

## **TODAY'S FAVORITES    CRAB CAKE-6.50**

**Naked Wings (8)-9.99    Breaded Wings (8) 9.99**

**Wild West Fried Shrimp-(12) 11.99**

*Fried Shrimp sautéed in a garlic butter wine sauce with hot pepper rings, diced red peppers and parmesans cheese.*

**Bk. Scrod Topped with Shrimp & Scallops 21.99**

*Sautéed in our Lobster Bisque Sauce.*

**Swordfish or Salmon Scampi over Pasta 21.99**

*Topped with Shrimp sautéed w/mushrooms, pea pods & sun dried tomatoes in a garlic butter sauce.*

**BAKED STUFFED LOBSTER !!!!!!!! 44.99**

**Roast Beef Club W/F. F. or Pasta & Soup 16.99**

**Filet Mignon-6 OZ-\$28 W/3 Jr. Bk. St Shrimp-\$37**

**Lobster Roll W/Cup of Chowder & Fries 21.99**

**Fried Clams (Whole Bellies) Sm.-21.99 Lg-35.99**

**Fried Oysters Sm.-17.99 Lg-29.99**

**Baked Scrod & 3 Jr. Stuffed Shrimp 25.99**

**Baked Scrod & 3 Sea Scallops 25.99**

**Salmon (Cajun, Plain, Grilled) 22.99**

**Swordfish (Cajun, Plain, Grilled) 25.99**

**Sea Scallops (3) & 3 Jr.Bk. Stuff Shrimp 24.99**

**Grilled Prime Rib Special 28.99**

*Topped with scallops, shrimp & imitation crab meat sautéed in garlic butter.*

**Portuguese Cajun Pork Sirloin Special 19.99**

*Topped with sauteed onions, peppers & ground chourico.*

**Grilled Chicken over Wild Rice 19.99**

*Gr. Chicken with diced tomatoes & spinach sautéed in garlic butter topped with melted cheese served over wild rice.*

**Chicken Sinatra 19.99**

*Chicken Cutlet topped with spinach, prosciutto, portabella mushrooms, mozzarella cheeses & Marsala Wine.*

**Beef Tips O/Ristto 21.99**

*Topped with Marsala Sauce & Portabella Mushrooms.*

**American Chop Suey OR Chicken Pot Pie 15.99**

**Hot Pastrami Sd. W/French Fries or Pasta 15.99**

**Yankee Pot Roast OR Shepherd's Pie 16.99**

**Half Roasted Chicken W/Stuffing 15.99**

**Bacon Meatloaf-16.99 Roast Turkey Plate-15.99**

**BBQ PORK RIBS FULL RK 35.99 1/2 RK. 18.99**

**Chick Cordon Bleu-16.99 Bk. Stuff Chicken-16.99**

*Stuffed with Cranberries, Walnuts, Apples & Stuffing*

## **ORDERS BY THE QUARTS**

ONE POUND OF CHICKEN SALAD \_\_\_\_\_ 5.99

BUTTERNUT SQUASH \_\_\_\_\_ 10.00

CARROT & TURNIP \_\_\_\_\_ 10.00

MASHED POTATO \_\_\_\_\_ 7.00

FRENCH ONIO SOUP \_\_\_\_\_ 8.00

CHICKEN SOUP \_\_\_\_\_ 7.00

GREEN BEANS ALMONDINE \_\_\_\_\_ 7.00

SPINACH & RICE \_\_\_\_\_ 8.00

ITALIAN WEDDING SOUP \_\_\_\_\_ 9.00

WHITE CHOWDER \_\_\_\_\_ 11.00

TURKEY STUFFING \_\_\_\_\_ 7.00

GRAVIES --TURKEY--CHICK--BROWN \_\_\_\_\_ 7.00

ITALIAN SAUCE \_\_\_\_\_ 7.00

BROCCOLI AUGRATIN \_\_\_\_\_ 10.00

STUFF MUSHROOM (each) \_\_\_\_\_ 1.75

SHRIMP COCKTAIL (each) \_\_\_\_\_ 4.50

LG. BK. STUFFED SHRIMP (EACH) \_\_\_\_\_ 5.00

JR.. BK. STUFFED SHRIMP (EACH) \_\_\_\_\_ 3.50

LOBSTER BISQUE \_\_\_\_\_ 16.00

ANTIPASTO ( 1/2 PAN) \_\_\_\_\_ 45.00

NAME; \_\_\_\_\_

PHONE; \_\_\_\_\_

\_\_\_\_\_

## DESSERT MENU

<u>N.Y Style Cheesecake w/Strawberries</u>	<u>\$ 7.00</u>
<u>Strawberry Short Cake</u>	<u>\$ 7.00</u>
<u>Grapenut Pudding</u>	<u>\$ 6.00</u>
<u>Spumoni W/Graham Crusted Shell</u> W/O Claret Sauce	<u>\$ 7.00</u>
<u>Tiramisu</u>	<u>\$ 6.00</u>
<u>Vanilla Bean Ice Cream or</u> <u>Mint Chocolate Chip</u>	<u>\$ 6.00</u>
Crème de Menthe or Strawberries	<u>\$ 2.00</u>
<u>Apple Pie</u>	<u>\$ 6.00</u>
A La Mode	<u>\$ 6.50</u>
<u>Chocolate Cake</u>	<u>\$ 6.00</u>
<u>Chocolate Lava Cake W/Vanilla</u> Bean Ice Cream	<u>\$ 7.00</u>
<u>Lemon Square Cake</u>	<u>\$ 6.00</u>

## Gluten Free Menu

<u>GRILLED CHICKEN DINNER</u>	<u>SM.14.99</u>	<u>LG.18.99</u>
<u>LARGE GARDEN SALAD</u>	<u>9.99</u>	
<u>GARDEN SALAD W/GRILLED CHICKEN</u>	<u>14.99</u>	
<u>GARDEN SALAD W/ SALMON</u>	<u>19.99</u>	
<u>HAMBURGER PLATE DINNER</u>	<u>12.99</u>	
<u>BROILED SCALLOPS</u>	<u>SM.15.99</u>	<u>LG.19.99</u>
<u>BROILED SALMON</u>	<u>20.99</u>	
<u>SWORDFISH</u>	<u>21.99</u>	
<u>BAKED FISH</u>	<u>15.99</u>	
<u>BROILED PORK CHOP</u>	<u>18.99</u>	
<u>RIBEYE STEAK (12 OZ.)</u>	<u>23.99</u>	
<u>SIRLOIN STEAK(12 OZ.)</u>	<u>21.99</u>	
<u>FILET MIGNON (6 OZ.)</u>	<u>26.00</u>	
<u>LOBSTER SAUTE</u>	<u>29.99</u>	
<u>SEAFOOD MARINARA</u> over white rice	<u>17.99</u>	
Shrimp, Bay Scallops & Baked Fish sautéed in a Marinara Sauce.		