

# Family Night 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.

## "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

**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

**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.

**Dinner Entrees Include: House salad or Ceasar Salad, Vegetable of the day and Side of pasta , baked potato or Steak fries**

**\$14.95**

- VEGETARIAN SAUTÉ** - Spinach Sundried Tomatoes, Artichoke Hearts and Black Olives sauteed in Olive Oil and Garlic. Tossed with Cappellini pasta  
 Customize your Vegetarian Saute with Charbroiled Chicken Breast . . \$4.00 Cajun Grilled Tuna Steak\* . . \$8.00
- CAJUN CHICKEN PASTA** - Grilled Chicken Breast Strips sautéed with Onions, Peppers, Mushrooms, Served over Fettuccini with a Cajun Cream Sauce
- CHICKEN PARMIGIANA** - Sliced Tender Chicken Cutlet, Topped with Provolone Cheese, Red Sauce and Side of Cappellini
- CHICKEN PICCANTE** - Boneless Breast of Chicken, Sautéed with Butter, Garlic, White Wine & Lemon Juice, Sundried Tomatoes, Capers, and Mushrooms
- GULF SHRIMP** - Four Large Tender Shrimp, Deep-Fried to a crisp Golden Brown
- BAKED NORTH ATLANTIC SALMON OR FLOUNDER** - Marinated in Olive Oil, Garlic, Lemon Juice and Oregano, Served with Dill Beurre Blanc Sauce
- BROILED STUFFED SHRIMP** - Two Stuffed Shrimp with Jumbo Lump Crabmeat Imperial

**\$16.95**

**FRESH FISH OF THE DAY**

- VEAL PARMIGIANA** - Sliced Tender Veal Cutlet, Topped with Provolone Cheese, Red Sauce and Side of Cappellini
- CENTER CUT FILET MIGNON\*** - 6 oz. Center Cut Filet Served with Mushroom Cap and Demi Glace Sauce
- 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
- AHI TUNA STEAK\*** - Dusted with Jamaican Spices and Pan Seared Medium Rare, Served with Rice Pilaf and Pineapple Salsa
- CRAB CAKES** - Three Fried Jumbo Lump Crab Cakes made with Our Famous Original Recipe
- CRAB IMPERIAL** - Jumbo Lump Crabmeat blended in our Renowned Mix
- FLOUNDER WASHINGTON** - Fresh Broiled Rounds of Flounder, Stuffed with Jumbo Lump Crab Imperial and Asparagus Spears. Drizzled with Lemon Butter
- SALMON ROYALE** - Baked Salmon, Topped with Jumbo Lump Crabmeat and Sauce Béarnaise
- BROILED CRAB CAKES** - By Popular Demand. Our Original Recipe of Jumbo and Lump Crabmeat
- CHICKEN OSCAR** - Chicken Medallions, Topped with Jumbo Lump Crab Meat, Garnished with Asparagus Spears, Enriched with a Bearnaise Sauce

**\$18.95**

- 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
- ROAST LONG ISLAND DUCK** - Baked Golden Brown, Flavored with our Grand Marnier, Plum Sauce and Wild Rice Pilaf
- VEAL OSCAR** - Veal Medallions, Topped with Jumbo Lump Crab Meat, Garnished with Asparagus Spears, Enriched with a Bearnaise Sauce

**\$20.95**

- ROAST PRIME RIB OF BEEF AU JUS\*** - Carefully Aged and Flavor-Seared by Slow Roasting. Served with Horseradish Mousse and Au Jus
- CENTER CUT FILET MIGNON\*** - 8 oz. Center Cut Filet Served with Mushroom Cap and Demi Glace Sauce
- SEAFOOD FRA DI'AVOLO** - Shrimp, Clams, Scallops, Lump Crabmeat and Mussels, Sautéed with Onions, Peppers, tomatoes and Served over Fettuccine with Spicy Marinara Sauce

**House Specialties**

- RACK OF LAMB ALEXANDER** - Marinated for Tenderness and Roasted with Dijon Mustard and Fresh Herbs, Served with Demi-Glaze and Mint Jelly . . . . . \$24.95
- BAKED STUFFED ROCK LOBSTER TAIL IMPERIAL**- 6 oz. Lobster Tail Stuffed with Jumbo Lump Crab Imperial . . . . . \$32.95
- CAPTAIN'S PLATTER**- 6 oz. Lobster Tail, Broiled Crab Cake, Sea Scallops, Two Clam Casinos and North Atlantic Salmon . \$38.95
- FILET AU POIVRE** - Two Sautéed Center Cut Tenderloin Medallions, Sautéed with Brandy, Garlic, . . . . . (6 oz.) \$18.95  
 Peppercorns, Laced with a Dijon Cream Sauce . . . . . (8 oz.) \$22.95
- FILET OSCAR** - Center Cut Filet Topped with Jumbo Lump Crabmeat, Served with Béarnaise Sauce . . (6 oz.) \$22.95  
 (8 oz.) \$26.95
- SURF & TURF** - 6 oz. Lobster Tail & Center Cut Filet . . . . . (6 oz. Filet) \$34.95  
 Served with Béarnaise Sauce & Mushroom Cap . . . . . (8 oz. Filet) \$38.95

**LAND & SEA COMBINATIONS**

**CHICKEN & CRAB COMBOS**

4 oz. Sautéed Boneless Breast of Chicken, Topped with Piccata Sauce and  
 One Fried Crab Cake

**\$15.95**

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  
 One Fried Crab Cake

**\$20.95**

Upgrade to an 8 oz. Filet \$3.95 additional

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