

Alexander's Bar and Grille Menu & Specials

ALEXANDER'S BAR AND GRILLE

WINTER HOURS, JANUARY 6, 2020 - APRIL 19, 2020

OPEN FOR PRIVATE PARTIES WEDNESDAY - SUNDAY, LUNCH AND DINNER

MONDAY - TUESDAY
CLOSED

WEDNESDAY - THURSDAY
BAR: 4 - 10:00

SERVING BAR AND GRILLE MENU: 4 - 9:00

FRIDAY

BAR: 4 - 12:30

SERVING BAR AND GRILLE MENU: 4 - 9:30

SATURDAY

BAR: 12:00 - 12:30

BAR AND GRILLE MENU: 12 - 9:30

SUNDAY

BAR: 12 - 8:00

SERVING BAR AND GRILLE MENU: 11-8:00

EXECUTIVE CHEF
CHARLIE BICKEL

EXECUTIVE SOUS CHEF
PAUL BRYAN JR.

BAR MAY CLOSE EARLIER OR STAY OPEN LATER DEPENDING ON BAR BUSINESS

*\$1.00
Oysters*

HAPPY HOUR DRINK SPECIALS MONDAY - FRIDAY 4:00 - 6:00

ALL DRAFT BEERS \$4 | TITO'S MARTINIS \$5

WINES BY THE GLASS \$2 OFF

OYSTERS AND SMALL PLATE SPECIALS MONDAY - THURSDAY 4:00 - 6:00

*\$5.00
Small Plates*

ALEXANDER'S SPECIAL NIGHTS

MONDAY

CRAB CAKE SANDWICH 10

WEDNESDAY

PRIME RIB SANDWICH 10

FRIDAY

GOURMET BURGER NIGHT

1/2 price

TUESDAY

FRESH FISH SANDWICH NIGHT 1/2 price

THURSDAY

SEAFOOD TOWER

For two 50 For four 95

Small Plates

CHICKEN WINGS MENDENHALL

Six BBQ, Buffalo, Sweet Chili or Jerk Wings. 9

CHICKEN TENDERS

Three Plain, BBQ or Buffalo. 7.5

BRUSCHETTA AND FRESH MOZZARELLA

Four freshly made garlic toast points with tomato crab bruschetta, sliced fresh mozzarella and fried basil. 8

PRIME RIB & SMOKED CHEDDAR EGG ROLLS

Horseradish aioli. 12

CRAB BALL BITES

Four house made served with chiptole remoulade sauce. 10

WASABI SHRIMP

Four crispy wonton wrapped wasabi stuffed shrimp served with plum hoisin. 9.5

BUFFALO BLEU CHEESE DEVILED EGGS

Our spin on a classic hard-boiled egg scooped and filled with a spicy bleu cheese yoke topped with a slice of fried chicken. 7.5

CHEF'S FRESH FISH TACO SPECIAL

Three fish tacos 12.5

CHEF'S FLATBREAD SPECIAL

Appetizers

All Seafood Items Prepared Fresh Daily.

CRISPY CALAMARI

Fresh rings of calamari accompanied with jalapeño and lemon, tossed with a choice of garlic aioli or sweet Thai chili sauce. 12

KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL

Local cremini mushrooms stuffed with our tasty crabmeat imperial mixture. 13.5

PEI SAFFRON GARLIC MUSSELS

Fresh PEI mussels sautéed with leeks, shallots, garlic and shaved fennel, finished with chopped tomato and saffron garlic broth. 12

LITTLE NECK CLAMS CASINO

Tender clams topped with bacon, roasted red and sweet green bell peppers, finished with Romano and Asiago cheese. Served with drawn butter. 12

BRUSSELS AND BACON

Sautéed Brussels sprouts with garlic, olive oil, red onion and thyme, tossed with aged cheddar cream, applewood smoked bacon and parmesan reggiano. 8.5

PAN SEARED SEA SCALLOPS

Served with a red pepper purée and béchamel sauce finished with pesto and pine nuts. 14

CHEF'S APPETIZER SPECIAL OF THE DAY

It is recommended, by the County Health Department, to remind all guests that consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne illness. Especially if you have certain Medical Conditions.

Raw Bar

OYSTERS ON THE HALF SHELL

(Upon Availability)

Served with cocktail sauce and chipotle mignonette.
2.5 per oyster (Min 6)

LITTLE NECK CLAMS ON THE HALF SHELL

(Upon Availability)

Served with cocktail sauce and chipotle mignonette.
1.5 per clam (Min 6)

SHRIMP COCKTAIL

Jumbo gulf shrimp served with a tangy cocktail sauce.
3.00 each (Min 3)

ASIAN AHI TUNA

Seared sesame Ahi tuna with vegetable sushi, seaweed salad, tomato caper spread, soy ginger glaze and wasabi cream. 11.5

MENDENHALL SEAFOOD TOWER

Oysters on the Half Shell, Jumbo Shrimp Cocktail, Little Neck Clams on the Half Shell, Jonah Crab Claws, Jumbo Lump Crab Meat Cocktail, Maine Lobster Salad
For Two 75 For Four 130

Soups

CARAMELIZED FRENCH ONION SOUP

Sweet onions under a blanket of perfectly melted medley of cheeses topped with crispy fried leeks. 8

SNAPPER TURTLE SOUP

(House Specialty) Served with sherry wine.
Small 5.5 Large 8.5

LOBSTER BISQUE

Authentic creamy bisque garnished with lobster.
Small 5.5 Large 8.5

Salads

HOUSE SALAD

A medley of crisp baby field greens and romaine, topped with julienne garden vegetables, tomatoes, cucumbers, red onions and ripe olives. 6.5/8.5

CITRUS BEET SALAD

Thin sliced red and yellow beets, cucumber ribbons, arugula, feta cheese, blood oranges and toasted pistachios, tossed with a citrus vinaigrette. 8.5/11.5

CAESAR SALAD

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, toasted garlic croutons and tossed in a creamy Caesar dressing. 7.5/10.5

ASIAN CASHEW SALAD

Freshly shaved carrots, red onion, celery and red pepper, tossed with napa cabbage, arugula, cashews and sesame soy vinaigrette. 8.5/11.5

MAINE LOBSTER SALAD

Shaved romaine hearts, yellow and red grape tomatoes, cucumbers, garlic croutons and lemon zest. 18.5

STRAWBERRY AND FETA SALAD

Strawberries and feta cheese tossed in a bed of arugula greens and English cucumbers. Accompanied by garlic boursin crustines and poppy seed dressing. 8.5/11.5

CLASSIC BLEU CHEESE WEDGE

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy fried leeks, bleu cheese crumbles accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle. 7.5

MEDITERRANEAN SALAD

Red peppers, marinated artichokes, tomato wedges, kalamata olives, feta cheese tossed in an herb vinaigrette atop romaine, arugula and radicchio. 7.5/10.5

Enhance Any Salad

GRILLED CAJUN CHICKEN BREAST

8 oz. 7

THREE GRILLED OR COCKTAIL SHRIMP

9

SEARED SESAME AHI TUNA

4 oz. 7 8 oz. 12

LOBSTER SALAD

14

THREE GRILLED SCALLOPS

12

MENDENHALL SIGNATURE BROILED CRAB CAKE

14

MAPLE CITRUS SALMON

4 oz. 7 / 8 oz. 12

Sandwiches

All sandwiches served on a toasted brioche bun with crispy fries

SMOKED CHICKEN SANDWICH

Grilled chicken breast topped with bbq sauce, crispy fried leeks, arugula and smoked cheddar cheese. 12.5

CRAB CAKE SANDWICH

Mendenhall's signature broiled jumbo lump crab cake topped with arugula and chipotle remoulade aioli. 16.5

PRIME RIB SANDWICH

Hand shaved prime rib of beef with provolone cheese and horseradish aioli. 16.5

MENDENHALL BURGER 13.5

Our house 10 oz burger served with tomato, arugula and crispy fried leek onions and choice of the following toppings:
Swiss Cheese • Vermont Cheddar
American Cheese • Goat Cheese
Wild Mushrooms • Candied Maple Bacon

NEW ENGLAND LOBSTER ROLL

Executive Chef Charlie's hometown recipe. Meaty chunks of Maine lobster lightly tossed in a tangy dressing. 17.5

CHEF'S FRESH FISH SANDWICH SPECIAL 13.5

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