

DINNER SELECTIONS

Fried Oysters	\$31.95	Salmon Champagne	\$18.95
a dinner portion of fresh oysters individually hand patted, deep fried and served with cocktail sauce		fresh North Atlantic salmon broiled, topped with champagne sauce	
Seafood Platter	\$21.95	Shrimp with Sea Scallops	\$20.95
a combo of orange roughy and sea scallops broiled in lemon and butter and jumbo shrimp broiled in garlic butter		fresh sea scallops and jumbo shrimp broiled in garlic butter and topped with seasoned bread crumbs	
- with our crab cake add	\$13.00	Breaded Pork Chop	\$15.95
Coconut Shrimp	\$19.95	a Frenched center cut pork chop breaded and baked	
jumbo shrimp dredged in coconut, fried and served with an orange marmalade sauce		Crab Cakes	\$33.95
Crab Pasta	\$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		Filet and Shrimp Bearnaise	\$18.95
Surf and Turf	\$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		New York Strip	\$22.95
Calves Liver	\$20.95	a ten ounce aged center cut corn fed angus sirloin steak	
sautéed in butter, served with onions and bacon		Filet Mignon	\$22.95
Orange Roughy	\$17.95	a six ounce filet cut from the tendeloin, charbroiled and topped with sautéed mushrooms	
- broiled in lemon and butter		Lobster Tails	\$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	
Orange Roughy Francaise	\$18.95	Pork Rib Eye	\$17.95
orange roughy 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 a sweet potato	
Filet and Crab Cake	\$35.95	Prime Rib of Beef	\$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	
Meatloaf	\$15.95	Grilled Rack of Lamb	\$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	
Eggplant Parmigiana	\$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		Chicken Parmigiana	\$16.95
Stuffed Shrimp	\$23.95	boneless chicken breast lightly breaded with panko, sautéed and topped with marinara sauce and mozzarella cheese, served with Barilla angel hair pasta	
jumbo shrimp stuffed with lump crab meat, broiled and topped with imperial sauce		Chicken Baltimore	\$18.95
		boneless chicken breast with jumbo lump crab meat, fresh mushrooms and mozzarella cheese in a light cream 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