

# DINNER SELECTIONS

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

A gratuity of 18% will be added to parties of 8 or more.