

Ye Olde



Concordville
Inn

Holiday 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
- FRESH HOMEMADE (Bowl) \$4.95
- 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 (Veal) \$20.95 with Provolone Cheese, Red Sauce and Side of Cappellini

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 Flavor-Seared Queen Cut: \$21.95
by Slow Roasting, Served (Extra Thick Cut) King Cut: \$24.95
with Horseradish Mousse and Au Jus
- CENTER CUT FILET MIGNON (6 oz.) \$19.95
Center Cut Filet Served with (8 oz.) \$23.95
Mushroom Cap and Demi Glace Sauce
- RACK OF LAMB ALEXANDER \$24.95
Marinated for Tenderness and Roasted with Dijon Mustard and Fresh Herbs
Served with Demi-Glaze and Mint Jelly

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

LAND & SEA COMBINATIONS

CHICKEN & CRAB COMBOS

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

One Fried Crab Cake

\$17.95

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

FILET MIGNON & CRAB COMBOS

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

\$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