

APPETIZERS

- Stuffed Mushrooms** 9
Baked Crab Stuffed Mushroom Caps in a Garlic Butter Sauce
- Shrimp Cocktail** 9
Jumbo Shrimp Served with the Traditional Sauces of Cocktail, Horseradish & Remoulade
- Crab Trio** 12
The Perfect Combination of Our Crab Dip, Crab Cake, & Crab Cocktail
- Pan Seared Scallops** 10
Blackened Scallops Accompanied with Prosciutto
- Meat & Cheese Sampler** 12
A Generous Sampler of Imported Meats & Cheeses
- Tuna Carpaccio** 10
Perfectly Complemented by Asian Slaw & Hot, Sesame Ginger Oil
- Oysters on the Half Shell** 9
Freshly Shucked Oysters Are Presented with Horseradish & Cocktail Sauce
- Seafood Sampler** 25
Oysters, Crab Cocktail, Jumbo Shrimp & King Crab

SOUP & SALADS

- Classic Caesar** 6
Hearts of Romaine Are Painted with Caesar Dressing, Anchovy Filets (Should You Wish) & a Generous Shaving of Parmesan
- Iceberg Wedge** 6
This Classic Salad Features a Crunchy, Cold Wedge of Iceberg Lettuce with Vine-Ripe Tomatoes, Cucumbers, Egg & Crisp, Smoked Bacon
- Spinach Salad** 6
Tender, Baby Spinach Leaves, Cranberries, Mandarin Oranges, Red Onions, Smoked Bacon, Candied Walnuts & Finished with Our House Balsamic Vinaigrette
- French Onion Soup** 6
Sweet Onion Soup Covered by a Blanket of Provolone Cheese
- Chef's Soup** 6
Seasonal Selection



ENTRÉES

- 8oz Filet** 25
- 12oz NY Strip** 27
- 18oz Bone-In Ribeye** 32
- 22oz T-Bone** 35
- Stuffed Veal Chop** 30
Generously Stuffed with Prosciutto, Spinach, Garlic & Bleu Cheese
- Half Rack of Lamb** 26
Marinated with Olive Oil, Red Wine, Rosemary & Served with a Mint Demi Glaze
- Roasted Half Chicken** 19
Oven Roasted Chicken with a Sweet Maple Reduction
- 14oz Bone-In Pork Chop** 20
Topped with Glazed Apples

UNDER THE SEA

- Sea Bass** 22
Pan Seared with a White Wine, Lemon Butter Sauce
- Salmon** 20
An 8oz Horseradish Crusted Filet
- King Crab Legs** Market price
1 ½ Pounds of Our King Crab Legs, Pre-Split for Your Enjoyment
- Twin Lobster Tails** Market Price
Two 8oz Lobster Tails
- Seafood Loaded Penne Pasta** 19
Loaded with Jumbo Shrimp and Scallops

Please be informed that the consumption of raw or undercooked food may pose certain health risks.

COMPLEMENTS

Sold with Any Entrée

- King Crab Legs** Market Price
Half Pound
- Oscar Style** 11
Steamed Asparagus, Colossal Lump Crabmeat & Drizzled with Hollandaise
- Lobster Tail** Market Price
Half Pound
- Scallops** 9
Blackened & Pan Seared
- Jumbo Shrimp** 9
Your Choice of Grilled or Sautéed

SIDES & SAUCES

- Creamed Baby Spinach** 4
- Fresh Asparagus** 4
- Baked Potato** 4
- Glazed Baby Carrots** 4
- Buttermilk Wedges** 4
- Redskin Mashed Potatoes** 4
- Double-Dip Onion Rings** 4
- Fried Green Tomatoes** 4
- Sautéed Mushrooms & Onions** 4
- Broccoli & Cauliflower Casserole** 4
- Bleu Cheese** 4
- Demi Glaze** 4
- Hollandaise** 4
- Béarnaise** 4