



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	15
Bacon Wrap Scallops	17	Mussels - <i>Marinara or Scampi Style</i>	14
Maryland Lump Crab Cake	17	Sauteed Shrimp Francaise	17
Baked Clams Casino	15	Shrimp Ravioli Mornay	15
Stuffed Mushrooms - <i>with Crabmeat</i>	16	Clams on the Half Shell	12
Gulf Shrimp Cocktail	16	Fried Calamari	14
Oysters Maryland - <i>with Crab Stuffing</i>	17	Fried Mozzarella Marinara	10

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	43
<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 Diablo	38
<i>Shrimp, Scallops and Lobster Tail over Linguine, with Mushrooms</i>	
Chicken Alfredo	29

Combos

Broiled Seafood Combination	52
<i>Lobster, Scallops, Sole Filet, Imperial Crab-Stuffed Shrimp and Clams Casino</i>	
Surf and Turf	52
<i>Petite Filet and Cold Water Lobster Tail with Brown Butter and Bernaise</i>	
Henry VIII	52
<i>Petite Filet with Jumbo Lump Crab Sautéed with Mushrooms served with Bernaise & Brown Butter</i>	
Veal and Crabmeat Princess	40
<i>Sauteed with Mushrooms, Asparagus, Tomato & Lemon Butter</i>	
Sauteed Veal and Shrimp Francaise	38





Steaks

Broiled NY Strip Steak (14 oz) with Bernaise Sauce	42
Broiled Petite Filet Mignon (5 oz) with Bernaise Sauce	45
Broiled Filet Mignon (8 oz) with Bernaise Sauce	58
Jack Daniels Filet Mignon au Poivre	59
Blackened Strip Steak Tyrolean	46

Fish & Seafood

Sauteed Colossal Crabmeat Served with Mushroom and Brown Butter	44
Maryland Lump Crab Cakes	39
Broiled Fresh Sea Scallops Served with Lemon Butter	38
Jail Island Salmon with Mustard Dill Sauce or Cajun Creole	34
Stuffed Rainbow Trout with crab stuffing	32
Baked Filet of Sole with Crab Stuffing	30
Crispy Deep-Fried Jumbo Shrimp	28
Broiled Filet of Sole Almondine	24
Broiled Filet of Haddock Served with Lemon Butter	22

Chicken & Veal

Veal Chop au Poivre	56
<i>1 lb. Veal Porterhouse with Brandied Peppercorn Demi-Glaze</i>	
Veal Scalloppini Piccante Capers, Mushroom, Shallots & Lemon Butter	32
Veal Scalloppini Marsala Mushroom Marsala Wine Sauce	32
Veal Scalloppini Schnitzel	32
Veal Parmesan au Aubergine Served atop Breaded Eggplant	32
Boneless Chicken Parmesan au Aubergine	28
<i>Served atop Breaded Eggplant</i>	
Boneless Chicken Francaise	28
Duck 1/2 Roasted and Boneless served with spatzel	34
Sauteed Calves Liver	23
<i>Served with Bacon, Onions and Sauce Espagnole</i>	

Add Ons:

5 oz. Lobster Tail 22 ■ Scallops 18 ■ Saute Shrimp 17 ■ Lump Crab 17 ■ Petite Filet 35 ■ Crab Cake 17

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!

