



HOT APPETIZERS

- Chopped Baked Clams** 15.95
- Fried Calamari** 17.95
Thai Chili Soy
- Chesapeake Crab Cakes** 15.95
Chipotle Aioli
- Jumbo Coconut Fried Shrimp** 15.95
Sweet Chili Sauce

COLD APPETIZERS

- Jumbo Shrimp Cocktail** 23.95
- Littleneck Clams/Half Shell** 12.95
- Sesame Crusted Rare Tuna** 17.95
Dipping Sauces, Seaweed Salad
- Colossal Crabmeat Cocktail** 29.95

SOUPS & SALADS

- Lobster Bisque** 10 **Soup of the Day** 8
- Caesar Salad** 11 **House Salad** 8

COMBINATIONS

- Steak & Shrimp** 42.95
Marinated Skirt Steak & Ale Battered Shrimp
- Surf & Turf** 56.95
Marinated Skirt Steak & Lobster Tail
- Broiled Seafood Platter** 32.95
Shrimp, Sole, Scallops

SANDWICHES

- Maine Lobster Roll** 27.95
French Fries
- Woodcleft Burger** 17.95
Mozzarella, Bacon, Onions, BBQ Sauce, French Fries
- Blackened Bronzini Sandwich** 19.95
Mescaline, Tomatoes, Dill-lemon Mayo, French Fries

FRESH FISH

- Pepita Crusted Bronzini** 25.95
Citrus Beurre Blanc, Mango Salsa
- Filet of Sole, Sauté Meunière** 25.95
Lemon Butter
- Cedar Planked Atlantic Salmon** 27.95
Vermont Maple Glaze
- Horseradish Crusted Rare Tuna** 36.95
Soy Glaze, Shrimp Dumplings

FRESH SHELLFISH

- South African Twin Lobster Tails** 58.95
- Two Pound Maine Lobster** market price
- Ale Battered Jumbo Shrimp** 32.95
- Seared Dayboat Sea Scallops** 34.95
- Jumbo Shrimp Oreganata Style** 34.95

THE LAND

- Strip Steak, Sterling Silver** 44.95
Dar Tiffany Sauce
- Soy Marinated Grilled Skirt Steak** 35.95
- Grilled Veal Loin Chop** 39.95
Shallot Thyme Compound Butter
- Slow Roasted Prime Rib**
Full Cut 49.95 Boneless Cut 42.95
- Chicken Parmesan** 23.95

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)

THURSDAY NIGHT IS STEAK NIGHT!
Includes:
Brooklyn Beer, Grey Goose Martini or House Pinot Noir
Choice of Four Steak Entrées
\$39.95

