



Valentine's Day Menu

Appetizers

- CRAB SAMPLER.....\$ 8.95**
One Crab Imperial Ball, One Broiled Crab Cake Ball, One Fried Crab Cake 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 Cocktails 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, clams 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. (Cup) \$ 4.50**
 AU SHERRY (Bowl) \$ 5.50
- HOUSE SALAD..... \$ 1.95**
- CLASSIC CAESAR SALAD\$ 2.95**

Our Pasta Dishes

- VEGETARIAN SAUTEE \$ 18.95**
Spinach, Sundried Tomatoes, Artichoke Hearts, and Black Olives sautéed in Olive oil and Garlic Tossed with Cappellini pasta
- Customize your Vegetarian Sauté with:**
- Charbroiled Chicken Breast\$ 4.00**
- Cajun Grilled Tuna Steak\$ 8.00**
- SHRIMP AND CRABMEAT SCAMPI..... \$20.95**
Four Jumbo Shrimp sautéed with Crabmeat, Mushrooms and Sundried tomatoes in a Garlic and White Wine Sauce. Served over Angel Hair Pasta
- CHICKEN OR VEAL PARMIGIANA ... (Chicken)**
Sliced Tender Veal or Chicken Cutlet Topped.....\$ 19.95
Provolone cheese, Red Sauce and Side of Cappellini. (Veal)
\$ 20.95

Combos....

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

LAND & SEA COMBINATIONS

- | | |
|---|--|
| CHICKEN & CRAB COMBOS | FILET MIGNON & CRAB COMBOS |
| <i>4oz. Sautéed Boneless Breast of Chicken, Topped with Piccata Sauce and One Fried Crab Cake</i> | <i>6oz. Center Cut Filet Mignon with Wild Mushrooms, Béarnaise Sauce and One Fried Crab Cake</i> |
| \$17.95 | \$24.95 |
| One Baked Stuffed Shrimp with Jumbo Lump Crabmeat | One Broiled Jumbo Lump Crab Cake |
| Upgrade to an 8oz. Chicken Breast \$ 3.95 additional | Upgrade to an 8 oz. Filet \$ 3.95 additional |

ABOVE ENTREES SERVED WITH BAKED POTATO OR PASTA, VEGETABLE OF THE DAY AND FRESH BAKED BREAD
 CHILDREN'S MENU AVAILABLE UPON REQUEST

And Landlubbers.....

- CHICKEN PICCANTE..... \$ 19.95**
Boneless Breast of Chicken, Sautéed with Butter, Garlic, White Wine & Lemon Juice, Sun Dried Tomatoes, Capers and Mushrooms
- ROASTED 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**
- CENTER CUT FILET MIGNON.....(6oz.) \$ 19.95**
Center Cut Filet Served with Mushroom Cap and Demi-Glaze Sauce **(8oz.) \$ 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

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

Dessert for Two

Hot Chocolate Lava Cake

An Unbelievable Rich Sinful Fudge Cake, Molten Chocolate Center, Served with Two (2) Scoops of Vanilla Bean ice cream, garnished with Whipped Cream and Fresh Strawberry

\$ 9.95

****Please order when selecting your Entrée to allow additional time for our Chef to Prepare this "Exquisite Dessert"****

Ye Olde



Concordville
Inn

~Valentine's Day Weekend~

Take-Out Dinner Menu

Appetizer

Hors d'Oeuvres Platter

*Two (2) Stuffed Mushroom with Crabmeat, Two (2) Clams Casino,
Four (4) Shrimp Cocktail, served with Cocktail Sauce & Two (2) Crab Balls*

Salad

Classic Caesar Salad for Two

Entrée

Surf & Turf

*6oz. Center Cut Filet Mignon & 6oz. Lobster Tail
Served with Béarnaise Sauce & Mushroom Cap*

Potato Du Jour, Vegetable Du Jour & Fresh Baked Dinner Rolls

Dessert

New York Style Marble Cheesecake, Served with Whipped Cream and Fresh Strawberry

\$70.00 Dinner for two, plus 6% Sales Tax



*****Children Celebrating the Holiday with Mom & Dad*****

Children's Menu Available

Appetizer

Three (3) Mozzarella Sticks

Entrée Choices:

Chicken Fingers, served with French Fries ~ \$12.00, plus 6% Sales Tax

6oz. Center Cut Filet Mignon, served with French Fries ~ \$15.00, Plus 6% Sales Tax

Dessert

Oreo Monster Mousse Cake

****Place your orders by Friday, February 12, 2010 for Saturday the 13th Pickup, Between 12pm-8pm**

****Place your orders by Saturday, February 13, 2010 for Sunday the 14th Pick Up, Between 2pm-8pm**

****Call the Concordville Inn to Place your Order at (610)459-2230 ext. 650**

