

SEAFOOD HOUSE:

BROILED SEAFOOD COMBINATION

Atlantic haddock fillet, dry sea scallops, and gulf shrimp in lemon butter 28.95

PARMESEAN HADDOCK

Baked Atlantic haddock with a Parmesan cheese savory crumb crust 24.95

BLACKENED BARRAMUNDI

Pacific whitefish dusted with Cajun spice and blackened 24.95

NORWEGIAN PRETZEL SALMON

8oz. farm raised fillet encrusted with honey mustard pretzels then baked 24.95

NEW BEDFORD SCALLOPS

Broiled dry scallops in lemon butter dusted with savory crumbs 26.95

SEA SCALLOP AND CRAB MORNAY

Sauteed sea scallops with backfin crabmeat in an Asiago cheese cream sauce then baked en casserole 32.95

BRAZILLIAN LOBSTER TAIL

Broiled 12oz. warm water tail with lemon butter and crumbs MARKET PRICE

SURF AND TURF

Broiled 6oz. Canadian cold water lobster tail with chargrilled twin 4oz. Angus filet mignons served over Bordelaise sauce MARKET PRICE

DINNER ENTREES SERVED WITH HOUSE SALAD, STARCH, AND VEGETABLE DU JOUR

PASTA HOUSE:

CHICKEN ALFREDO

Sauteed chicken in an Asiago cheese cream sauce over

Sachetti pasta cheese purse packets 19.95

WILD MUSHROOM RAVIOLI

Sliced wild mushrooms in pasta served in a creamy wine sauce 22.95

PASTA ENTREES SERVED WITH A HOUSE SALAD

LIGHT ENTREES:

BURGER PLATTERS

Choice of 8oz. ground chuck, 6oz. chicken cutlet, 6oz. turkey patty 12.95

Served on Brioche roll with choice of cheese, fries, lettuce, tomato, and pickle

ADD – slab bacon, grilled onions, sliced mushrooms, roasted red peppers .95ea

CHICKEN VINAIGRETTE

Chargrilled chicken cutlet, vegetable medley, and choice of starch 12.95

BARNYARD BASKET

Deep fried chicken tenderloins with French fries 12.95

NEW ENGLAND FISH ‘N CHIPS

Beer battered cod fillet with French fries, tartar sauce, and malt vinegar 15.95