



Appetizers

Brown Sugar Bacon Scallops	12.95	Mussels - <i>Marinara or Scampi Style</i>	11.95
Clams on the Half Shell	9.50	Sauteed Shrimp Francaise	14.95
Gulf Shrimp Cocktail	12.95	Stuffed Mushrooms - <i>With Crabmeat</i>	11.95
Fried Mozzarella Marinara	7.95	Shrimp Ravioli Mornay	12.95
Escargot & Garlic Butter	10.95	Maryland Lump Crab Cake	12.95
Salad Bar a la Carte	8.50	Baked Clams Casino	11.95
Oysters Maryland - <i>With Crab Stuffing</i>	14.95	Fried Calamari	11.95
Steamed Clams	10.95	Crab Cocktail - Warm or Cold	17.95
<i>White Wine & Garlic Butter</i>		<i>Brown Butter or Cocktail Sauce</i>	

Soups

	Cup	Bowl
Soup Du Jour	3.95	5.95
Snapper Soup au Sherry	3.95	5.95
Onion Soup Bordeaux	3.95	5.95
Baked Onion Au Gratin		6.95

Seafood Entrees

Broiled Seafood Combination	39.95
<i>Lobster, Scallops, Sole Filet, Imperial Crab-Stuffed Shrimp and Clams Casino</i>	
Jail Island Salmon	26.95
<i>With Mustard Dill Sauce or Cajun Creole</i>	
Crispy Deep-Fried Jumbo Shrimp	22.95
Broiled Rainforest Tilapia	18.95
<i>With Mustard Dill Sauce or Cajun Creole</i>	
Baked Filet of Sole with Crab Stuffing	21.95
Broiled Filet of Haddock	17.95
<i>Served with Lemon Butter</i>	
Broiled Fresh Sea Scallops	31.95
<i>Served with Lemon Butter</i>	
Broiled Cold Water Lobster Twin Tails	39.95
<i>Served with Brown Butter</i>	
Broiled Fillet of Sole Almondine	17.95
Sauteed Jumbo Lump Crabmeat	31.95
<i>Served with Mushroom and Brown Butter</i>	

Please inform your server of any allergies.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





Seafood Specialties

Maryland Style Cold Water Lobster Twin Tails <i>Stuffed with Lump Crabmeat Imperial</i>	41.95
Seafood Scampi <i>Shrimp, Scallops, Lobster with Mushrooms, Tomatoes over Linguine</i>	33.95
Lobster Francaise <i>Egg-Battered Cold-Water Lobster Tails with Mushrooms, Tomatoes and Capers</i>	35.95
Maryland Lump Crab Cakes	31.95
Seafood Fra Diablo <i>Shrimp, Scallops and Lobster Tail over Linguine, with Mushrooms</i>	34.95
Fruits de Mer <i>Lobster, Shrimp, Scallops, and Crabmeat Served in a Creamy Garlic Sauce over Linguine</i>	39.95

Entrees and Combinations

Veal and Crabmeat Princess <i>Sauteed with Mushrooms, Asparagus, Tomato & Lemon Butter</i>	31.95
Henry VIII <i>Petite Filet Mignon with Mushroom Cap, Bernaise and Jumbo Lump Crab, with Brown Butter</i>	38.95
Broiled NY Strip Steak (14 oz) <i>Mushroom Cap and Bernaise Sauce</i>	34.95
Broiled Filet Mignon (8 oz) <i>Mushroom Cap and Bernaise Sauce</i>	33.95
Broiled Petite Filet Mignon (5 oz) <i>Mushroom Cap and Bernaise Sauce</i>	26.95
Veal Scalloppini Schnitzel	25.95
Veal Scalloppini Marsala <i>Mushroom Marsala Wine Sauce</i>	25.95
Veal Scalloppini Piccante <i>Capers, Mushroom, Shallots & Lemon Butter</i>	25.95
Veal Parmesan au Aubergine <i>Served atop Breaded Eggplant</i>	25.95
Boneless Chicken Francaise	21.95
Boneless Chicken Parmesan au Aubergine <i>Served atop Breaded Eggplant</i>	21.95
Sauteed Calves Liver <i>Served with Bacon, Onions and Sauce Espagnole</i>	19.95
Surf and Turf <i>Petite Filet and Cold Water Lobster Tail with Brown Butter and Bernaise</i>	38.95
Veal Chop au Poivre <i>1 lb. Veal Porterhouse with Brandied Peppercorn Demi-Glaze</i>	39.95
Sauteed Veal and Shrimp Francaise	29.95
Blackened Sirloin Steak Tyrolean	38.95
Jack Daniels Filet Mignon au Poivre	35.95

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All entrees are made to order, your patience is appreciated!

