

HOT APPETIZERS

Hot Seafood 19.95 Scampi & Baked Clams

Chopped Baked Clams 14.95

Steamed Mussels 12.95

Spicy Marinara

Chesapeake Crab Cakes 15.95

Chipotle Aioli

Jumbo Coconut Fried Shrimp 15.95

Sweet Thai Chili Sauce

COLD APPETIZERS

Jumbo Shrimp Cocktail 22.95

Littleneck Clams/Half Shell 12.95

Long Island Oysters/Half Shell 15.95

Sesame Crusted Rare Tuna 15.95

Dipping Sauces, Seaweed Salad

Colossal Crabmeat Cocktail 28.95

SOUPS & CHOWDERS

Homemade Daily

THE LAND

Includes Traditional Caesar or House Salad

Strip Steak, Sterling Silver 46.95

Dar Tiffany Sauce

Soy Marinated Grilled Skirt Steak 39.95

Grilled Porterhouse Veal Chop 44.95

Shallot Thyme Compound Butter

Slow Roasted Prime Rib

Full Cut 49.95 Boneless Cut 46.95

Chicken Marsala

Mushrooms & Prosciutto 27.95

FRESH FISH

Includes Traditional Caesar or House Salad

Pepita Crusted Bronzini 27.95

Citrus Beurre Blanc, Mango Salsa

Filet of Sole, Sauté Meunière 28.95

Lemon Butter

Cedar Planked Atlantic Salmon 29.95

Vermont Maple Glaze

Horseradish Crusted Rare Tuna 38.95

Soy Glaze, Shrimp Dumplings

FRESH SHELLFISH

Includes Traditional Caesar or House Salad

South African Twin Lobster Tails 56.95

Two Pound Maine Lobster market price

Ale Battered Jumbo Shrimp 32.95

Seared Dayboat Sea Scallops 32.95

Jumbo Shrimp Oreganata Style 34.95

COMBINATIONS

Includes Traditional Caesar or House Salad

Steak & Shrimp 42.95

Marinated Skirt Steak & Ale Battered Shrimp

Surf & Turf 55.95

Lobster Tail & 6oz. Filet Mignon

Broiled Seafood Platter 32.95

Shrimp, Sole, Scallops

LARGE SIDES

Hand-Cut Fries 6.95

Baked Idaho Potato 5.95

Crispy Onions 7.95

Fries & Crispy Onions 9.95

Creamed Spinach 8.95

Steamed Broccoli 7.95

Burnt Broccoli 9.95

(Entrées are served a la carte)

WEDNESDAY NIGHT IS STEAK NIGHT!

Includes:

Brooklyn Beer, Grey Goose Martini or House Pinot Noir Choice of Four Steak Entrées

Choice of Salad or Soup Choice of Potato or Vegetable

\$3995

