
Easter Menu

1:00pm - 7:00pm

Appetizers

LITTLE NECK CLAMS CASINO 12.00

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

PARMESAN REGGIANO BRUSSEL SPROUTS 8.50

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

SALT AND PEPPER CALAMARI 12.00

Lightly seasoned, floured and fried, served with fresh basil marinara sauce

KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL 13.50

Local cremini mushrooms stuffed with our tasty crabmeat imperial mixture

CHILLED SEAFOOD BAR

NEW ENGLAND LOBSTER SALAD

Succulent claw meat served in a martini glass. 16.00

OYSTERS ON THE HALF SHELL

(Upon Availability)

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

MARTINI SHRIMP COCKTAIL

Jumbo gulf shrimp, nestled in a Martini glass and served with a tangy cocktail sauce. 3.75 Each (Min 3)

SNOW CRAB CLAWS

Served with a citrus cocktail sauce. 3.75 Each (Min 4)

CREATE YOUR OWN CHILLED SEAFOOD SAMPLER

(Must choose a minimum of 5 pieces from above)

Oysters, Shrimp Cocktail or Crab Claws

Soups

BAKED FRENCH ONION SOUP, GRATINÉE Crock 6.50

SOUP OF THE DAY 7.50

SNAPPER SOUP (House Specialty) 7.50

Salads

HOUSE SALAD 6.50

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

MEDITERRANEAN SALAD 8.50

Red peppers, marinated artichokes, tomato wedges, Kalamata olives, feta cheese tossed in a herb vinaigrette atop romaine, arugula and radicchio

CAESAR SALAD 7.50

Traditional Caesar salad with Asiago cheese and seasoned croutons

CLASSIC BLUE CHEESE WEDGE 7.50

Iceberg wedge served with ripe vine tomatoes, cucumbers, bacon, seasoned croutons, crispy fried onions and topped with Maytag blue cheese dressing and blue cheese crumbles

Dressings

ROQUEFORT • RANCH • RASPBERRY VINAIGRETTE • SESAME SOY VINAIGRETTE
LEMON HONEY MUSTARD • POPPYSEED • HERB VINAIGRETTE
AGED BALSAMIC VINEGAR & EXTRA VIRGIN OLIVE OIL

Children's Menu

For Children Under 12

APPETIZERS

Small Bowl of Soup 5.00

Fruit Cup 3.00

Junior Salad 3.00

ENTRÉES

All entrées served with French fries

Princess Cut Prime Rib 16.00

Beef Burger 10.00

3 oz. Filet Mignon 15.00

Pasta with Red Sauce 10.00

Battered Chicken Fingers 10.00

Breaded Fantail Shrimp 10.00

Main Entrées

Poultry, Veal, Fowl, Vegetarian

MARINATED ROASTED DUCK 28.00

A half duck perfectly roasted and finished with plum hoisin glaze. Served with basmati rice and vegetable of the day

CHICKEN OR VEAL CRAB PICCATA

Sautéed chicken finished with jumbo lump crabmeat and caper lemon butter sauce. Served with asiago mashed potatoes or angel hair pasta and vegetable of the day
Chicken 25.00 Veal 29.00

GARDEN VEGETABLE WELLINGTON

ACCOMPANIED WITH PORTABELLA NAPOLEON 24.00

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection accompanied by a portabella and grilled vegetables with mozzarella cheese, served with a rich roasted red pepper sauce

Fresh Seafood

CRAB IMPERIAL 28.00

An artful blend of house-made crab imperial baked to a golden brown. Served with asiago mashed potatoes and vegetable of the day

HOUSE SPECIALTY CRAB CAKES

Jumbo lump crabmeat broiled to perfection. Served with a chipotle remoulade sauce, asiago mashed potatoes and vegetable of the day.
One Crab Cake 20.00 Two Crab Cakes 34.00

STUFFED BAKED MAINE

ROCK LOBSTER TAIL 38.00

6 oz. Cold water lobster tail, stuffed with crab imperial. Served with asiago mashed potatoes or baked potato and vegetable of the day

MAPLE CITRUS SALMON 28.00

North Atlantic filet marinated and grilled, complemented by apricot scented basmati rice and an English cucumber, Daikon radish, blood orange relish and finished with a fig balsamic glaze and served with vegetable of the day

CHESHIRE HALIBUT 33.00

Pan seared halibut fillets and bay shrimp nestled atop saffron rice and finished with sweet carrot and English pea puree, served with vegetable of the day

Domestic USDA Meats

SLOW ROASTED PRIME RIB OF BEEF

Horseradish mousse, au jus, baked potato and vegetable of the day.

Served with 12-14 oz. Queen. 27.00

16-18 oz. King. 33.00

CENTER CUT FILET MIGNON

Char-broiled center cut filet topped with crispy fried onions and finished with a rich Bordelaise sauce.

Served with asiago mashed potatoes or baked potato and vegetable of the day 6oz - 29.00

Add a side of sautéed mushrooms 3.00

CENTER CUT SIRLOIN

Char-broiled 8 oz. sirloin finished with merlot stilton blue cheese butter and onion crisps. Served with asiago mashed potatoes or baked potato and vegetable of the day 22.00

PRIME CENTER CUT SMOKE HOUSE PORK CHOP

Hatfield pork chop, grilled with a touch of hickory smoke, accented with buffalo trace bourbon BBQ, Vidalia onions, atop our house potato hash and served with vegetable of the day. 28.00

Chef Combo Specials

LAND AND SEA

Center cut 8 oz. sirloin finished with crispy fried onions and a rich Bordelaise sauce.

Served with asiago mashed potatoes or baked potato and vegetable of the day. Add a side of sautéed mushrooms 3.00

Upgrade to a center cut 6 oz. filet mignon (additional 8.00)

ACCOMPANIED BY:

HOUSE MADE CRAB CAKE 33.00

6 OZ. MAINE ROCK LOBSTER TAIL 36.00

Chef Specials

CHEFS APPETIZER
SPECIAL OF THE DAY

CHEFS BUTCHER CUT
SPECIAL OF THE DAY

CHEFS FISH OF THE DAY
Market Price