



MENU

APPETIZERS

- Shrimp Remoulade/Shrimp Cocktail . . . 16.00
- Spicy Lobster 19.00
- Baked Escargot 16.00
- Seared Ahi Tuna 17.00
- Prosciutto Wrapped Mozzarella 14.00

STEAK CUTS

- Filet Mignon, 8 ounce 38.00
- Filet Mignon, 12 ounce 49.00
- Rib Eye Steak, 18 ounce 39.00
- Porterhouse for Two 40.00
- Classic New York Sirloin 36.00
With Jumbo Gulf Shrimp with garlic, white wine, lemon

SEAFOOD

- Stuffed Lobster Tail **Market Price**
With lump crabmeat and topped with imperial sauce.
- Maryland Crab Cake Dinner 16.00
Two thick, broiled Maryland Style Crab cakes with coleslaw and red remoulade sauce.
- Whole Lobster **Market Price**
2 - 5 lbs.
~ Stuffed with Crab Imperial, add \$5
- Clam Zuppa 14.50
Garlic & clam soup served with linguine
- Maryland Crab cakes 22.00

PRIX FIXE

- Three Courses: 45
- First Course: Lobster Bisque
- Entrée: Cornish Game Hen, Grilled Salmon or 12 oz Sirloin
- Dessert: Bananas Foster

SALADS AND SOUPS

- Spinach Salad 9.50
Apples, goat cheese, apple cider dressing
- Caprese Salad 7.50
Ripe tomato with fresh mozzarella and basil
- French Onion Soup 5.00
- Lobster Bisque 8.00

SIDES

- Sesame Green Beans 4.00
- Cole Slaw 3.00
- Baby Brussels Sprouts 4.00
- Mashed Potatoes 4.00
- Hand-Cut Fries 3.00
- Creamed Spinach 6.00
- Broiled Tomatoes 5.00
- Sweet Potato Casserole 6.00
- Buttermilk Biscuit 3.50
- Fresh Asparagus 7.00