

Dinner Menu

Appetizers

Soup of the Day 3.9

Onion Gratinée 4.5

Onion Rings 6.5

Thick cut sweet onions in an ale batter served with our Cajun remoulade sauce

Stuffed Portobello 6.9

Marinated Portobello stuffed with baby spinach, red pepper, and buffalo Mozzarella, roasted, then finished with a balsamic reduction

Chilled Cocktail Sampler 13.9

Lobster tail, jumbo shrimp, and crab cocktails served with accompanying sauces

Steamed Clams 8.9

Mid-Neck local clams steamed in beer broth

Steak Kabob 8.9

Chili marinated filet mignon tips and fresh vegetable char grilled on skewers

Sweet and Sour Chicken 6.9

Medallions of tender chicken breast lightly fried in tempura, tossed in our sweet and sour sauce, finished with toasted sesame seeds

Salad Entrees

Blackened Chicken and Bacon 11.9

Baby spinach with bacon, egg, tomato, and avocado finished with blackened chicken breast and buttermilk and herb dressing

Strawberry Spinach Salad 9.9

With Chicken 10.9

Fresh strawberries, mandarin oranges, walnuts, and red onion tossed with baby spinach and poppy seed dressing

Classic Caesar 8.9

With Chicken 10.9

Romaine hearts, Parmesan cheese, and house croutons tossed in our creamy Caesar dressing

Dinner Entrees

All Entrees include potato or rice, fresh vegetable, and house salad

Add a Caesar or Strawberry Spinach Salad for 1.9

Crab Cake

21.9

Sautéed jumbo lump cake topped with our remoulade sauce and tomato concasse

Seafood Kettle

29.9

Local scallops, jumbo shrimp, mid necks, and lobster tail tossed in a garlic white wine broth over fettuccini served in a cast iron pot

Pecan Encrusted Snapper

23.9

Fresh Red Snapper fillet with a spicy pecan crust finished with fresh pineapple Pico de Gallo

Bourbon Salmon

15.9

Fresh Atlantic salmon roasted with a Bourbon barbeque glaze

Panko Dusted Shrimp & Scallops

19.9

Jumbo shrimp and local scallops fried in old bay seasoned panko crumbs served with our cilantro lime cocktail sauce

Surf & Turf Shish Kebab

28.9

Chili marinated filet mignon, jumbo shrimp, & lobster tail with fresh local vegetables, char grilled on skewers, over rice

Chicken Caprese

16.9

Add Jumbo Lump Crab

22.9

Pan seared chicken breast medallions layered with fresh buffalo Mozzarella, basil, and Jersey tomato (when available), drizzled with balsamic reduction

Pork Chop

19.9

12oz center cut chop grilled and topped with Vermont maple syrup compound butter

Veal Cinhia

29.9

Sautéed veal with roasted red peppers, fresh basil and jumbo lump crab, in a white wine sauce finished with sharp Provolone

Filet Mignon

28.9

8oz. Center cut filet, grilled to requested temperature

Flat Iron Steak

22.9

8oz. very tender steak, chili marinated and grilled to requested temperature