

Lunch Menu

Starters

- SOUP OF THE DAY**.....\$5.50
- FRENCH ONION SOUP**.....\$6.50
- FRESH HOMEMADE SNAPPER SOUP AU SHERRY**.....\$6.00
- STEAMED LITTLE NECK CLAMS**.....\$11.00
One Dozen Clams Served with Lemon, Butter and Garlic.
- CALAMARI**.....\$11.00
Lightly Battered and Fried to a Tender, Crisp Golden Brown. Served with a Fresh Tomato Vinaigrette Relish and Marinara Sauce.
- CHICKEN TENDERS (3)**.....\$8.50
Golden Fried Tasty Chicken Strips Served with Tangy Honey Mustard Sauce or Buffalo Style.
Cool Bleu Cheese Dressing and Celery Sticks
- CHICKEN POTSTICKER DUMPLINGS (6)**....\$10.00
Crispy Chicken Filled Dumplings Served with a Teriyaki Dipping Sauce.
- BUFFALO WINGS**.....(1/2 Doz) \$7.00 (1 Doz) \$11.00
Tossed in Our Spicy Buffalo Wing Sauce/Jamaican Jerk Seasoning or Garlic Parmesan Seasoning. Cool Bleu Cheese or Ranch Dressing and Celery Sticks
- FLATBREADS**.....\$8.00
Bruschetta - Warm Bruschetta and Feta Cheese on a Crispy Flatbread Topped with Arugula and Basil Chiffonade, Drizzled with Balsamic Reduction and Olive Oil.
The Cuban - Ham, Pork, Swiss Cheese, Yellow Mustard and Pickles.
- PARMESAN REGGIANO BRUSSEL SPROUTS**.....\$9.00
Lightly Fried Brussel Sprouts, Tossed with Extra Virgin Olive Oil, Lemon Juice, Then Dusted with Parmesan Reggiano Cheese.
- LITTLE NECK CLAMS CASINO (6)**.....\$11.00
Our Famous Casino Mix.
- JUMBO SHRIMP COCKTAIL (6)**.....\$12.00
With Cocktail Sauce.
- BAKED STUFFED MUSHROOMS (4)**.....\$11.00
Mushrooms Stuffed with Our Renowned Crab Imperial.
- SHRIMP CONCORDVILLE (4)**.....\$10.00
Shrimp Stuffed with Dijon and Horseradish and Wrapped in Bacon. Laced with Honey Mustard Barbecue Sauce.
- HOUSEMADE CHEESE STEAK EGGROLLS (2)**.....\$9.00
Large Golden Fried Egg Rolls Stuffed with the Finest Shaved Steak, Onions, Cooper Sharp American and Served with Sriracha Ketchup.
- POTATO SKINS (4)**.....\$8.50
Topped with Cheddar Cheese, Smoked Bacon and Chopped Scallions.
- FRIED MOZZARELLA (6)**.....\$9.00
Sticks Served with Marinara Sauce.
- GRILLED STUFFED ITALIAN LONG HOTS (3)**.....\$9.00
Fresh Long Hot Peppers Stuffed with Prosciutto, Aged Provolone, Grilled and Drizzled with Olive Oil.
- FRIED OYSTERS (6)**.....\$10.00
Breaded Plump Oysters with Cajun Remoulade Sauce.

Hearty Salads

- ARCADIAN HOUSE SALAD**.....\$8.00
Romaine and Arcadian Blend Topped with Tomato, Onion, Sweet Peppers, Black Olives, Croutons and Cucumbers Served with Choice of Dressing.
- CLASSIC CAESAR SALAD**.....\$8.00
Romaine Lettuce, Garlic Croutons and Shaved Asiago, Parmesan and Romano Cheese.
- CLASSIC BLUE CHEESE HOUSE WEDGE**.....\$7.50
Iceberg Wedge with Applewood Bacon, Cucumbers, Tomatoes, Seasoned Croutons, Crispy Fried Onions and Finished with Blue Cheese Crumbles and Drizzled with Balsamic Reduction.
- CONCORDVILLE SALAD**.....\$9.00
Arugula Topped with Sunflower Seeds, Mandarin Oranges, Raisins, Candied Pecans and Goat Cheese Served with Choice of Dressing.
- MEDITERRANEAN SALAD**.....\$9.00
Arugula Topped with Cucumbers, Red Onions, Tomatoes, Peppers, Kalamata Olives and Seasonings. Garnished with Feta Cheese, Croutons and Northern Italian with Basil and Romano.
- HARVEST SALAD**.....\$9.00
Romaine and Arcadian Mix Topped with Sundried Cranberries, Granny Smith Apples, Tomatoes, Red Onions, Feta Cheese Served with Choice of Dressing.
- CUSTOMIZE YOUR SALAD WITH:**
- Charbroiled Chicken Breast**.....\$6.00
 - Three Concordville Shrimp**.....\$7.50
 - Fried Crab Cake**.....Sm \$7.00 Lg \$11.00
 - Broiled Crab Cake**.....\$10.00
 - Goat, Mozzarella or Feta Cheese**.....\$2.00 Each

Choice of Dressings: BLEU CHEESE, RANCH, LEMON HONEY MUSTARD, POPPY SEED, THOUSAND ISLAND, NORTHERN ITALIAN WITH BASIL AND ROMANO, BALSAMIC VINAIGRETTE

Hot Sandwiches

All of our Hot Sandwiches served with French Fries or Cole Slaw.

- PRIME RIB SANDWICH**.....\$15.00
"USDA" Choice Prime Rib Sliced Thin on a Kaiser Roll with Horseradish Mousse. Served with Au Jus. Served Medium to Medium Well Only.
Toppings: Sautéed Mushrooms, Fried Onions, Mozzarella, Provolone or Gorgonzola Cheese
- BBQ PORK**.....\$11.00
Seasoned Pork Pulled Off the Bone, Then Simmered in BBQ Sauce and Served with Shaved Cabbage Slaw, Onion Ring on a Toasted Kaiser Roll.
- GOURMET BURGER**.....\$12.50
10 oz. Fresh Black Angus Beef on a Kaiser Roll, Served with Tomato and Lettuce.
Toppings: Sautéed Mushrooms, Fried Onions with American, Mozzarella, Provolone or Gorgonzola Cheese
- BROILED CRAB CAKE SANDWICH**.....\$15.00
Our Famous Recipe on a Kaiser Roll with Lettuce, Tomato, Cocktail Sauce and Tartar Sauce.

FRIED CRAB CAKE SANDWICH.....\$14.00
Our Famous Recipe on a Kaiser Roll with Lettuce, Tomato, Cocktail and Tartar Sauce.

Paninis

All of our Paninis served with French Fries or Cole Slaw.

CHEESE STEAK PANINI\$12.00 Chopped Thinly Sliced Choice Philly Steak with Wow Seasoning Peppers, Onions and American Cheese.	CHICKEN PARMIGIANA PANINI\$11.00 Sliced Tender Fried Chicken Cutlet Topped with Provolone Cheese and Marinara Sauce.
VEGGIE PANINI\$11.00 A Mixture of Grilled and Sautéed Seasonal Vegetables with Goat Cheese and Balsamic Vinegar Reduction.	CHICKEN ROMA\$12.00 Grilled Chicken Breast with Roasted Red Peppers, Sharp Provolone, Arugula and Finished with a Balsamic Reduction.

Classic Sandwiches

Choice of Bread and Served with French Fries or Cole Slaw. Served with Lettuce, Tomato and Mayonnaise.

SLICED TURKEY\$10.00	HAM AND CHEESE\$10.00
TUNA SALAD\$11.00	CHICKEN SALAD\$11.00

Club Sandwiches

The Traditional Triple Decker on Toasted Bread.

Served with Bacon, Lettuce, Tomato, Mayonnaise and Served with French Fries or Cole Slaw.

TURKEY CLUB\$11.00	GRILLED CHICKEN CLUB\$11.00
HAM AND CHEESE CLUB\$11.00	

Entrees

Lunch Entrées Include: Mixed Seasoned Vegetables (Substitute for Asparagus with Roasted Red Peppers \$2.50 Additional)
And Choice Of: French Fries or Cole Slaw (Substitute Onion Rings \$2.50 Additional)
Add an Arcadian House Salad or Classic Caesar Salad with Entrée \$3.00 Additional.

LOBSTER RAVIOLI (4)\$15.00 Raviolis in Tomato Blush Sauce with Sautéed Asparagus Tips.	CHICKEN ROMA\$14.00 Grilled Chicken Breast with Roasted Red Peppers, Extra Sharp Provolone, Served on a Bed of Arugula and Finished with a Balsamic Reduction.
CENTER CUT SIRLOIN\$16.00 8 oz. "USDA" Choice Center Cut Sirloin Finished with a Sundried Tomato and Wild Mushroom Cabernet Demi Glaze.	STUFFED PORTOBELLO MUSHROOM\$14.00 Char-Grilled Portobello Cap Stuffed with Sautéed Spinach, Roasted Red Peppers and Sharp Provolone Cheese Finished with a Balsamic Reduction.
BAKED NORTH ATLANTIC SALMON\$15.00 8 oz. Filet Marinated in Olive Oil, Garlic, Lemon Juice and Oregano, Served with Dill Beurre Blanc Sauce.	FRIED CRAB CAKES (2)\$16.00 Fried Super Lump Crab Cakes Made with Our World Famous Original Recipe. Served with Cocktail and Tartar
BROILED CRAB CAKES (2)\$18.00 Broiled Super Lump Crab Cakes Made with Our Original Recipe. Served with Cocktail Sauce.	FRIED JUMBO SHRIMP (4)\$16.00 Hand Breaded Golden Brown Shrimp. Served with Cocktail Sauce.
GUINNESS BEER BATTERED COD FISH AND CHIPS (2)\$13.00 Served with French Fries, Malt Vinegar, Cocktail or Tartar Sauce.	

Sides

FRENCH FRIES\$3.50	ONION RINGS\$4.50
COLE SLAW\$3.00	APPLESAUCE\$3.00

Childrens Menu (10 and under)

PASTA\$6.00 Served with Red Sauce.	CHEESEBURGER\$7.00 Served with French Fries.
GRILLED CHEESE\$6.00 Served with French Fries.	CHICKEN PARM\$10.00 Served with Pasta and Red Sauce.
CHICKEN FINGERS\$6.00 Two Fingers, Served with French Fries	