</b> .....	\$35.95	tenderloin tips and jumbo shrimp sautéed and topped with bearnaise sauce, served over rice	
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		<b>New York Strip</b> .....	\$22.95
<b>Calves Liver</b> .....	\$20.95	a ten ounce aged center cut corn fed angus sirloin steak	
sautéed in butter, served with onions and bacon		<b>Filet Mignon</b> .....	\$22.95
<b>Orange Roughy</b> .....	\$17.95	a six ounce filet cut from the tendeloin, charbroiled and topped with sautéed mushrooms	
- broiled in lemon and butter		<b>Lobster Tails</b> .....	\$35.95
- stuffed with lump crab meat and topped with imperial sauce	\$23.95	two five ounce New England cold water lobster tails, broiled and served with drawn butter	
<b>Orange Roughy Francaise</b> .....	\$18.95	<b>Pork Rib Eye</b> .....	\$17.95
orange roughly dipped in egg, sautéed in butter and served with a lemon and white wine sauce		an eight ounce pork rib eye seasoned with olive oil, salt and pepper; grilled to your liking and served with potato salad	
<b>Filet and Crab Cake</b> .....	\$35.95	<b>Prime Rib of Beef</b> .....	\$35.95
a six ounce filet cut from the tenderloin, charbroiled and topped with sautéed mushrooms, served with our five ounce crab cake		a robust cut of aged corn fed angus beef, slow roasted in house; served au jus	
<b>Meatloaf</b> .....	\$15.95	<b>Grilled Rack of Lamb</b> .....	\$28.95
homemade meatloaf served with mashed potatoes and brown gravy		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
<b>Jumbo Soft Shell Crabs</b> .....	\$23.95	boneless chicken breast lightly breaded with panko, sautéed and topped with marinara sauce and mozzarella cheese, served with Barilla angel hair pasta	
two fresh jumbo soft shell crabs, sautéed in butter and served on toast points with tartar sauce		<b>Chicken Baltimore</b> .....	\$18.95
<b>Stuffed Shrimp</b> .....	\$23.95	boneless chicken breast with jumbo lump crab meat, fresh mushrooms and mozzarella cheese in a light cream sauce	
jumbo shrimp stuffed with lump crab meat, broiled and topped with imperial sauce		<b>Stuffed Soft Shell Crab</b> .....	\$23.95
		a fresh jumbo soft shell crab, stuffed with jumbo lump crab meat, broiled and topped with imperial 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, potato salad, french fries,  
stewed tomatoes, rice, cole slaw, apple sauce or vegetable of the day