



# Concordville Inn New Years Eve & New Years Day Dinner Menu



## APPETIZERS

### GULF SHRIMP COCKTAIL

With Cocktail Sauce  
10.95

### CALAMARI

Lightly breaded and fried to a tender,  
crisp golden brown served with marinara sauce  
9.95

### CLAMS CASINO

“Our famous casino mix”  
9.95

### CRAB SAMPLER

One crab Imperial ball,  
one broiled crabcake ball,  
one fried crabcake ball,  
served with Creole remoulade sauce  
10.95

### BAKED STUFFED MUSHROOM

Four mushrooms stuffed with  
our renowned crab imperial  
10.95

### SHRIMP CONCORDVILLE

Four shrimp stuffed with  
dijon & horseradish wrapped in bacon laced  
with honey mustard BBQ sauce  
10.95

### HORS DOEUVRES PLATE

One stuffed mushroom with crabmeat, clam casino,  
Shrimp Concordville  
and two scallops wrapped in bacon.  
10.95

## SOUPS

### CREAM OF MUSHROOM SOUP

(Cup) 4.50  
(Bowl) 5.95

### RESH HOMEMADE SNAPPER SOUP AU SHERRY

(Cup) 4.95  
(BOWL) 5.95

### FRENCH ONION SOUP

5.50

## SALADS

### CLASSIC CAESAR SALAD

Made to Order in the Traditional Manner  
4.50

### HOUSE SALAD

3.50

## OUR PASTA DISHES

*All Pasta Dishes Served with a House Salad*

### 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  
21.95

### CHICKEN OR VEAL PARMIGIANA

(Chicken) 19.95  
Sliced tender veal or chicken cutlet  
(VEAL) 22.95  
Topped with provolone cheese, red sauce and  
side of cappellini pasta

### VEGETARIAN RAVIOLI

Tossed with assorted vegetables  
marinara & vegetable base  
15.95

## AND LANDLUBBERS...

### CHICKEN PICCANTE 19.95

Boneless Breast of Chicken, Sauteed with Butter, Garlic,  
White Wine and Lemon Juice, Sundried Tomatoes,  
Capers and Mushrooms

### ROAST PRIME RIB OF BEEF AU JUS

Carefully Aged and Flavor-Seared By Slow Roasting  
Served with Horseradish Mousse and Au Jus  
Queen Cut 24.95

### CENTER CUT FILET MIGNON

Center Cut Filet Served with  
Mushroom Cap and Demi Glace Sauce.  
(6 oz.) 20.95  
(8oz.) 25.95

## COMBOS...

### FILET OSCAR

Center Cut Filet Topped with Jumbo Lump Crabmeat,  
Served with Bearnaise Sauce  
(6oz.) 26.95  
(8oz) 30.95

### SURF AND TURF

(6oz.) Lobster Tail & a Center Cut Filet  
Served with Béarnaise Sauce & Mushroom Cap  
(6oz. Filet) 38.95  
(8oz. Filet) 42.95

## THE OCEAN'S BOUNTY

### CRAB CAKES 22.95

Three Fried Jumbo Lump Crab Cakes Served 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

### CAPTAINS PLATTER 39.95

(6oz.) Lobster Tail, Broiled Crab Cake, Sea Scallops,  
Two Clams Casino and North Atlantic Salmon.

## LAND & SEA COMBINATIONS

### CHICKEN & CRAB COMBO 18.95

(4 oz.) Sauteed Boneless Breast of Chicken, Topped with Piccata Sauce and  
CHOICE OF ONE:

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

### FILET MIGNON & CRAB COMBO 24.95

(6oz.) Center Cut Filet Mignon with Wild Mushrooms, Bearnaise Sauce and  
CHOICE OF ONE:

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

*Children's Menu Available Upon Request*



## NEW YEARS EVE SPECIALS



### FRESH FISH OF THE DAY

Market Price

### STUFFED LOBSTER TAIL

34.95

All Entrées (excluding pasta dishes) Served with Stuffed Baked Potato or Pasta, & Vegetable of the Day