



## Appetizers

Brown Sugar Bacon Scallops	14.95	Mussels - <i>Marinara or Scampi Style</i>	12.95
Clams on the Half Shell	10.95	Sauteed Shrimp Francaise	14.95
Gulf Shrimp Cocktail	13.95	Stuffed Mushrooms - <i>With Crabmeat</i>	14.95
Fried Mozzarella Marinara	8.95	Shrimp Ravioli Mornay	14.95
Escargot & Garlic Butter	12.95	Maryland Lump Crab Cake	14.95
Oysters Maryland - <i>With Crab Stuffing</i>	14.95	Baked Clams Casino	12.95
Steamed Clams	14.95	Fried Calamari	12.95
<i>White Wine &amp; Garlic Butter</i>		Colossal Crab Cocktail (Warm or Cold)	21.95
		<i>Brown Butter or Cocktail Sauce</i>	

## Soups

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

## Seafood Specialties

Cold Water Twin Lobster Tails <i>with Jumbo Lump Crabmeat</i>	49.95
Maryland Style Cold Water Lobster Twin Tails <i>Stuffed with Lump Crabmeat Imperial</i>	46.95
Lobster Francaise <i>Egg-Battered Cold-Water Lobster Tails with Mushrooms, Tomatoes and Capers</i>	38.95
Maryland Lump Crab Cakes	36.95
Fruits de Mer <i>Lobster, Shrimp, Scallops, and Crabmeat Served in a Creamy Garlic Sauce over Linguine</i>	43.95
Seafood Fra Diablo <i>Shrimp, Scallops and Lobster Tail over Linguine, with Mushrooms</i>	36.95
Seafood Scampi <i>Shrimp, Scallops, Lobster with Mushrooms, Tomatoes over Linguine</i>	36.95

### Add Ons:

Lobster Tail 19.95 • Scallops 16.95 • Shrimp 13.95 • Lump Crab 15.95 • Petite Filet 23.95

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

***Due to our limited capacity, adhering to our 90 minute seating would be appreciated.  
Thank you.***





## Seafood Entrees

Broiled Seafood Combination	42.95
<i>Lobster, Scallops, Sole Filet, Imperial Crab-Stuffed Shrimp and Clams Casino</i>	
Broiled Cold Water Lobster Twin Tails Served with Brown Butter	42.95
Sauteed Colossal Crabmeat	41.95
<i>Served with Mushroom and Brown Butter</i>	
Broiled Fresh Sea Scallops Served with Lemon Butter	33.95
Jail Island Salmon	28.95
<i>With Mustard Dill Sauce or Cajun Creole</i>	
Crispy Deep-Fried Jumbo Shrimp	23.95
Baked Filet of Sole with Crab Stuffing	23.95
Broiled Filet of Haddock Served with Lemon Butter	18.95
Broiled Fillet of Sole Almondine	19.95

## Entrees and Combinations

Veal and Crabmeat Princess	36.95
<i>Sauteed with Mushrooms, Asparagus, Tomato &amp; Lemon Butter</i>	
Henry VIII	44.95
<i>Petite Filet Mignon with Bernaise and Jumbo Lump Crab, with Brown Butter</i>	
Broiled NY Strip Steak (14 oz) with Bernaise Sauce	36.95
Broiled Filet Mignon (8 oz) with Bernaise Sauce	41.95
Broiled Petite Filet Mignon (5 oz) with Bernaise Sauce	34.95
Veal Scalloppini Schnitzel	29.95
Veal Scalloppini Marsala Mushroom Marsala Wine Sauce	29.95
Veal Scalloppini Piccante Capers, Mushroom, Shallots & Lemon Butter	29.95
Veal Parmesan au Aubergine Served atop Breaded Eggplant	29.95
Boneless Chicken Francaise	24.95
Boneless Chicken Parmesan au Aubergine	24.95
<i>Served atop Breaded Eggplant</i>	
Sauteed Calves Liver	20.95
<i>Served with Bacon, Onions and Sauce Espagnole</i>	
Surf and Turf	44.95
<i>Petite Filet and Cold Water Lobster Tail with Brown Butter and Bernaise</i>	
Veal Chop au Poivre	49.95
<i>1 lb. Veal Porterhouse with Brandied Peppercorn Demi-Glaze</i>	
Sauteed Veal and Shrimp Francaise	33.95
Blackened Sirloin Steak Tyrolean	41.95
Jack Daniels Filet Mignon au Poivre	41.95

*Please inform your server of any allergies.*

***All entrees are made to order; your patience is appreciated!***

