

## ~ APPETIZERS ~

|   |           |
|---|-----------|
| <b>Little necks</b> .....   | each 2.00 |
| <i>served on the halfshell with cocktail sauce and lemon</i>  |           |
| <b>Oysters</b> .....  | each 2.50 |
| <i>served on the halfshell with cocktail sauce and lemon</i>  |           |
| <b>Chilled Jumbo Shrimp</b> .....   | each 3.25 |
| <i>served with cocktail sauce and lemon</i>   |           |
| <b>Stuffed Quahog</b> .....   | each 4.25 |
| <i>freshly made, baked in a shell served with lemon and cocktail sauce</i>  |           |
| <b>Crab &amp; Lobster Cakes</b> .....   | 10.95     |
| <i>pan fried, served with a chilled chipotle cream sauce</i>  |           |
| <b>Fried Calamari</b> .....   | 9.95      |
| <i>tender squid rings lightly fried and tossed in a spicy balsamic vinaigrette</i>                                  |           |
| <b>Snow Caps</b> .....  | 7.50      |
| <i>crabmeat stuffed mushroom caps baked in an asiago and romano mornay sauce</i>                                    |           |
| <b>Scallops Wrapped with Bacon</b> .....  | 11.95     |
| <i>tender sea scallops wrapped with applewood smoked bacon served with a sweet citrus dipping sauce</i>             |           |
| <b>Lamb Lollipops</b> .....   | 11.95     |
| <i>three grilled rib chops served with a vidalia onion and fig dipping sauce</i>                                    |           |
| <b>Clams Casino</b> .....   | 11.95     |
| <i>little necks baked with a compound butter, seasoned cracker crumbs and bacon</i>                                 |           |
| <b>Mussels Saute</b> .....  | 11.95     |
| <i>fresh mussels sauteed with garlic, onions, chopped tomatoes, white wine and butter, served with garlic toast</i> |           |
| <b>New England Clam Chowder</b> .....   | 5.75      |
| <i>a classic recipe, made with sweet cream and sea clams</i>  |           |
| <b>Lobster Bisque</b> .....   | 10.95     |
| <i>lobster meat in a sherried lobster stock with sweet cream</i>  |           |
| <b>French Onion Soup</b> .....  | 7.95      |
| <i>caramelized onions simmered in beef broth, topped with swiss cheese</i>  |           |
| <b>Soup du Jour</b> .....   | 4.50      |

## ~ SALADS ~

|  |       |
|--|-------|
| <b>House Salad</b> .....   | 4.95  |
| <i>a mixture of Iceberg and Romaine lettuces with fresh garden vegetables</i>  |       |
| <b>Hearts of Lettuce</b> .....   | 4.95  |
| <i>fresh cut wedge of Iceberg lettuce, with roasted red peppers and your choice of dressing</i>  |       |
| <b>Spinach Salad</b> .....   | 6.95  |
| <i>fresh baby spinach topped with red onions, tomatoes, sliced egg, shredded monterey jack cheese, served with a warm honey dijon dressing</i> |       |
| <b>Caesar Salad</b> .....  | 6.95  |
| <i>crisp Romaine lettuce hearts, romano cheese and fresh croutons tossed with our own dressing</i>   |       |
| <b>Asian Salad</b> .....   | 13.95 |
| <i>lo-mein noodles, mixed greens and vegetables tossed in a mandarin orange and sesame vinaigrette, served with sliced grilled chicken</i>     |       |

## ~ ENTREES ~

|  |                             |
|--|-----------------------------|
| <b>New York Sirloin</b> .....  | <b>22.95</b>                |
| <i>14 oz. Black Angus sirloin strip, charbroiled and topped with a maitre d' hotel butter</i>                                      |                             |
| <b>Filet Mignon</b> .....  | <b>23.95</b>                |
| <i>tenderloin steak served on a grilled portobello with your choice of mushroom or bearnaise sauce</i>                             |                             |
| <b>Prime Rib of Beef</b> .....   | <b>22.95</b>                |
| <i>slow roasted with au jus (Friday and Saturday)</i>  |                             |
| <b>Veal Anna</b> .....   | <b>21.95</b>                |
| <i>medallions of veal sauteed with mushrooms, tri-colored peppers, garlic and lobster meat served in a Madeira wine demi-glaze</i> |                             |
| <b>Chicken Forestiere</b> .....  | <b>17.95</b>                |
| <i>boneless chicken sauteed with seasoned egg batter served in a sauce of veal stock, shallots, mushrooms and cream</i>            |                             |
| <b>Rack of Lamb</b> .....  | <b>27.95</b>                |
| <i>slow roasted with garlic and rosemary, served with mint jelly</i>   |                             |
| <b>Baked Stuffed Shrimp</b> .....  | <b>19.95</b>                |
| <i>large gulf shrimp baked with our own traditional seafood stuffing</i>   |                             |
| <b>Shrimp Fra Diabolo</b> .....  | <b>21.95</b>                |
| <i>large gulf shrimp sauteed with garlic, green and red peppers served in a spicy tomato sauce over linguini</i>                   |                             |
| <b>Lobster</b> .....   | <i>priced with the tide</i> |
| <i>1 1/2 pound lobster served steamed or baked stuffed with scallops and shrimp</i>  |                             |
| <b>Scrod Pommery</b> .....   | <b>17.95</b>                |
| <i>baked with seasoned cracker crumbs and coated with a whole grain mustard glaze</i>  |                             |
| <b>Lemon Baked Sole</b> .....  | <b>18.95</b>                |
| <i>fresh yellowtail sole baked with lemon, herbs and a light crumb topping</i>   |                             |
| <b>Swordfish</b> .....   | <i>priced with the tide</i> |
| <i>our house specialty broiled with fresh citrus butter</i>  |                             |
| <b>Broiled Scallops</b> .....  | <b>18.95</b>                |
| <i>tender fresh sea scallops baked with seasoned cracker crumbs with a hint of sherry wine</i>                                     |                             |
| <b>Seafood Casserole</b> .....   | <b>23.95</b>                |
| <i>swordfish, scrod, scallops, shrimp, and lobster baked with seasoned cracker crumbs and a sherry wine lemon butter sauce</i>     |                             |
| <b>Salmon Filet</b> .....  | <b>18.95</b>                |
| <i>pan-seared with Caribbean spices served on a bed of greens and topped with an orange-ginger glaze</i>                           |                             |
| <b>Surf &amp; Turf</b> .....   | <b>34.95</b>                |
| <i>8 oz. Filet Mignon served with a 1 1/4 lb. Lobster, steamed or broiled</i>  |                             |

All entrees are served with fresh baked rolls and a choice of baked or house potato.  
 Fresh vegetables are available a la carte. Whenever possible we accommodate vegetarian and  
 other dietary needs. Many of our entrees can be prepared blackened.  
 On parties of 6 or more, a gratuity of 18% will be added to check.