

LUNCH MENU

SOUPS

HOUSEMADE SOUP OF THE DAY | 6

SNAPPER TURTLE SOUP House Specialty -
Served with sherry wine | 6.5

CARAMELIZED FRENCH ONION SOUP

Sweet onions under a blanket of perfectly melted medley of cheese topped with crispy fried onions | 7

BAR BITES

CHICKEN TENDERS Three golden fried tasty chicken tenders served with honey mustard sauce or buffalo style, cool bleu cheese dressing and celery sticks | 8

BRUSCHETTA FLATBREAD Warm bruschetta and feta cheese on a crispy flatbread topped with arugula and basil chiffonade, drizzled with balsamic reduction and olive oil | 8
Add crab meat 4 Add chicken 3

SHRIMP SCAMPI FLATBREAD Rustic flatbread, mozzarella, garlic shrimp | 9.5

HOUSEMADE CHEESE STEAK EGG ROLLS
Two large golden fried egg rolls stuffed with the finest shaved steak, onions, mozzarella cheese and served with sriracha ketchup | 9

BUFFALO CAULIFLOWER Batter dipped florets, lightly fried, tossed in our famous buffalo sauce | 7.5

CHICKEN POTSTICKER DUMPLINGS

Five crispy chicken filled dumplings served with a teriyaki dipping sauce | 9

HOUSE MADE FRIED SHRIMP Three large hand-breaded shrimp served with remoulade and cocktail sauce | 8.5

FRIED MOZZARELLA Five sticks served with marinara sauce | 8

WINGS Crispy breaded tender bone in wings tossed in your choice of: spicy buffalo sauce, jerk seasoning, garlic parmesan seasoning or BBQ sauce. Served with cool bleu cheese or ranch dressing and celery sticks **Bone-In** 1/2 dozen | 7 dozen | 11

LOBSTER MAC AND CHEESE (HOUSE SPECIALTY)

Served with a bacon vodka cream sauce | 12

STARTERS

LITTLE NECK CLAMS CASINO Six clams in our famous casino mix | 10

CRISPY CALAMARI Fresh rings of calamari accompanied with jalapeño and lemon, tossed with a choice of garlic aioli or sweet Thai chili sauce | 11

BROILED CRAB CAKE A house specialty, broiled super lump crab cake, oven baked with remoulade sauce | 11

ASIAN AHI TUNA Seared sesame Ahi tuna with seaweed salad, soy ginger glaze and wasabi | 10

PARMESAN REGGIANO BRUSSEL

SPROUTS Lightly fried brussel sprouts, tossed with extra virgin olive oil, lemon juice, then dusted with parmesan reggiano cheese | 8

JUMBO SHRIMP COCKTAIL Five jumbo shrimp with cocktail sauce | 12

BAKED STUFFED MUSHROOMS Four mushrooms stuffed with our renowned crab imperial | 10

SHRIMP CONCORDVILLE Four shrimp stuffed with dijon & horseradish and wrapped in bacon, topped with honey mustard barbecue sauce | 10

SALADS

Choice of dressing: bleu cheese, ranch / thousand island / sesame soy vinaigrette northern Italian with basil and romano / balsamic vinaigrette / poppy seed

ARCADIAN HOUSE SALAD Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with choice of dressing | 5/8

CLASSIC CAESAR SALAD Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese | 6/9

CLASSIC BLUE CHEESE HOUSE WEDGE Iceberg wedge with applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions and finished with bleu cheese crumbles and drizzled with balsamic reduction | 7.5

ASIAN CASHEW SALAD Freshly shaved carrots, red onion, celery and red pepper tossed with napa cabbage, arugula, cashews, and sesame soy vinaigrette | 8/11

MEDITERRANEAN SALAD Arugula topped with cucumbers, red onions, tomatoes, peppers, kalamata olives and seasonings, garnished with feta cheese, croutons and northern Italian with basil and romano | 7/10

HARVEST SALAD Romaine, napa cabbage and arcadian mix topped with sundried cranberries, granny smith apples, tomatoes, red onions, feta cheese and served with choice of dressing | 7/10

CUSTOMIZE YOUR SALAD WITH: 8 oz. Charbroiled Chicken Breast | 7
Seared Sesame Ahi Tuna 4 oz. | 6 or 8 oz. | 10 Fried Crab Cake | 6 Large Fried Crab Cake | 7
Concordville's Signature Broiled Crab Cake | 7 3 Grilled or Cocktail Shrimp | 7.5
Salmon 4 oz. | 6 8 oz. | 10 Tempura Soft Shell Crab | 11

SANDWICHES

All sandwiches are served on a toasted kaiser roll with pickle spear and seasoned fries.

Substitute onion rings or a side Arcadian salad | 2 or Caesar salad | 3

CONCORDVILLE BURGER Our house 10 oz. burger served with tomato, arugula and crispy fried onions and choice of the following toppings: Swiss cheese, Cheddar, American, Bleu Cheese, Provolone, Mozzarella Cheese, Sauteed mushrooms or bacon | 13

PRIME RIB SANDWICH Hand shaved prime rib with provolone cheese and horseradish aioli | 15.5

CRAB CAKE SANDWICH Concordville's famous signature broiled lump crab cake topped with arugula, tomato, and served with tarter and cocktail sauce | 14.5

FRIED CRAB CAKE SANDWICH Our famous recipe topped with arugula, tomato, and served with tarter and cocktail sauce | 11

TEMPURA SOFT SHELL CRAB SANDWICH Topped with arugula and tomato, served with a remoulade sauce | 13

FRESH FISH SANDWICH OF THE DAY Market Price

PANINIS

All of our paninis served with pickle spears and seasoned fries.

Substitute onion rings or a side Arcadian salad | 2 or Caesar salad | 3

CHEESE STEAK PANINI Chopped thinly sliced choice Philly steak with Wow seasoning, green peppers, onions and American cheese | 12

VEGGIE PANINI A mixture of grilled and sautéed seasonal vegetables with goat cheese and balsamic vinegar reduction | 11

PARMIGIANA PANINI Sliced tender chicken topped with provolone cheese and marinara sauce | 11.5

CHICKEN ROMA Grilled chicken breast with roasted red peppers, sharp provolone, arugula and finished with a balsamic reduction | 12

EGGPLANT PARMIGIANA PANINI Topped with marinara sauce, sundried tomatoes, fresh basil parsley and provolone cheese | 11

BUFFALO CHICKEN PANINI Sliced tender fried chicken cutlet tossed in Buffalo sauce and topped with blue cheese crumbles | 12

ENTREES

Lunch Entrees include choice of french fries or cole slaw. Substitute onion rings | 2.

Add an Arcadian house salad or classic Caesar salad | 4 with entrée

BAKED NORTH ATLANTIC SALMON Salmon fillet marinated in olive oil, garlic, lemon juice and oregano, served with dill beurre blanc sauce | 18
Stuffed with our famous crab imperial | 25

BROILED CRAB CAKES Broiled super lump crab cakes made with our original recipe
One Crab Cake 14.5 Two Crab Cakes 20

FRIED CRAB CAKES Two fried super lump crab cakes made with our world famous original recipe | 16

FRIED JUMBO SHRIMP Four Hand Breaded Golden Brown Shrimp. Served with Cocktail Sauce | 15

EGGPLANT PARMIGIANA Topped with marinara sauce, sundried tomatoes, fresh basil, parsley and provolone served over fresh linguini | 15

CHICKEN ROMA Grilled chicken breast topped with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction | 15

CENTER "USDA" CUT FILET MIGNON Served with demi glaze or bearnaise sauce and topped with crispy fried onions 6oz. | 24

CENTER "USDA" CUT SIRLOIN Served with a sun-dried, tomato, garlic and onion cabernet demi glaze and topped with crispy fried onions 8 oz. | 18

CHEF'S FISH OF THE DAY Market Price

CHILDREN'S MENU (10 and under)

CHICKEN FINGERS Three fingers, served with French fries | 8.5

CHEESEBURGER Served with French fries | 8

PASTA Served with red sauce | 6

GRILLED CHEESE Served with French fries | 7

CHICKEN PARM Served with pasta and red sauce | 10

PRIME RIB 6 oz. Served with au jus and French fries | 15