

Appetizers

SOUP OF THE DAY	\$5.00
FRESH HOMEMADE SNAPPER SOUP AU SHERRY	\$6.00
FRENCH ONION SOUP	\$6.00
CHICKEN TENDERS Three Golden Fried Tasty Chicken Strips.....	\$7.00
Served with Tangy Honey Mustard Sauce or Buffalo Style	\$0.50
Cool Bleu Cheese Dressing and Celery Sticks.....	\$1.00
CHICKEN POTSTICKER DUMPLINGS Six Crispy Chicken Filled Dumplings	
Served with a Teriyaki Dipping Sauce.....	\$9.50
WINGS OVER BUFFALO (1/2 Doz) \$6.00 (1 Doz) \$9.00	
Tossed in our Spicy Buffalo Wing Sauce/Jamaican Jerk Seasoning or Garlic Parmesan Seasoning.	
Cool Bleu Cheese Dressing and Celery Sticks.....	\$1.00
STEAMED LITTLE NECK CLAMS One Dozen Clams Served with Lemon, Butter and Garlic.....	\$10.00
CALAMARI Lightly Battered and Fried to a Tender, Crisp Golden Brown.	
Served with a Fresh Tomato Vinaigrette Relish and Marinara Sauce.....	\$10.00
CLAMS CASINO (6) Our Famous Casino Mix.....	\$9.00
BROILED CRAB CAKE	\$11.00
A House Specialty. Broiled Super Lump Crab Cake, Oven Baked with Tarragon Cream Sauce	
JUMBO SHRIMP COCKTAIL (6) With Cocktail Sauce.....	\$11.50
CRAB BALLS Six Homemade Super Lump Crab Balls with Tangy Cocktail Sauce.....	\$11.00
BAKED STUFFED MUSHROOMS Four Mushrooms Stuffed with Our Renowned Crab Imperial....	\$10.50
SHRIMP CONCORDVILLE	\$12.00
Six Shrimp Stuffed with Dijon & Horseradish and Wrapped in Bacon.	
Laced with Honey Mustard Barbecue Sauce	
HORS D'OEUVRES PLATE FOR TWO	\$15.00
Two Stuffed Mushroom, Two Crab Ball, Two Clam Casino and Two Shrimp Concordville	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Hearty Salads

House Salad..... Sm \$5.50 Lg \$7.50

Iceberg Wedge.....Sm \$6.00 Lg \$9.00

Crisp Iceberg Lettuce Wedge, Cherry Tomatoes, Crumbled Bacon, Cucumbers, Black Olives, Onions, Shredded Carrots, Croutons and Choice of Dressing.

Spinach Salad Supreme.....Sm \$6.00 Lg \$10.00

Fresh Spinach, topped with Hard Boiled Egg, Bacon, Mushrooms and Choice of Dressing.

Cobb Salad..... \$12.00

A Bed of Romaine Hearts, Topped with Cherry Tomato Halves, Sliced Avocado Halves, Sliced Cucumber, Red Onion, Black Olives, Chopped Bacon, Sliced Hard Boiled Egg, Sliced Grilled Chicken, Topped with Shredded Cheddar Cheese

CUSTOMIZE YOUR SALAD WITH: Charbroiled Chicken Breast..... \$7.50

Fried Crab Cake..... Sm \$6.00 Lg \$9.00

Broiled Crab Cake..... \$10.00

Choice of Dressings: BLEU CHEESE, RANCH, RASPBERRY VINAIGRETTE, HONEY MUSTARD, CREAMY ITALIAN, THOUSAND ISLAND AND BALSAMIC VINAIGRETTE

Classic Caesar Salad..... Sm \$6.00 Lg \$8.00

Made to Order in the Traditional Manner.

Prosciutto & Mozzarella Salad.....Sm \$7.00 Lg \$11.00

Thinly Sliced Imported Prosciutto, Smoked Mozzarella & Roasted Red Peppers. On a Bed of Fresh Field Greens Tossed in a Balsamic Vinaigrette, Topped with Romano Cheese.

Goat Cheese Salad.....Sm \$6.50 Lg \$8.50

Tender Baby Greens, Sliced Ripe Tomatoes and Marinated Artichoke Hearts Topped with Sliced Goat Cheese and Balsamic Vinegar Reduction

Hot Sandwiches and Paninis

All of our Sandwiches served with French Fries

Prime Rib Sandwich..... \$15.00

Prime Rib Sliced Thin on a Kaiser Roll with Horeseradish Mousse. Served with Au Jus. Served Medium to Medium Well Only.

Toppings: Sautéed Mushrooms, Fried Onions, Mozzarella, Provolone or Gorgonzola Cheese. .50 Per Topping

Cheese Steak Panini..... \$11.00

Thinly Sliced Choice Steak with Peppers, Onions and American Cheese.

Char-broiled Chicken Sandwich..... \$10.00

Grilled Chicken Breast Served with Lettuce and Tomato. Spicy Buffalo/Jamaican Jerk/Naked

Toppings: Sautéed Mushrooms, Fried Onions with American, Mozzarella, Provolone or Gorgonzola Cheese. .50 Per Topping

Veggie Panini..... \$11.00

A Mixture of Grilled and Sautéed Seasonal Vegetables with Goat Cheese and Balsamic Vinegar Reduction.

Fried Crab Cake Sandwich..... \$13.00

Our Famous Recipe on a Kaiser Roll with Lettuce, Tomato, Cocktail and Tartar Sauce

Gourmet Burger.....\$12.00

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. .50 Per Topping

Chicken Parmigiana Panini..... \$11.00

Sliced Tender Fried Chicken Cutlet Topped with Provolone Cheese and Marinara Sauce.

Fried Chicken Sandwich..... \$10.00

Fried Chicken Breast Served with Lettuce and Tomato Spicy Buffalo/Jamaican Jerk/Naked

Toppings: Sautéed Mushrooms, Fried Onions with American, Mozzarella, Provolone or Gorgonzola Cheese. .50 Per Topping

Fried Flounder Sandwich..... \$11.00

Breaded Filet Served on a Kaiser Roll with Lettuce, Tomato and a Side of Spicy Remoulade Sauce.

Broiled Crab Cake Sandwich..... \$14.00

Our Famous Recipe on a Kaiser Roll with Lettuce, Tomato, Cocktail and Tartar Sauce

"The Mini's Have Arrived"

Mini Burgers..... \$12.00

Three Petite Gourmet Burgers Served with Choice of Cheese and Cooked Medium Unless Requested Otherwise.

Mini Chicken Tenders..... \$10.00

(3) Petite Fried Chicken Sandwiches, Served with Lettuce, Tomato and Tangy Barbecue Sauce.

Mini Combo..... \$16.00

One Gourmet Burger, One Mini Chicken Tender Sandwich & One Prime Rib Sandwich.

Side Orders

Onion Rings..... \$4.00

French Fries..... \$4.00

Cole Slaw..... \$2.00

Apple Sauce..... \$2.00

Our Pasta Dishes

All Pasta Dishes Include Pasta and a House Salad or Caesar Salad. Vegetable Add \$2.00

- CAJUN CHICKEN PASTA**..... \$18.00
 Grilled Chicken Breast Strips, Sautéed with Onions, Peppers, Mushrooms,
 Served over Fresh Fettuccine with a Cajun Cream Sauce.
- CHICKEN PARMIGIANA**..... \$18.00
 Sliced Tender Chicken Cutlet, Topped with Provolone Cheese, Marinara and Side of Cappellini.
- VEGETARIAN RAVIOLI**..... \$18.00
 Five Raviolis Tossed with Assorted Vegetables, Marinara and Vegetable Base.
- LINGUINI WITH WHITE CLAM SAUCE**..... \$18.00
 Little Neck Clams Sautéed with Garlic, Butter and White Wine, Tossed with Fresh Linguini.
- SHRIMP AND CRABMEAT SCAMPI**..... \$21.00
 Four Jumbo Shrimp Sautéed with Crabmeat, Mushrooms and
 Sundried Tomatoes in a Garlic and White Wine Sauce, Served Over Fresh Linguini.
- SEAFOOD CIOPPINO**..... \$24.00
 Jumbo Shrimp, Sea Scallops, Littleneck Clams and Lump Crabmeat Steamed with Peppers and Onions
 in a Marinara Sauce. Served Over Fresh Fettuccine. *Also Available as Spicy Fra Diavolo.

Combos...

Combo Dinner Entrées Include: Vegetable and Side of Pasta, Baked Potato or French Fries
 House Salad or Caesar Salad \$3.50 additional with Entrée

- FILET OSCAR** Center Cut Filet Topped with Asparagus and Super Lump Crabmeat..... (6 oz.) \$30.00
 Served with Béarnaise Sauce. (8 oz.) \$34.00
- SURF & TURF** 6 oz. Lobster Tail & Center Cut Filet..... (6 oz. Filet) \$38.00
 Served with Demi Glace, Crispy Onions & Drawn Butter (8 oz. Filet) \$42.00
 Add Lobster Tail \$16.00 Additional Per Tail
 Add 5 oz. of Jumbo Lump Crab Imperial to Lobster Tail \$10.00 Additional Per Tail

Land and Sea Combinations

CHICKEN & CRAB COMBOS

4 oz. Sautéed Boneless Breast of Chicken,
 Topped with Piccata Sauce and

\$18.00

One Fried Crab Cake

\$30.00

OR

\$18.00

One Baked Stuffed Shrimp with Jumbo Lump Crabmeat

\$30.00

OR

\$20.00

One Broiled Super Lump Crab Cake

\$32.00

Upgrade to an 8 oz. Chicken Breast \$4.00 additional

Upgrade to an 8 oz. Filet \$6.00 additional

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The Ocean's Bounty...

Dinner Entrées Include: Vegetable and Side of Pasta, Baked Potato or French Fries
House Salad or Caesar Salad \$3.50 additional with Entrée

BAKED NORTH ATLANTIC SALMON OR FLOUNDER..... \$18.00

8 oz. Filet Marinated in Olive Oil, Garlic, Lemon Juice
and Oregano, Served with Dill Beurre Blanc Sauce.

BROILED STUFFED SHRIMP..... \$19.00

Two Stuffed Shrimp with Jumbo Lump Crabmeat Imperial. Served with Cocktail Sauce.

STUFFED ATLANTIC SALMON..... \$24.00

8 oz. Filet of Atlantic Salmon Stuffed with our Famous Crab Imperial.

FRIED CRAB CAKES..... \$21.00

Three Fried Super Lump Crab Cakes Made with Our World Famous Original Recipe.
Served with Cocktail and Tartar Sauce.

FLOUNDER WASHINGTON..... \$22.00

Fresh Broiled Rounds of Flounder, Stuffed with Jumbo Lump Crab Imperial
and Asparagus Spears. Drizzled with Lemon Butter.

BROILED CRAB CAKES..... \$21.00

Two Broiled Super Lump Crab Cakes made with Our Original Recipe. Served with Cocktail Sauce.

CRAB IMPERIAL..... \$23.00

Jumbo Lump Crabmeat blended in our Renowned Mix.

BAKED STUFFED ROCK LOBSTER TAIL..... \$32.00

6 oz. Lobster Tail Stuffed with 5 oz. Jumbo Lump Crab Imperial. Served with Drawn Butter.

FRIED SEAFOOD COMBINATION..... \$25.00

Our Famous Homemade Crabcake served with Two Hand Breaded Jumbo Fried Shrimp, a Breaded
Flounder Fillet and Crispy Calamari. Served with Cocktail and Tartar Sauce.

FRIED JUMBO SHRIMP..... \$19.00

Five Hand Breaded Golden Brown Shrimp. Served with Cocktail Sauce.

BROILED 6 OZ. LOBSTER TAIL.....

Served with Drawn Butter.

One Tail \$22.00.....Two Tails \$36.00.....Three Tails \$50.00

Add 5 oz. of Jumbo Lump Crabmeat to Lobster Tail.....\$10.00 Additional Per Tail

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especially if you have certain medical conditions.

And Landlubbers...

Dinner Entrées Include: Vegetable and Side of Pasta, Baked Potato or French Fries
House Salad or Caesar Salad \$3.50 additional with Entrée

CHICKEN PICCATA..... \$17.00

Boneless Breast of Chicken, Sautéed with Butter, Garlic,
White Wine & Lemon Juice, Sun Dried Tomatoes, Capers and Mushrooms.

CHICKEN OSCAR..... \$22.00

Chicken Medallions Topped with Super Lump Crabmeat,
Garnished with Asparagus Spears, Enriched with a Béarnaise Sauce.

ROAST LONG ISLAND DUCK..... \$23.00

Baked Golden Brown, Flavored with our Grand Marnier
Plum Sauce, Served over Wild Rice Pilaf.

CENTER CUT FILET MIGNON..... (6 oz.) \$24.00

Center Cut Filet Served with Crispy Onions and Demi Glace Sauce..... (8 oz.) \$28.00

ROAST PRIME RIB OF BEEF AU JUS..... \$28.00

10-12 oz. Carefully Aged and Flavor-Seared by Slow Roasting,
Served with Horeseradish Mousse and Au Jus.

***Please Note: Not Available on Monday and Tuesday Evenings.**

12 OZ. CHOICE NEW YORK STRIP STEAK..... \$28.00

Char-Grilled to Order. Served Over Sautéed Spinach and topped with Crispy Onions.

LAMB LOIN CHOPS..... \$27.00

Four 3 oz. Chops, Pan Seared and Oven Roasted. Served Over Sautéed Spinach with a Minted
Demi-Glaze.

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especially if you have certain medical conditions.

Selection of Desserts

Ice Cream and Sherberts

A La Mode..... \$3.00 **Variety of Ice Creams or Sherberts**..... \$4.50

Ice Cream Parfaits..... \$5.00 **Peach Melba Sundae**..... \$6.00
Chocolate, Creme de Menthe or Strawberry. French Vanilla Ice Cream, Layered with a Peach Half, Whipped Cream & Melba Sauce Topped with a Cherry.

Hot Fudge Sundae..... \$6.00
Chocolate, Vanilla, or Strawberry Ice Cream Layered with Hot Fudge, Wet Walnuts & Whipped Cream, Topped with a Cherry.

House Specials

Rice Pudding..... \$5.00 **Chocolate Mousse**..... \$5.00
Special Homemade Old World Recipe. Smooth, Creamy, Dark Chocolate Mousse, Topped with Whipped Cream and Fresh Strawberry.

Cakes and Pies

New York Style Cheesecake..... \$6.50 **Dutch High Apple Pie** (served warm)..... \$6.00
Extra Thick Cut Served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Finished with a Raspberry Sauce. Sweet Juicy Apples set in a Flakey Pie Crust Topped with Crunchy Streudel Pieces.

Chocolate Marble Cheesecake..... \$7.00 **Dark Side of the Moon**..... \$7.50
A Creamy New York Cheesecake Marbled with Belgian Ganache, with an Oreo Cookie Crust. Rich Fudge Cake Soaked with Coffee Liqueur, Filled with Chocolate Mousse and Laced in Whipped Dark Chocolate Ganache. Topped with a Chocolate Crescent Moon.

Snickers Chocolate Truffle..... \$7.00 **Triple Chocolate Mousse**..... \$7.50
A Layer of Fudge Cake with Chocolate Mousse, Caramel, Peanuts, Chocolate Bits and Snickers Bar Chunks. A Thin Layer of Chocolate and White Chocolate Mousse, Surrounded with Striped Silpot and Decorated with White Chocolate Accents.

Oreo Monster Mousse..... \$7.00
A Layer of Fudge Cake Topped with a Dark Chocolate Mousse that is Loaded with Oreo Chunks in Chocolate Butter Cream and Surrounded with Chocolate Cookie Crumbs. Finished with Mini Oreo on Top.

Lava Volcano..... \$10.00
An Unbelievable Rich Sinful Warm Fudge Cake Molten, Chocolate Center, Served with Two Scoops of Vanilla Bean Ice Cream.

Specialty Coffee's

Irish Coffee..... \$7.00 **CVI Coffee**..... \$7.50
Grand Marnier, Kahlua and Brandy

Baileys or Kahlua Coffee..... \$7.00

Children's Menu

(10 and under)

PASTA	\$6.00
Served with Red Sauce	
GRILLED CHEESE	\$7.00
Served with French Fries	
CHICKEN FINGERS (3)	\$8.00
Served with French Fries	
BURGERS	\$8.00
Two 3 oz. Gourmet Burgers, Sliders, Served with French Fries	
CHICKEN PARM.	\$9.00
Served with Pasta and Red Sauce	
PRIME RIB	\$16.00
6oz. Served with Au Jus and French Fries	

Monday's

“Kids Eat Free”

With Every Paying Adult Entrée

(Prime Rib Entrée Not Included in Monday “Kids Eat Free” Special)
Not Valid On Holidays

Dining Room Specials

MONDAY

“Pasta Night and Kids Eat Free!”

**10 and under Eat Free with Every Paying Adult Entrée*

Order a Pasta Dish and Receive at No Additional Charge

Homemade Soup du Jour

One of the Following: Rice Pudding, NY Style Cheesecake or Chocolate Mousse

Miller Lite (Pints) \$2.50 and Bud Light (Bottles) \$2.50

TUESDAY AND FRIDAY

“Four Course Pre-Fixe Nights”

Tuesday (\$24.00) Friday (\$25.00)

Soup du Jour

Your Choice of a Caesar Salad OR House Salad

Your Choice of Entrée: 6 oz. Filet Mignon, Chicken Oscar or Broiled Crab Cakes

Your Choice of Dessert: Chocolate Mousse, New York Style Cheesecake
or Homemade Rice Pudding

(No Substitutions are Permitted)

Miller Lite (Pints) \$2.50 and Bud Light (Bottles) \$2.50

WEDNESDAY

“Surf and Turf Night”

6-8 oz. Slow Roast Prime Rib with Rock Lobster \$24.00

Upgrade to a 6 oz. Center Cut Filet Mignon for \$6.00 Extra

Coors Lite (Bottles) \$2.50 and Miller Light (Bottles) \$2.50

THURSDAY AND SATURDAY

“Lobster Night”

One 6 oz. Lobster Tail \$18.00

Twin 6 oz. Lobster Tails \$28.00

Three 6 oz. Lobster Tails \$38.00

One 6 oz. Lobster Tail and 6 oz. Filet Mignon \$29.00

Add 5 oz. Jumbo Lump Crab Imperial to any Lobster Tail \$10.00 Additional per Tail

The Above Dinners are Served with Your Choice of a Caesar Salad or House Salad

(Thursday Only) Coors Light (Bottles) \$2.50 and Corona (Bottles) \$2.50

(Saturday Only) Miller Lite (Pints) \$2.50 and Bud Light (Bottles) \$2.50

SUNDAY

“Surf and Turf Night”

6-8 oz. Slow Roast Prime Rib with Rock Lobster \$24.00

Upgrade to a 6 oz. Center Cut Filet Mignon for \$6.00 Extra

Flying Fish (Pints) \$4.00 and Coor Light (Bottles) \$2.50 (All Day)

The above specials are not valid and will not be accepted on take-out orders, with complimentary gift certificates, or with promotional or discount coupons at any tables or at bar when ordering any items from the above or any holiday or holiday weekend.