

# Lunch Menu

DECEMBER 1 - 22, 2018  
MONDAY - SATURDAY  
11:30AM - 3:00PM



## Soups

**SNAPPER SOUP** 7.50

**SOUP OF THE DAY** 7.50

**BAKED FRENCH ONION SOUP, GRATINÉE**

Crock 6.50

## Appetizers

*All Seafood Items Are Prepared Fresh Daily.*

**SALT AND PEPPER CALAMARI** 12.00

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

**CHERRYSTONE CLAMS CASINO** 12.00

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

**KENNETT SQUARE MUSHROOMS  
STUFFED WITH CRAB IMPERIAL** 13.50

Local cremini mushrooms stuffed with  
our tasty crabmeat imperial mixture

**SHRIMP LÉJON** 13.50

Three shrimp stuffed with sweet horseradish,  
wrapped in bacon and served with horseradish mousse

**PARMESAN REGGIANO  
BRUSSEL SPROUTS** 8.50

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

**FLATBREADS** 8.50

**Mediterranean**

Thin crusted flatbread topped with tomato bruschetta,  
marinated artichokes, smoked cheddar and arugula

**Neapolitan**

Thin crusted flatbread topped with pesto,  
ricotta and grilled chicken

**CHICKEN WINGS MENDENHALL** 7.50

Five BBQ, Buffalo, Sweet Chili or Jerk Wings

**CHICKEN TENDERS** 9.00

Four Plain, BBQ or Buffalo

**CRAB BRUSCHETTA CUPS** 8.00

Three English cucumber cups stuffed with house tomato  
and crab bruschetta finished with a fig balsamic glaze

**FRIED OYSTERS** 8.00

Three sweet plump bay oysters fried to  
a golden brown, served with chipotle remoulade

**CHICKEN SESAME SATAY** 8.00

Three sesame chicken strips fried to a golden brown  
and served with teriyaki sauce

**JERK CHICKEN BITES** 7.50

Five all white meat chicken bites  
fried to a golden brown and  
tossed in our Jamaican Jerk seasoning  
and served with a plum hoisin sauce

**WASABI SHRIMP** 8.00

Four crispy wonton wrapped wasabi stuffed shrimp  
served with plum hoisin

**CRISPY CHICKEN DUMPLINGS** 8.00

Five oriental style dumplings  
served with a sweet chili sauce

## CHILLED SEAFOOD BAR

**NEW ENGLAND LOBSTER SALAD** 16.00

Succulent claw meat served in a martini glass

**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)

**SMOKED SALMON ROULADES**

Served with our white vermouth dijon mustard sauce  
and garnish 2.75 Each (Min 3)

**CREATE YOUR OWN**

**CHILLED SEAFOOD SAMPLER**

(Must choose a minimum of 5 pieces from above)  
Oysters, Shrimp Cocktail or Smoked Salmon Roulades

# Lunch Menu

## Sandwiches

*All sandwiches served with crispy fries*

### SMOKED CHICKEN SANDWICH 12.00

Grilled chicken breast topped with vidalia BBQ sauce onions and smoked cheddar on a brioche bun

### NEW ENGLAND LOBSTER ROLL 17.00

Chef Charlie's hometown recipe. Meaty chunks of Maine lobster lightly tossed in a tangy dressing with diced celery on a toasted Brioche roll

### PRIME RIB SANDWICH 14.00

Shaved prime rib of beef with provolone cheese and horseradish sauce

### GOURMET HAMBURGER 12.50

Choice of Toppings: Swiss Cheese • Vermont Cheddar • American Cheese • Crumbled Bleu Cheese • Goat Cheese • Wild Mushrooms • Bacon • Caramelized Red Onions

### CRAB CAKE SANDWICH 15.00

Broiled lump crab cake served with chipotle remoulade sauce

## Gourmet Salads

### HOUSE SALAD 6.50/9.50

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

### CAESAR SALAD 7.50/11.50

Traditional Caesar salad with Asiago cheese and seasoned croutons

### MAINE LOBSTER SALAD 13.50/18.50

House made lobster salad atop romaine hearts, English cucumbers, grape tomatoes and garlic croutons (Choice of dressing)

### 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

### HARVEST SALAD 8.50/12.50

Romaine and arcadian mix topped with sundried cranberries, Granny Smith apples, tomatoes, red onions, feta cheese and poppy seed dressing

### MEDITERRANEAN SALAD 8.50/12.50

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

### STRAWBERRY AND FETA SALAD 9.00/13.00

Strawberry and feta cheese tossed in a citrus vinaigrette atop a bed of arugula greens and English cucumbers. Accompanied garlic, boursin crustiness

## Enhance Any Salad

### 8 OZ. GRILLED CHICKEN BREAST 7.00

### THREE GRILLED SHRIMP 11.00

### MAPLE CITRUS SALMON

4 oz. 8.00 • 8 oz. 15.00

### BROILED CRAB CAKE 15.00

## Entrées

*Served with Vegetable and Potato du Jour. Add Small House Salad for 4.00*

### CHICKEN CRAB PICCATA 19.00

Sautéed chicken finished with jumbo lump crabmeat and caper lemon butter sauce. Served with saffron rice and vegetable of the day

### CENTER CUT FILET MIGNON 6 oz. 27.00

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  
Add a side of sautéed mushrooms 3.00

### FRESH CUT LOLLIPOP LAMB CHOPS

4 Chops 24.00

Flash grilled and served with our mashed potato and vegetable of the day, enriched with an apple rosemary demi-glaze

### GRILLED SHRIMP SKEWER 23.00

Six jumbo shrimp basted in cajun garlic butter served with saffron rice and vegetable of the day

### CENTER CUT SIRLOIN 20.00

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  
Side of sautéed mushrooms 2.00

### MAPLE CITRUS SALMON 22.00

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

### FISH AND CHIPS 23.00

Crispy battered cod filets and French fries, served with our vegetable of the day and house made remoulade sauce

### 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 Two Crab Cakes 32