

## APPETIZERS

### COCONUT SHRIMP

Coconut crusted prawns fried golden brown, served with sweet & sour sauce 13

### CRAB CAKES

Two fresh crab cakes served with tomato-lemon vinaigrette 18

### PRAWN COCKTAIL

Jumbo prawns with house-made cocktail sauce and lemon 9

### CALAMARI

Deep-fried calamari served with house-made cocktail and tartar sauces 14

### BRUSSEL SPROUTS

Sautéed and served with crispy bacon, goat cheese, pecans and Poblano aioli 9

### STEAMED CLAMS

Served with smoked tomatoes in a white wine sauce and with garlic bread 11

### OYSTERS

Grilled or on the half shell with mignonette, garlic butter or cocktail sauce 12 half dozen 24 dozen

## SALADS

### CAESAR

Romaine lettuce, croutons and roasted garlic Caesar dressing 9  
Add grilled chicken 8 Add grilled prawns 10

### WALNUT BEET SALAD

Mixed greens with house-roasted beets, walnuts, goat cheese and balsamic vinaigrette 9

### COBB SALAD

Iceberg lettuce with bacon, tomato, gorgonzola, egg, avocado and onion served with a red wine vinaigrette 10

### ANTIPASTO SALAD

Mixed greens with Kalamata olives, Peppadew peppers, fresh Mozzarella and Soppresata topped with lemon vinaigrette 9

## SOUPS

### NEW ENGLAND CLAM CHOWDER

#### SOUP OF THE DAY

All soups are house-made  
Cup 5 Bowl 8

## ENTRÉES

### FILET MIGNON 8 OZ.

Served with Burgundy demi-glaze and mushrooms, mashed potatoes and glazed carrots 38

### RIBEYE 16 OZ.

Served with baked potato, mushrooms and a Chimichurri sauce 35

### NEW YORK 12 OZ.

Served with baked potato and vegetables 28

Add to any steak: Compound butter 1 Mornay sauce 2

### FRIED CHICKEN

Chicken breast served with mashed potatoes, collard greens, country gravy and Tabasco honey 25

### CHICKEN MARSALA

Seared chicken breast with Marsala wine, cream, mushrooms and spinach served over house-made gnocchi 25

### PORK CHOP

Served with Parmesan polenta and Cajun-style cream corn 25

### SCAMPI

Prawns sautéed with mushrooms and a creamy tomato sauce served with Parmesan polenta 28

### SEAFOOD STEW

Fresh prawns, clams, mussels, baby octopus and seasonal fish 24

### GRILLED SALMON

Served with Potatoes Anna, grilled asparagus and a cherry tomato salad 29

### SEAFOOD FETTUCCINE

House-made pasta noodles with prawns, bay shrimp and Diver scallops in a creamy garlic sauce 27  
Half order 20

### FRIED PRAWNS

Served with baked potato, seasonal vegetables and house made cocktail sauce 25

### FRESH GNOCCHI

Pasta dumplings with mushrooms, cherry tomatoes and spinach in a pesto cream sauce 21

**FRESH FISH OF THE DAY** Market Price

## SIDES

### CRAB OSCAR

Fresh crab, asparagus and Hollandaise sauce 9

### POTATOES AU GRATIN

Thinly sliced Anna Potatoes layered with Fontina, Parmesan and roasted garlic 8

### GRILLED ASPARAGUS

In a lemon-caper Beurre Blanc 8

### DRUNKEN MUSHROOMS

Sautéed mushrooms finished with Cabernet Sauvignon and demi-glaze 8

### GLAZED CARROTS

Carrots cooked in sparkling water, glazed, and served with butter and parsley 6

### CAJUN-STYLE CREAM CORN

The classic Maque Choux preparation from Southern Louisiana 6