

DINNER SELECTIONS

Salmon Champagne	\$19.95	Seafood Platter	\$22.95
fresh North Atlantic salmon broiled, topped with champagne sauce		a combo of orange roughy and sea scallops broiled in lemon and butter and jumbo shrimp broiled in garlic butter	
Coconut Shrimp	\$19.95	- with our crab cake add	\$14.00
jumbo shrimp dredged in coconut, fried and served with an orange marmalade sauce		Crab Cakes	\$35.95
Salmon Florentine	\$19.95	two five ounce jumbo lump crab cakes, your choice broiled or fried	
fresh North Atlantic salmon broiled in garlic butter and served over fresh baby spinach		Shrimp and Sea Scallops	\$20.95
Crab Pasta	\$21.95	fresh sea scallops and jumbo shrimp broiled in garlic butter and topped with seasoned bread crumbs	
all lump crab meat, sautéed with fresh mushrooms, scallions and tomatoes, served over Barilla angel hair pasta with a light cream sauce		Filet and Shrimp Bearnaise	\$18.95
Surf and Turf	\$35.95	tenderloin tips and jumbo shrimp sautéed and topped with bearnaise sauce over rice	
a six ounce filet charbroiled and topped with sautéed mushrooms, served with a five ounce New England cold water lobster tail		New York Strip	\$22.95
Filet Mignon	\$22.95	a ten ounce aged center cut corn fed angus sirloin steak	
a six ounce filet cut from the tenderloin, charbroiled and topped with sautéed mushrooms		Calves Liver	\$20.95
Lobster Tails	\$35.95	sautéed in butter, served with onions and bacon	
two five ounce New England cold water lobster tails, broiled and served with drawn butter		Baby Back Ribs	\$18.95
Orange Roughy	\$17.95	a full rack of Danish baby back ribs broiled and lacquered with homemade barbecue sauce	
- broiled in lemon and butter		Breaded Pork Chop	\$16.95
- orange roughy stuffed with lump crab meat, .	\$23.95	a center cut pork chop breaded and pan fried	
broiled and topped with imperial sauce		Pork Rib Eye	\$17.95
Orange Roughy Francaise	\$18.95	an eight ounce pork rib eye seasoned with olive oil, salt and pepper; grilled to your liking and served with a baked sweet potato	
orange roughy dipped in egg, sautéed in butter and served with a lemon and white wine sauce		Prime Rib of Beef	\$35.95
Filet and Crab Cake	\$36.95	a robust cut of aged corn fed angus beef, slow roasted in house; served au jus	
a six ounce filet cut from the tenderloin, charbroiled and topped with sautéed mushrooms, served with our five ounce jumbo lump crab cake		Grilled Rack of Lamb	\$28.95
Meatloaf	\$15.95	a full rack of French cut New Zealand lamb, marinated in olive oil and rosemary	
homemade meatloaf served with mashed potatoes and brown gravy		- a half rack	\$19.95
Fried Oysters	\$33.95	Chicken Parmigiana	\$16.95
a dinner portion of fresh oysters individually hand patted, deep fried and served with cocktail sauce		boneless chicken breast lightly breaded with panko, sautéed and topped with our marinara sauce and mozzarella cheese, served with Barilla angel hair pasta	
Chicken Baltimore	\$19.95	Eggplant Parmigiana	\$13.95
boneless chicken breast with jumbo lump crab meat, fresh mushrooms and mozzarella cheese in a light cream sauce		fresh eggplant lightly breaded with panko, fried and topped with our marinara sauce and mozzarella cheese: served with a side of Barilla angel hair pasta	
Stuffed Shrimp	\$24.95		
jumbo shrimp 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, sweet potato, french fries,
stewed tomatoes, rice, cole slaw, apple sauce or vegetable of the day