

Appetizers

Bang Bang Shrimp

Crispy Fried Shrimp, Tossed in
A Creamy, Spicy Sauce

\$12.00

Calamari

Tender Rings of Calamari,
Fried Tempura Style, Served with Shaved
Parmesan and Pepperoncini Remoulade

\$9.00

Ravioli du Jour

Handmade in our Kitchen
Selection Described by your Server

\$MP

Coquilles St Jacques

Large Scallops Simmered in Cream,
Sherry with Mushrooms

\$11.00

Fried Tomatoes with Crabmeat

Panko-crusted Tomatoes,
Fried and Topped with
Spicy New Orleans Style Remoulade Sauce

\$11.50

Lobster & Crab Crostini

A Flavorful Blend of Lobster and Crab,
Baked on Garlic French Bread,
Browned with Aged Parmesan

\$12.00

Soup & Salad

Caesar Salad

Crisp Romaine, Caesar Dressing
Parmesan, Croutons

\$8.00

Spinach and Brie Salad

Fresh Spinach Tossed with
Herbed Croutons, Dried Cranberries
Toasted Almonds and a Wedge of
Almond Crusted Brie

\$9.50

Soup DuJour
“Chefs Whim”
Market Price

Meat and Poultry Entrées

*Dinners include a choice of
Potato Du Jour, Sour Cream and Chives Mashed Potatoes, or Rice Pilaf;*

Fresh vegetable du jour, rolls and butter

\$6.00 Shared Entrée Charge.

Most items can be prepared "plain".

We reserve the right to add 18% gratuity to parties of 6 or more.

New York Strip Steak

Center-Cut Aged

New York Strip, Flamed With Brandy,
Served With Peppercorn Sauce
Topped With Herbed Boursin Cheese

\$32.00

Braised Short Ribs

Braised Tender Short Ribs

Served With Natural Pan Gravy
Crimini Mushrooms, Blistered Cherry
Tomatoes Over Parpadella Pasta

\$28.00

Filet Mignon & Crabmeat

Our #1 Seller for 22 Years,

Flame Broiled Center-cut Filet Mignon,
Topped with Jumbo Lump Crabmeat,
Served with Béarnaise Sauce

\$38.00

Tuscan Chicken

Boneless Breast of Chicken

Topped with Roasted Red Peppers and
Roasted Tomatoes over Fusille Pasta
Lemon Garlic White Wine Sauce

\$25.00

Veal Bolognese

Medallions of Veal, Sauteed and Served
Over Traditional Bolognese Sauce
Topped With Seasoned Ricotta over linguine

\$28.00

Crispy Duck Breast

Vermont Maple Glazed,
Grilled and Sliced Duck Breast,
Served with Mashed Sweet Potato
and Grilled Asparagus

\$27.00

Combination Dinners

Our own Crab Cake & an 8-oz. Sirloin Steak.....\$25.00

Coconut Fried Shrimp & an 8-oz. Sirloin Steak...\$25.00

Served with Plum Dipping Sauce

Seafood Entrées

Surf & Turf

Filet Mignon, Grilled as You Like It,
Topped with Béarnaise Sauce
And a 5-oz. Lobster Tail,
Served with Drawn Butter

\$45.00

Fish Du Jour

A Unique Presentation Nightly
Market Price

Coconut Shrimp

Jumbo Shrimp,
Coated with Shredded Coconut,
Fried, And Served with Plum Dipping Sauce

\$24.00

Crab Cakes

Our own homemade creamy blend,
Using Jumbo Lump Crabmeat,
Deep-Fried,
Topped with Hollandaise Sauce

\$25.00

Seafood Risotto

Jumbo Shrimp and Scallops Served atop
Sweet Potato Risotto tossed with
Fresh Spinach and Parmesean Cheese

29.00

Seafood Pot Pie

Lobster, Shrimp And Scallops
Simmered in Lobster Cream Sauce
With Gruyere Cheese with Potatoes,
Peas and Carrots

\$35.00

Cajun Seafood Pasta

Shrimp, Scallops, and Clams
Sauteed With Mushrooms And
Tomato,in a Lightly Spiced Cajun
Sauce over Linguine

\$28.00