

Today's Features

all fresh entrées are served with gourmet rice and fresh vegetables

Atlantic Salmon

*fresh salmon fillet broiled with olive oil and lemon,
topped with your choice of lemon dill sauce,
teriyaki glaze or cajun seasoning 24.99*

Broiled Chilean Sea Bass

*carefully broiled Chilean sea bass,
served tuscan style 25.99*

Grilled Yellowfin Tuna

*yellowfin tuna steak served rare and topped
with your choice of lemon dill sauce,
teriyaki glaze or cajun seasoning 23.99*

Caribbean Crusted Snapper

*fillet of snapper coated with island spices and
accompanied by a mango chutney 21.99*

Broiled Seafood Platter

*a delectable combination of broiled plump
scallops, shrimp skewer, fresh haddock fillet
and stuffed deviled crab 27.99*

Roasted Garlic & Herb Tilapia

*fresh tilapia fillet, pan-seared with
roasted garlic and herbs 21.99*



Appetizers

Crab Cakes

two savory crab cakes made with sweet lump crabmeat and a special blend of seasonings, pan-seared and served with a spicy rémoulade sauce 11.99

Shrimp Cocktail

jumbo gulf shrimp served chilled on a bed of lettuce accompanied by our house made, tangy cocktail sauce 4.00 per shrimp

Escargot

a delectable appetizer prepared with farm raised escargot broiled in garlic butter with lemon 8.99

Calamari

tender atlantic calamari, lightly breaded and fried golden, served with marinara sauce 8.99

Coconut Breaded Shrimp

plump shrimp covered with a sweet coconut breading and fried golden brown, accompanied by three dipping sauces 9.99

Stuffed Mushroom Caps

broiled mushroom caps stuffed with feta cheese, fresh spinach and bacon 8.99

Clams Casino

a savory sauté of onions, peppers and bacon baked atop fresh shucked clams 9.99

Artichokes French

imported artichoke hearts freshly battered and sautéed in a reduced white wine lemon butter then dusted with parmesan cheese 8.99

Steamed Clams

one dozen aquaculture clams in the shell, carefully steamed and served with drawn butter 9.99

Roasted Red Peppers

roasted red peppers with fresh mozzarella cheese placed on thinly sliced crostini brushed with olive oil, then broiled to perfection 7.99

Soups & Salads

Seafood Bisque

a special blend of shrimp, lobster and crabmeat deliver incredible flavor when combined with our creamy base laced with sherry cup 5.00 bowl 6.00

Soup du Jour

our daily soups are slowly prepared from scratch with care cup 3.00 bowl 4.00

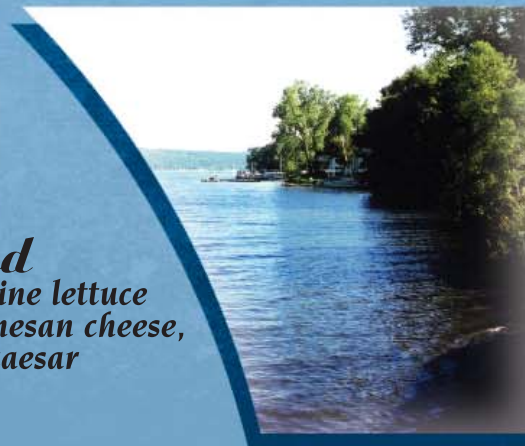
Caesar Salad

a bed of fresh romaine lettuce with shredded parmesan cheese, asiago cheese and caesar dressing 6.99

Spinach Salad

fresh baby spinach with sliced mushrooms, tomatoes, crisp bacon, eggs and croutons, presented with hot bacon dressing 6.99

dressings: italian, russian, ranch, poppyseed, french and parmesan peppercorn
fat free dressings: honey dijon, roasted garlic balsamic vinaigrette and raspberry vinaigrette
our own bleu cheese dressing or crumbled bleu cheese add 1.50



Entrées

entrées are accompanied by fresh bread, house salad and baked potato
substitute a baked stuffed potato or french fries for 1.99

Chicken & Duck

Chicken Wellington

chicken breast fillet stuffed with mushroom duxelles
wrapped in a delicate, golden puff pastry, topped
with béarnaise sauce 22.99

Roasted Long Island Duck

oven roasted half duck topped with orange sauce, served
with gourmet rice and fresh vegetables 21.99

Chicken Oscar

juicy chicken breast fillet with crabmeat and
asparagus, topped with béarnaise sauce 24.99

Seafood



Australian Lobster Tail

ten to twelve ounce succulent lobster tail
served with drawn butter 45.99

Stuffed Shrimp

plump gulf shrimp split then stuffed with a
savory blend of crab and lobster, carefully baked
and topped with newburg sauce 25.99

Broiled Scallops

savory sea scallops broiled in a lemon
and herb wine butter sauce 24.99

Alaskan King Crab

a generous portion of steamed crab legs
served with drawn butter 43.99

Pasta

Seafood Alfredo

penne pasta in our rich and creamy
alfredo sauce, topped with a blend
of fresh seafood 26.99

Shrimp Scampi

tender penne pasta tossed with succulent
shrimp sautéed in our garlic
butter sauce 27.99

a 15% gratuity will be added to all parties of 8 or more

Plate Charge: adult 5.00 child 2.50

Entrées

entrées are accompanied by fresh bread, house salad and baked potato
substitute a baked stuffed potato or french fries for 1.99

all steaks may be
accompanied by sautéed
mushrooms and/or
onions 2.00

Beef

Delmonico Steak

a most desirable and well-known
steak, delicately marbled, lightly
seasoned and prepared on an open
flame to your specifications
fourteen ounce 34.99
twenty-six ounce 44.99

Prime Rib

world famous "prime of your life" ~ hand
seasoned, slow cooked to perfection and
cut to order, served au jus

Princess Cut 32.99 Queen Cut 39.99
King Cut 47.99 Truman Cut 55.99

New York Strip

sixteen ounce, New York strip steak perfectly
marbled to ensure a tender and juicy steak
full of flavor... lightly seasoned and prepared
on an open flame to your specifications 35.99

Porterhouse Steak

a generous twenty ounce cut combines the
tenderness of a filet with the rich flavor
of a strip, seasoned and prepared to
your specifications 35.99

Filet Mignon

eight ounce filet mignon ~ the most tender
cut of beef, hand seasoned and prepared
to your specifications 29.99

Pork & Lamb

Pork Tenderloin

always lean and tender ~ ask about
Chef Rick's unique creation for
the evening 25.99

Roasted Rack of Lamb

naturally tender and flavorful, herb crusted
rack of lamb presented with mint jelly, potato
of the day and fresh vegetables 31.99

Combinations

Lobster & Delmonico Steak

Australian lobster tail and delmonico steak...
you get the best of both worlds with
this choice 49.99

Crab & Delmonico Steak

steamed Alaskan king crab and our delmonico
steak ~ a great choice 49.99

Scallops & Prime Rib or Delmonico Steak

sweet and succulent broiled scallops with your choice of our
"melt in your mouth" prime rib or delmonico steak 40.99

Lobster Tail & Prime Rib

Australian lobster tail paired with tender
and juicy prime rib 49.99

Crab & Prime Rib

steamed Alaskan king crab accompanied
by our slow cooked prime rib 49.99



Kids Menu

HAMBURGER & FRENCH FRIES 7.00

CHEESEBURGER & FRENCH FRIES 7.00

FRIED SHRIMP & FRENCH FRIES 7.00

CHICKEN TENDERS & FRENCH FRIES 7.00

MACARONI & CHEESE 5.00

SPAGHETTI & MEATBALLS 7.00

CHEESE PIZZA 7.00

