



Appetizers



Colossal Crab Cocktail (Warm or Cold)	23	Steamed Clams <i>White Wine & Garlic Butter</i>	14
<i>Brown Butter or Cocktail Sauce</i>		Escargot & Garlic Butter	13
Bacon Wrap Scallops	17	Mussels - Marinara or Scampi Style	13
Maryland Lump Crab Cake	15	Sauteed Shrimp Francaise	15
Baked Clams Casino	14	Shrimp Ravioli Mornay	15
Stuffed Mushrooms - with Crabmeat	15	Clams on the Half Shell	12
Gulf Shrimp Cocktail	15	Fried Calamari	14
Oysters Maryland - with Crab Stuffing	17	Fried Mozzarella Marinara	9

Soups

	Cup	Bowl		Cup	Bowl
Soup Du Jour	5	7	Onion Soup Bordeaux	5	7
Snapper Soup au Sherry	5	7	Baked Onion Au Gratin		9

Lobster

Broiled Cold Water Lobster Twin Tails	48
<i>Served with Brown Butter</i>	
Cold Water Twin Lobster Tails	56
<i>with Jumbo Lump Crabmeat</i>	
Maryland Style Cold Water Lobster Twin Tails	52
<i>Stuffed with Lump Crabmeat Imperial</i>	
Lobster Francaise	40
<i>Egg-Battered Cold-Water Lobster Tails with Mushrooms, Tomatoes and Capers</i>	

Pasta

Fruits de Mer	45
<i>Lobster, Shrimp, Scallops, and Crabmeat Served in a Creamy Garlic Sauce over Linguine</i>	
Seafood Scampi	38
<i>Shrimp, Scallops, Lobster with Mushrooms, Tomatoes over Linguine</i>	
Seafood Fra Diabolo	38
<i>Shrimp, Scallops and Lobster Tail over Linguine, with Mushrooms</i>	
Chicken Alfredo	29

Combos

Broiled Seafood Combination	47
<i>Lobster, Scallops, Sole Filet, Imperial Crab-Stuffed Shrimp and Clams Casino</i>	
Surf and Turf	47
<i>Petite Filet and Cold Water Lobster Tail with Brown Butter and Bernaise</i>	
Henry VIII	47
<i>Petite Filet with Jumbo Lump Crab Sautéed with Mushrooms served with Bernaise & Brown Butter</i>	
Veal and Crabmeat Princess	39
<i>Sauteed with Mushrooms, Asparagus, Tomato & Lemon Butter</i>	
Sauteed Veal and Shrimp Francaise	36





Steaks

Broiled NY Strip Steak (14 oz) <i>with Bernaise Sauce</i>	40
Broiled Petite Filet Mignon (5 oz) <i>with Bernaise Sauce</i>	38
Broiled Filet Mignon (8 oz) <i>with Bernaise Sauce</i>	48
Jack Daniels Filet Mignon au Poivre	49
Blackened Strip Steak Tyrolean	44

Fish & Seafood

Sauteed Colossal Crabmeat <i>Served with Mushroom and Brown Butter</i>	43
Maryland Lump Crab Cakes	38
Broiled Fresh Sea Scallops <i>Served with Lemon Butter</i>	36
Jail Island Salmon <i>with Mustard Dill Sauce or Cajun Creole</i>	32
Stuffed Rainbow Trout <i>with crab stuffing</i>	30
Baked Filet of Sole with Crab Stuffing	28
Crispy Deep-Fried Jumbo Shrimp	26
Broiled Filet of Sole Almondine	22
Broiled Filet of Haddock <i>Served with Lemon Butter</i>	20

Chicken & Veal

Veal Chop au Poivre	55
<i>1 lb. Veal Porterhouse with Brandied Peppercorn Demi-Glaze</i>	
Veal Scalloppini Piccante <i>Capers, Mushroom, Shallots & Lemon Butter</i>	30
Veal Scalloppini Marsala <i>Mushroom Marsala Wine Sauce</i>	30
Veal Scalloppini Schnitzel	30
Veal Parmesan au Aubergine <i>Served atop Breaded Eggplant</i>	30
Boneless Chicken Parmesan au Aubergine <i>Served atop Breaded Eggplant</i>	26
Boneless Chicken Francaise	26
Duck <i>1/2 Roasted and Boneless served with spatzel</i>	33
Sauteed Calves Liver <i>Served with Bacon, Onions and Sauce Espagnole</i>	22

Add Ons:

5 oz. Lobster Tail 20 ■ Scallops 18 ■ Saute Shrimp 15 ■ Lump Crab 17 ■ Petite Filet 25 ■ Crab Cake 15

*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.*

Do to our limited capacity we would appreciate you adhering to our 90 minute seating.

Thank you!

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

