



## 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** 24.95  
**Littleneck Clams/Half Shell** 13.95  
**Sesame Crusted Rare Tuna** 17.95  
Dipping Sauces, Seaweed Salad  
**Colossal Crabmeat Cocktail** 34.95

## SOUPS & SALADS

- Lobster Bisque** 11  
**House Salad** 8  
**Caesar Salad** 11

## COMBINATIONS

- Steak & Shrimp** 45.95  
Marinated Skirt Steak & Ale Battered Shrimp  
**Surf & Turf** 59.95  
Marinated Skirt Steak & Lobster Tail  
**Broiled Seafood Platter** 32.95  
Shrimp, Sole, Scallops

(Entrées are served a la carte)

## FRESH FISH

- Pepita Crusted Bronzini** 26.95  
Citrus Beurre Blanc, Mango Salsa  
**Filet of Sole, Sauté Meunière** 26.95  
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

## LAND

- Strip Steak, Sterling Silver** 49.95  
Dar Tiffany Sauce  
**Soy Marinated Grilled Skirt Steak** 44.95  
**Grilled Veal Loin Chop** 39.95  
Shallot Thyme Compound Butter  
**Slow Roasted Prime Rib**  
Full Cut 49.95    Boneless Cut 45.95  
**Chicken Parmesan** 24.95

## LARGE SIDES

- Hand-Cut Fries** 6.95  
**Baked Idaho Potato** 5.95  
**Crispy Onions** 7.95    **Creamed Spinach** 8.95  
**Steamed Broccoli** 7.95    **Burnt Broccoli** 10.95

### THURSDAY NIGHT IS STEAK NIGHT!

*Includes:*

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

*\$45.95*

