



HOT APPETIZERS

- Chopped Baked Clams** 15.95
Fried Calamari 19.95
Thai Chili Soy
Chesapeake Crab Cakes 18.95
Chipotle Aioli
Jumbo Coconut Fried Shrimp 15.95
Sweet Chili Sauce

COLD APPETIZERS

- Jumbo Shrimp Cocktail** 24.95
Colossal Crabmeat Cocktail p/a
Littleneck Clams/Half Shell 13.95
Sesame Crusted Rare Tuna 17.95
Dipping Sauces, Seaweed Salad

SOUPS & SALADS

- Soup Du Jour** p/a
House Salad 8
Caesar Salad 13

LARGE SIDES

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

FRESH FISH

- Pepita Crusted Bronzini** 29.95
Citrus Beurre Blanc, Mango Salsa
Filet of Sole, Sauté Meunière 28.95
Lemon Butter
Cedar Planked Atlantic Salmon 32.95
Vermont Maple Glaze
Horseradish Crusted Rare Tuna 39.95
Soy Glaze, Shrimp Dumplings

FRESH SHELLFISH

- Pan Seared Sea Scallops** 36.95
Ale Battered Jumbo Shrimp 32.95
Jumbo Shrimp Oreganata Style 35.95

LAND

- Strip Steak, Sterling Silver** 49.95
Dar Tiffany Sauce
Grilled Veal Loin Chop 43.95
Shallot Thyme Compound Butter
Slow Roasted Prime Rib
Full Cut 56.95
Boneless Cut 49.95
Chicken Parmesan 25.95

(Entrées are served a la carte)

TUESDAY PRIX-FIXE
WEDNESDAY LOBSTER NIGHT
THURSDAY NIGHT IS STEAK NIGHT

