

Valentine's Day Dinner Menu

Thursday 2.14.19, Friday 2.15.19 and Saturday 2.16.19

Appetizers

OYSTERS ON THE HALF SHELL

Served with cocktail sauce & chipotle mignonette

Market Price (min 6)

MEDITERRANEAN FLAT BREAD

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

8.50

SEAFOOD AND CHEESE PLATE

2 Each Jumbo shrimp cocktail and smoked salmon roulades served with assorted cheese and crackers.

13.50

MARTINI SHRIMP COCKTAIL

Gulf shrimp nestled in a martini glass and served with cocktail sauce

3.75 Each (Minimum of 3)

NEAPOLITAN FLAT BREAD

Thin crust flatbread topped with pesto, ricotta and grilled chicken.

8.50

KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL

Two large local mushroom caps stuffed with our tasty crabmeat imperial

13.50

SHRIMP LÉJON

Three shrimp stuffed with sweet horseradish and wrapped in bacon, served with honey mustard sauce & horseradish mousse

12.00

SALT AND PEPPER CALAMARI

Lightly seasoned, floured and fried, served with a house marinara

12.00

CHERRYSTONE CLAMS CASINO

Eight tender clams topped with bacon, roasted red and sweet green bell peppers, finished with Romano & Asiago cheese and broiled, served with a lemon wedge

12.00

Soups

BAKED FRENCH ONION SOUP, GRATINÉE

Crock – 6.50

SOUP OF THE DAY

7.50

SNAPPER SOUP

House Specialty

7.50

Salads

CLASSIC WEDGE

Iceberg wedge with tomatoes, cucumbers, bacon, croutons, crispy fried onions & topped with Maytag bleu cheese dressing 7.50

MEDITERRANEAN SALAD

Red peppers, marinated artichokes, tomato wedges, Kalamata olives, feta cheese tossed in an herb vinaigrette atop romaine and arugula. 8.50

HOUSE SALAD

A medley of crisp baby field greens, topped with julienne garden vegetables, tomatoes, cucumbers & ripe olives 6.50

STRAWBERRY AND FETA SALAD

Strawberry and feta cheese tossed in a citrus vinaigrette atop a bed of arugula greens and English cucumbers. Accompanied garlic, boursin crustiness. 9.00

CAESAR SALAD

Traditional Caesar salad with Asiago cheese & seasoned croutons 7.50

ROQUEFORT - BLACK PEPPERCORN RANCH - RASPBERRY VINAIGRETTE - EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR- LEMON HONEY MUSTARD

Entrées

SLOW ROASTED PRIME RIB OF BEEF

with horseradish mousse and au jus
12-14 oz. Queen 27.00
16-18 oz. King 33.00

GARDEN VEGETABLE TART ACCOMPANIED WITH PORTABELLA NAPOLEON

Oven roasted garden vegetable layered
in a crispy 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.
25.00

CENTER CUT FILET MIGNON

Char-broiled center cut filet topped
with crispy fried onions & served
with
a rich Bordelaise sauce
6 oz. - 29.00
Add a side of sautéed mushrooms
2.00

MARINATED ROASTED DUCK

A half duck perfectly roasted and
finished with a plum hoisin glaze.
Served with a basmati rice and
vegetable of the day.
28.00

PAN SEARED VEAL PUTTANESCA

16oz. veal chop pan-seared with five
spice seasoning roasted to a golden
brown with a classic puttanesca
sauce over a nest of angel hair pasta
31.00

HOUSE SPECIALTY CRAB CAKES

Jumbo lump crabmeat broiled to
perfection, served with chipotle
remoulade sauce
One Crab Cake 22.00
Two Crab Cakes 34.00

LAND AND SEA

6 oz. center cut filet mignon topped
with crispy fried onions & served
with a rich Bordelaise sauce
ACCOMPANIED BY:
HOUSE MADE CRAB CAKE
33.00
6 oz. MAINE ROCK LOBSTER
TAIL 36.00
Add a side of sautéed mushrooms
2.00

GRILLED SHRIMP SKEWER

6 Jumbo shrimp basted in a Cajun
garlic butter served with saffron rice
and vegetable of the day.
23.00

BAKED TWIN MAINE ROCK LOBSTER TAIL

6 oz. cold water lobster tails, served with drawn butter
44.00

STUFFED BAKED MAINE ROCK LOBSTER TAIL

6 oz. cold water lobster tail, stuffed with crab imperial
38.00

FRESH FISH SPECIALS OF THE DAY

Market Price