



Appetizers

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|--|-------|---|-------|
| Brown Sugar Bacon Scallops | 10.50 | Mussels - <i>Marinara or Scampi Style</i> | 11.95 |
| Clams on the Half Shell | 8.50 | Sauteed Shrimp Francaise | 12.95 |
| Gulf Shrimp Cocktail | 10.95 | Stuffed Mushrooms - <i>With Crabmeat</i> | 9.95 |
| Fried Mozzarella Marinara | 7.95 | Shrimp Ravioli Mornay | 9.95 |
| Escargot & Garlic Butter | 9.95 | Maryland Lump Crab Cake | 10.95 |
| Salad Bar a la Carte | 7.50 | Baked Clams Casino | 9.95 |
| Oysters Maryland - <i>With Crab Stuffing</i> | 12.95 | Fried Calamari | 10.95 |
| Steamed Clams | 9.95 | 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

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| Broiled Seafood Combination | 39.95 |
| <i>Lobster, Scallops, Sole Filet, Imperial Crab-Stuffed Shrimp and Clams Casino</i> | |
| Jail Island Salmon | 25.95 |
| <i>With Mustard Dill Sauce or Cajun Creole</i> | |
| Crispy Deep-Fried Jumbo Shrimp | 21.50 |
| Broiled Rainforest Tilapia | 18.95 |
| <i>With Mustard Dill Sauce or Cajun Creole</i> | |
| Baked Filet of Sole with Crab Stuffing | 19.95 |
| Broiled Filet of Haddock | 17.95 |
| <i>Served with Lemon Butter</i> | |
| Broiled Fresh Sea Scallops | 29.95 |
| <i>Served with Lemon Butter</i> | |
| Broiled Cold Water Lobster Twin Tails | 38.95 |
| <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

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| 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> | 32.95 |
| Lobster Francaise <i>Egg-Battered Cold-Water Lobster Tails with Mushrooms, Tomatoes and Capers</i> | 34.95 |
| Maryland Lump Crab Cakes | 29.95 |
| Seafood Fra Diablo <i>Shrimp, Scallops and Lobster Tail over Linguine, with Mushrooms</i> | 33.95 |
| Fruits de Mer <i>Lobster, Shrimp, Scallops, and Crabmeat Served in a Creamy Garlic Sauce over Linguine</i> | 38.95 |

Entrees and Combinations

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| 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> | 37.95 |
| 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 | 24.95 |
| Veal Scalloppini <i>Mushroom Marsala Wine Sauce</i> | 24.95 |
| Veal Scalloppini Piccante <i>Capers, Mushroom, Shallots & Lemon Butter</i> | 24.95 |
| Veal Parmesan au Aubergine <i>Served atop Breaded Eggplant</i> | 24.95 |
| Boneless Chicken Francaise | 19.95 |
| Boneless Chicken Parmesan au Aubergine <i>Served atop Breaded Eggplant</i> | 19.95 |
| 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 | 28.95 |
| Blackened Sirloin Steak Tyrolean | 37.95 |
| Jack Daniels Filet Mignon au Poivre | 33.95 |

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

