

## Entrées

Entree's served with House Salad, Dinner Rolls, Choice of Starch or Vegetable Du Jour unless otherwise stated  
\*House Dressing- Balsamic Vinaigrette

**Prime Rib** - Slow Roasted Prime Rib 14 ounce portion cooked to your liking  
(Available Friday and Saturday Evenings Only) 19.99

**Carpet Bagger** - Aged, Fresh Cut, Choice 12 oz New York Strip Steak stuffed with Crab Imperial  
and topped with Mushroom Cap and melted Cheddar Cheese 24.99

**T-Bone Pounder** - A combination of 16 oz Filet Mignon and New York Strip on the Bone,  
cooked to your liking 23.99

**Grilled New York Strip** - Fresh Cut, Aged, Choice 12 ounce Strip 20.99

**Filet Mignon** - Fresh Cut, Choice, Aged, 6oz Filet 22.99

**Delmonico Steak** - Fresh Cut, Choice, Aged 14 oz Delmonico 20.99

**Steak Au Pouvire** - Aged, Center Cut, 12 oz Choice New York Strip Steak crusted with Fresh Cracked  
Black Peppercorns and finished in Brandy Demi Glaze 21.99

**Baby Back Ribs** - Imported Danish Lean Ribs with our Special Sauce & Seasonings.  
17.99 Full Rack 12.99 1/2 Rack

**Salmon** - North Atlantic Salmon broiled in Lemon Butter White Wine Sauce 17.99

**Crab Cakes** - Our special Jumbo Lump Crabmeat and Seasonings broiled Golden Brown 19.99

**Broiled Sea Scallops** - In a Lemon Butter White Wine Sauce 17.99

**Crab Stuffed Haddock** - North Atlantic Haddock Fillet filled with Crab Imperial  
and Baked in a Butter Wine Sauce 18.99

**Broiled Seafood Platter** - A combination of Catch of the Day, Crabcake, Shrimp & Scallops with  
White Wine Lemon Butter Sauce 21.99

**Jumbo Fried Shrimp** - Lightly Breaded and Fried Golden Brown 15.99

**Herb Crusted Cod** - Baked and coated with fresh Herbs & topped with Beurre Blanc 16.99

**Crab Imperial En Casserole** - Crabmeat baked in a Creamy Sherry Wine Sauce 17.99

**Seafood Marinara** - Shrimp, Scallops, and Jumbo Lump Crabmeat sautéed in Olive Oil and simmered  
in White Wine and Spicy Red Sauce over Fettuccine 19.99

**Shrimp Scampi Bahama Style** - Plump Gulf Shrimp sautéed with Bell Peppers, Onions and Tomato  
Wedges in Garlic Butter over Choice of Pasta 17.99

**Fettuccine Alfredo** - Fettuccine Noodles topped with Four Cheese Alfredo Sauce 12.99  
16.99 w/ Chicken 18.99 w/ Shrimp

**Crab Tortellini** - Cheese Stuffed Tortellini mixed with Crabmeat, Tomato Wedges, Broccoli Florets,  
Mushrooms and White Wine Cream Sauce 18.99

**Chicken Cordon Bleu** - Grilled Chicken Breast with Smoked Ham and Swiss Cheese and  
topped with Bechamel Sauce 17.99

**Fried Chicken** - Succulent Hand Battered Crispy Chicken 7.99 Two pc. Mixed 8.99 Three pc. Mixed  
Add 1.00 for all White Meat

**Chicken Marsala** - Boneless Chicken Breast and Mushrooms sautéed in a  
Creamy Marsala Wine Sauce 17.99

**Chicken Chesapeake** - Baked, Boneless, Skinless Chicken Breast topped with Crab Imperial 18.99

**\*\* 18% Gratuity added to parties of 6 and over**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase the risk of food borne illness