

Saturday Dinner Menu...

Appetizers

- Soup of the Day:** Cup \$3.95 Bowl \$4.95 **French Onion Soup** \$4.50
- Fresh Homemade Snapper Soup au Sherry** . Cup \$4.50 Bowl \$5.50
- CHICKEN TENDERS** Four Tasty Chicken Strips, Golden Fried and served with a Tangy Honey Mustard Sauce **\$6.95**
- MOZZARELLA STICKS (6)** Served with Marinara Sauce\$7.95
- WINGS OVER BUFFALO**(1/2 Doz) \$5.95 (1 Doz) \$7.95
Served with Cool Bleu Cheese Dressing,Delicious Chicken Drumsticks Tossed in our Spicy Buffalo Wing Sauce or Jamaican Jerk Seasoning
- BONELESS BUFFALO TENDERS** Four Breaded Chicken Breast Tossed in Spicy Wing Sauce. Served with Cool Bleu Cheese Dressing ..\$7.95
- CALAMARI** Lightly battered and fried to a tender, crisp golden brown. Served with a marinara sauce ..\$8.95
- CRAB BALLS** Five homemade crab balls with a tangy cocktail sauce\$7.95
- CRAB SAMPLER** One crab Imperial ball, one broiled crabcake ball, one fried crabcake ball, Served with Creole remoulade sauce \$7.95
- STEAMED LITTLE NECK CLAMS** One Dozen Clams Served with Lemon and Butter\$9.95
- CLAMS CASINO (6)** Our Famous Casino Mix\$8.95
- JUMBO SHRIMP COCKTAIL (6)** With Cocktail Sauce \$8.95
- BROILED CRAB CAKE** A House Specialty. Oven Baked with a Tarragon Cream Sauce\$8.95
- SHRIMP CONCORDVILLE (4)**\$9.95
Four Shrimp Stuffed with Dijon & Horseradish and Wrapped in Bacon. Laced with a Honey Mustard Barbecue Sauce
- BAKED STUFFED MUSHROOMS(4)** Four Mushrooms Stuffed with Our Renowned Crab Imperial **\$8.95**
- HORS D'OEUVRES PLATE** Two Stuffed Mushrooms with Crabmeat, Two Clam Casinos & Shrimp Concordville ..\$8.95
- JUMBO LUMP CRABMEAT COCKTAIL**\$9.95
- STEAMED SHRIMP** A half lb. or whole lb. of Fresh steamed peel and eat shrimp topped with old bay 1/2 lb. **\$6.95** full lb. **\$12.95**
- MUSSELS FRA DIAVOLO** Mussels sautéed in our "famous" spicy marinara sauce. "We bet you ask for more bread" 1/2 doz. **\$4.95** 1 doz. **\$8.95**

Hearty Salads Choice of Dressings: BLEU CHEESE, RANCH, HOUSE (RASPBERRY VINAIGRETTE), THOUSAND ISLANDS, AND CREAMY ITALIAN

Classic Caesar Salad Made to Order in the Traditional Manner **7.95**

SALAD CREATIONS

CUSTOMIZE YOUR SALAD WITH:

- Charbroiled Chicken Breast** **3.95**
- Four Shrimp Cocktail** **4.95**
- Broiled Crabcake** **5.95**
- Three Shrimp Concordville** **4.95**
- 8 oz. Grilled Salmon** **6.95**
- Fried Crabcake** **4.95**
- 8 oz. Cajun Grilled Tuna Steak*** .. **7.95**

Spinach Salad Supreme ... **8.95**

Fresh Spinach, topped with Hard Boiled Egg, Bacon, Mushrooms, and choice of Dressing.

Chef's Salad **9.95**

Tossed Green Salad, topped with Turkey, Ham, Swiss Cheese, Hard Boiled Egg, Tomato, Onion, and choice of Dressing.

Salad Platter **10.95**

Choice of: Chicken, Shrimp or White Tuna
with Cucumbers, Beets, Tomato and Hard Boiled Egg.

Prosciutto & Mozzarella Salad . **10.95**

Thinly sliced imported Prosciutto & smoked Mozzarella & Roasted Red Peppers. On a bed of fresh field greens tossed in a Balsamic vinaigrette, Topped with Romano Cheese.

Iceberg Wedge **6.95**

Crisp iceberg lettuce wedge, cherry tomatoes, crumbled bacon, cucumbers, beets, shredded carrots and choice of dressing

Cobb Salad **9.95**

Fresh Julienne Breast of Chicken with bacon, tomato wedges, onion, cheddar, hard boiled egg & cucumbers.

Hot Sandwiches and Paninis All of our Sandwiches served with Fries

Homemade Crab Cake **9.95**

Our famous fried Crab Cake on a Roll, served with Tomato and Lettuce.

Char-broiled Chicken **8.95**

Chicken Breast, topped with Swiss Cheese, served with Lettuce and Tomato, on a Kaiser Roll. Mayonnaise on the side.

Buffalo Chicken **9.95**

Broiled Chicken Breast with Tangy Wing Sauce, Cool Ranch Dressing, Lettuce and Tomato. Served on Kaiser Roll

Panini Grinder **8.95**

Choice of: Grilled Chicken Breast, Italian Meatballs, Prime Rib or Roast Beef

Cheese Steak Panini **8.95**

Shredded Beef with Peppers, Onions, and American Cheese.

Polo Panini **8.95**

Pan seared Chicken, roasted peppers & fresh greens with a Balsamic vinaigrette.

Vegetable Panini **8.95**

Marinated grilled vegetables and greens with Romano cheese. Served with a Cajun Ranch sauce.

Crab Melt **9.95**

Crab Imperial topped with Melted Cheese served Open Faced on Toasted English Muffin.

Open-faced Reuben **9.95**

Turkey or Corned Beef with Sauerkraut, Russian Dressing and Swiss Cheese, on grilled Rye Bread.

Prime Rib Sandwich **9.95**

Prime Rib sliced thin on a Kaiser Roll with Horseradish Mousse. With Provolone Cheese.

Chicken or Veal Parmigiana Panini .. Veal **9.95**

Sliced Tender Chicken or Veal Cutlet ... **Chicken 9.95**
Topped with Provolone cheese and Marinara sauce.

Half-Pound Gourmet Burger . **9.95**

Fresh Ground Beef on a Kaiser Roll, served with Tomato and Lettuce.

Burger Toppings: Sauté Mushrooms, Sauté Onions
With Cheese American, Mozzarella, Gorgonzola

"The Mini's have arrived"

Mini Burgers **9.95**

Three petite gourmet burgers served with American cheese and cooked Medium unless requested otherwise.

Mini Crab Cake Sandwich .. **9.95**

Two baby crab cake sandwich made of our renowned house specialty

Mini Prime Rib Sandwich .. **12.95**

A triple of carefully aged slow roasted prime rib of beef with provolone cheese and cooked Medium unless requested otherwise.

Mini Combo **10.95**

One gourmet burger, one crab cake sandwich & one prime rib sandwich

Side

Orders

- Onion Rings** **2.95**
- Old Bay Fries** ... **2.95**
- Cole Slaw** **1.95**
- French Fries** **2.95**
- Cheese Fries** ... **2.95**
- Apple Sauce** **1.95**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our Pasta Dishes

- VEGETARIAN SAUTÉ** Spinach, Sundried Tomatoes, Artichoke Hearts, and Black Olives
 sauteed in Olive oil and Garlic Tossed with Cappellini pasta \$18.95
Customize your Vegetarian Saute with
- Charbroiled Chicken Breast** \$4.00 **Cajun Grilled Tuna Steak*** \$8.00
- CAJUN CHICKEN PASTA** \$19.95
 Grilled Chicken Breast Strips, Sauteed with Onions, Peppers, Mushrooms, Served over Fettuccine with a Cajun Cream Sauce
- CHICKEN OR VEAL PARMIGIANA** (Chicken) \$19.95 (Veal) \$20.95
 Sliced Tender Veal or Chicken Cutlet, Topped with Provolone Cheese, Red Sauce and Side of Cappellini
- SHRIMP AND CRABMEAT SCAMPI** Four Jumbo Shrimp sauteed with Crabmeat, Mushrooms
 and Sundried tomatoes in a Garlic and White Wine Sauce. Served over Angel Hair Pasta \$20.95
- SEAFOOD FRA DI'AVOLO** Shrimp, Clams, Scallops, Lump Crabmeat and Mussels,
 Sautéed with Onions, Peppers, Tomatoes and Served over Fettuccine with Spicy Marinara Sauce. \$22.95

The Ocean's Bounty...

- FRESH FISH OF THE DAY** MARKET PRICE
- AHI TUNA STEAK** - Dusted with Jamaican Spices and Pan Seared Medium Rare,
 Served with Rrice Pilaf and Pineapple Salsa \$20.95
- WHOLE IDAHO RAINBOW TROUT** - Stuffed with our Famous Jumbo Lump Crab Imperial
 and Baked to a Golden Brown, Served with a Spiced Cinnamon Apple Sauce \$20.95
- GULF SHRIMP** - Five Large Tender Shrimp, Deep-Fried to a crisp Golden Brown \$19.95
- BAKED NORTH ATLANTIC SALMON OR FLOUNDER** - Marinated in Olive Oil, Garlic, Lemon Juice,
 and Oregano, Served with Dill Beurre Blanc Sauce \$19.95
- CRAB CAKES** - Three Fried Jumbo Lump Crab Cakes Made with Our World Famous Original Recipe \$22.95
- BROILED STUFFED SHRIMP** - Three Stuffed Shrimp with Jumbo Lump Crabmeat Imperial \$23.95
- CRAB IMPERIAL** - Jumbo Lump Crabmeat blended in our Renowned Mix \$23.95
- FLOUNDER WASHINGTON** - Fresh Broiled Rounds of Flounder, Stuffed with Jumbo Lump Crab Imperial
 and Asparagus Spears. Drizzled with Lemon Butter \$23.95
- SALMON ROYALE** - Baked Salmon, Topped with Jumbo Lump Crabmeat and Sauce Béarnaise \$23.95
- BROILED CRAB CAKES** - By Popular Demand Our Original Recipe of Jumbo and Lump Crabmeat .. \$23.95
- BAKED STUFFED ROCK LOBSTER TAIL** - 6 oz. Lobster Tail Stuffed with
 Jumbo Lump Crab Imperial \$34.95
- CAPTAIN'S PLATTER** - 6 oz. Lobster Tail, Broiled Crab Cake, Sea Scallops,
 Two Clams Casinos and North Atlantic Salmon \$39.95

Combos...

- FILET OSCAR** - Center Cut Filet Topped with Jumbo Lump Crabmeat, Served with Béarnaise Sauce (6 oz.) \$26.95
 (8 oz.) \$30.95
- SURF & TURF** - 6 oz. Lobster Tail & Center Cut Filet (6 oz. Filet) \$35.95
 Served with Béarnaise Sauce & Mushroom Cap (8 oz. Filet) \$39.95

LAND & SEA COMBINATIONS

CHICKEN & CRAB COMBOS

4 oz. Sauteed Boneless Breast of Chicken, Topped with Piccata Sauce and

\$17.95

One Fried Crab Cake
 One Baked Stuffed Shrimp with Jumbo Lump Crabmeat
 One Broiled Jumbo Lump Crab Cake

Upgrade to an 8 oz. Chicken Breast \$3.95 additional

FILET MIGNON & CRAB COMBOS

6 oz. Center Cut Filet Mignon with Wild Mushrooms, Bearnaise Sauce and

\$24.95

Upgrade to an 8 oz. Filet \$3.95 additional

And Landlubbers...

- CHICKEN PICCANTE** - Boneless Breast of Chicken, Sautéed with Butter, Garlic,
 White Wine & Lemon Juice, Sun Dried Tomatoes, Capers and Mushrooms \$19.95
- ROAST PRIME RIB OF BEEF AU JUS** - Carefully Aged and Flavor-Seared by Slow Roasting,
 Served with Horseradish Mousse and Au Jus Queen Cut: \$21.95
 (Extra Thick Cut) King Cut : \$24.95
- CHICKEN OR VEAL OSCAR** - Chicken or Veal Medallions Topped with Jumbo Lump Crab Meat,
 Garnished with Asparagus Spears, Enriched with a Bearnaise Sauce (Chicken) \$22.95 (Veal) .. \$23.95
- ROAST LONG ISLAND DUCK** - Baked Golden Brown, Flavored with our Grand Marnier Nectarine
 Plum Sauce and Served over Wild Rice Pilaf \$23.95
- CENTER CUT FILET MIGNON** - Center Cut Filet Served with Mushroom Cap and Demi Glace Sauce (6 oz.) \$19.95
 (8 oz.) \$23.95
- FILET AU POIVRE** - Two Sautéed Center Cut Tenderloin Medallions, Sautéed with Brandy, Garlic, .. (6 oz.) \$21.95
 Peppercorns, Laced with a Dijon Cream Sauce (8 oz.) \$25.95
- RACK OF LAMB ALEXANDER** -Marinated for Tenderness and Roasted with Dijon Mustard and Fresh Herbs
 Served with Demi-Glaze and Mint Jelly \$24.95

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