

MENU

APPETIZERS

Shrimp Remoulade/Shrimp Cocktail . . .	16.00
Spicy Lobster	19.00
Baked Escargot	16.00
Seared Ahi Tuna	17.00
Prosciutto Wrapped Mozzarella	14.00

STEAK CUTS

Filet Mignon, 8 ounce	38.00
Filet Mignon, 12 ounce	49.00
Rib Eye Steak, 18 ounce	39.00
Porterhouse for Two	40.00
Classic New York Sirloin	36.00
With Jumbo Gulf Shrimp with garlic, white wine, lemon	

SEAFOOD

Stuffed Lobster Tail	Market Price
With lump crabmeat and topped with imperial sauce.	
Maryland Crab Cake Dinner	16.00
Two thick, broiled Maryland Style Crab cakes with coleslaw and red remoulade sauce.	
Whole Lobster	Market Price
2-5 lbs. * Stuffed with Crab Imperial, add \$5	
Clam Zuppa	14.50
Garlic & clam soup served with linguine	
Maryland Crab cakes	22.00

PRIX FIXE

Three Courses: 45
 First Course: Lobster Bisque
 Entrée: Cornish Game Hen,
 Grilled Salmon or 12 oz Sirloin
 Dessert: Bananas Foster

SALADS AND SOUPS

Spinach Salad	9.50
Apples, goat cheese, apple cider dressing	
Caprese Salad	7.50
Ripe tomato with fresh mozzarella and basil	
French Onion Soup	5.00
Lobster Bisque	8.00

SIDES

Sesame Green Beans	4.00
Cole Slaw	3.00
Baby Brussels Sprouts	4.00
Mashed Potatoes	4.00
Hand-Cut Fries	3.00
Creamed Spinach	6.00
Broiled Tomatoes	5.00
Sweet Potato Casserole	6.00
Buttermilk Biscuit	3.50
Fresh Asparagus	7.00

‡ May 16th Menu, Executive Chef James Swandervelt III