



HOT APPETIZERS

Chopped Baked Clams 16.95

Fried Calamari 20.95
Thai Chili Sauce

Chesapeake Crab Cake 18.95
Chipotle Aioli

Jumbo Coconut Shrimp 16.95
Sweet Chili Sauce

COLD APPETIZERS

Little Neck Clams/Half Shell 14.95

Jumbo Shrimp Cocktail 25.95

Colossal Crab Cocktail m/p

Sesame Ahi Tuna Rare 18.95
Dipping Sauces, Seaweed Salad

SOUPS & SALADS

Soup Du Jour 10

Mixed Greens Salad 9

Caesar Salad 12

Arugula Tomato Salad 13
Strawberries, Pignolis, Lemon, Parmesan

SIDES

French Fries 5.95

Fried Onions 5.95

Baked Potato 5.95

Creamed Spinach 7.95

Burnt Broccoli 8.95

FRESH FISH

Rainbow Trout Sauté Meunière 27.95
Shrimp, Crab, Lemon, Butter

Grilled Cod Fish
Artichokes, Tomatoes, Shrimp 35.95

Pepita Crusted Branzino
Beurre Blanc, Mango Salsa 34.95

Blackened Swordfish 45.95
Dill-Lemon Mayonnaise

Filet of Sole 32.95
Lemon, Butter, Capers

Cedar Planked Salmon 34.95
Maple Glaze

FRESH SHELLFISH

Pan Seared Sea Scallops 39.95

Ale Battered Jumbo Shrimp 34.95

Parmesan Crusted Fried Shrimp 34.95

Jumbo Shrimp Oreganata Style 39.95

**Broiled Seafood Platter-
Sole, Shrimp & Scallops** 39.95

LAND

Prime Strip Steak 59.95
Peppercorn Sauce

Marinated Skirt Steak 56.95
Sautéed Onions

Slow Roasted Prime Rib
Full Cut 58.95
Boneless Cut 52.95

Chicken Parmesan 27.95

(Entrées are served a la carte)

TUESDAY PRIX-FIXE DINNER
WEDNESDAY LOBSTER NIGHT
THURSDAY STEAK NIGHT

