# Ye Olde Concordville Inn

## Easter Menu

## Appetizers

CRAB SAMPLER ..... $ 8.95
*One crab Imperial ball, one broiled crabcake ball, one friedcrabcake ball, Served with Creole remoulade sauce*

CALAMARI ..... $8.95
*Lightly battered and fried to a tender, crisp golden brown. Served with a marinara sauce*

CLAMS CASINO ..... $ 9.95
*"Our famous casino mix"*

GULF SHRIMP COCKTAIL ..... $ 9.95
*With cocktail sauce.*

BAKED STUFFED MUSHROOMS ... $ 9.95
*Four mushrooms stuffed with our renowned crab imperial.*

HORS D'OEUVRES PLATE ..... $ 9.95
*One stuffed mushroom with crabmeat, clam casino, shrimp Concordville & two scallops wrapped in bacon.*

JUMBO LUMP CRABMEAT COCKTAIL $10.95

## Soups / Salads

SHRIMP BISQUE ..... (Cup) $3.95
(Bowl) $4.95

FRESH HOMEMADE
SNAPPER SOUP AU SHERRY (Cup) $4.50
(Bowl) $5.50

HOUSE SALAD ..... $1.95

CLASSIC CAESAR SALAD ..... $2.95
*Made to Order in the Traditional Manner*

## Our Pasta Dishes

VEGETARIAN SAUTÉ ..... $18.95
*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

SHRIMP AND CRABMEAT SCAMPI . $20.95
*Four Jumbo Shrimp sauteed with Crabmeat, Mushrooms and Sundried tomatoes in a Garlic and White Wine Sauce. Served over Angel Hair Pasta*

CHICKEN OR VEAL PARMIGIANA (Chicken) $19.95
*Sliced Tender Veal or Chicken Cutlet, Topped with Provolone Cheese, Red Sauce and Side of Cappellini* (Veal) $20.95

## And Landlubbers...

CHICKEN PICCANTE ..... $19.95
*Boneless Breast of Chicken, Sautéed with Butter, Garlic, White Wine & Lemon Juice, Sun Dried Tomatoes, Capers and Mushrooms*

ROAST PRIME RIB OF BEEF AU JUS
*Carefully Aged and F1avor-Seared by Slow Roasting, Served with Horseradish Mousse and Au Jus* Queen Cut: $21.95 (Extra Thick Cut) King Cut : $24.95

CENTER CUT FILET MIGNON (6 oz.) $19.95
*Center Cut Filet Served with Mushroom Cap and Demi Glace Sauce* (8 oz.) $23.95

RACK OF LAMB ALEXANDER ..... $24.95
*Marinated for Tenderness and Roasted with Dijon Mustard and Fresh Herbs Served with Demi-Glaze and Mint Jelly*

## Easter Special

ROASTED LEG OF LAMB ..... $20.95
*Served with Lamb Demi-Glaze*

VIRGINIA BAKED HAM ..... $18.95
*Served with Pineapple Demi-Glaze*

## The Ocean's Bounty

CRAB CAKES ..... $22.95
*Three Fried Jumbo Lump Crab Cakes Made with Our World Famous Original Recipe*

BROILED STUFFED SHRIMP ..... $23.95
*Three Stuffed Shrimp with Jumbo Lump Crabmeat Imperial*

CRAB IMPERIAL ..... $23.95
*Jumbo Lump Crabmeat blended in our Renowned Mix*

FLOUNDER WASHINGTON ..... $23.95
*Fresh Broiled Rounds of Flounder, Stuffed with Jumbo Lump Crab Imperial and Asparagus Spears, Drizzled with Lemon Butter*

BROILED CRAB CAKES ..... $23.95
*By Popular Demand Our Original Recipe of Jumbo and Lump Crabmeat*

CAPTAIN'S PLATTER ..... $39.95
*6 oz. Lobster Tail, Broiled Crab Cake, Sea Scallops, Two Clams Casinos and North Atlantic Salmon*

## Combos...

FILET OSCAR ..... (6 oz.) $26.95
*Center Cut Filet Topped with Jumbo Lump Crabmeat, Served with Béarnaise Sauce* (8 oz.) $30.95

SURF & TURF ..... (6 oz. Filet) $35.95
*6 oz. Lobster Tail &a Center Cut Filet 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*
**One Fried Crab Cake**
**$17.95**

**FILET MIGNON & CRAB COMBOS**
**6 oz. Center Cut Filet Mignon with Wild Mushrooms, Bearnaise Sauce and**
**One Baked Stuffed Shrimp with Jumbo Lump Crabmeat**
**One Broiled Jumbo Lump Crab Cake**
**$24.95**

Upgrade to an 8 oz. Chicken Breast $3.95 additional

Upgrade to an 8 oz. Filet $3.95 additional

**Above Entrées Served with Baked Potato or Pasta, Vegetable of the Day and Fresh Baked Bread**

*Children's Menu Available Upon Request*