

## **SEAFOOD HOUSE:**

### **BROILED SEAFOOD COMBINATION**

*Atlantic haddock fillet, dry sea scallops, and gulf shrimp in lemon butter* 32.95

### **PARMESEAN HADDOCK**

*Baked Atlantic haddock with a Parmesan cheese savory crumb crust* 24.95

### **CARIBBEAN MAHI MAHI**

*Broiled whitefish fillet finished with a pineapple mango salsa* 24.95

### **NORWEGIAN PRETZEL SALMON**

*8oz. farm raised fillet encrusted with honey mustard pretzels then baked* 26.95

### **ORANGE ROUGHY, SCAMPI STYLE**

*Pan seared Pacific whitefish finished with a scampi butter* 26.95

### **NEW BEDFORD SCALLOPS**

*Broiled dry scallops in lemon butter dusted with savory crumbs* 29.95

### **SEA SCALLOP AND CRAB MORNAY**

*Sauteed sea scallops with backfin crabmeat in an Asiago cheese cream sauce then baked en casserole* 34.95

### **BRAZILLIAN LOBSTER TAIL**

*Broiled 12oz. warm water tail topped with savory lemon butter 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

**SEAFOOD ENTREES SERVED WITH HOUSE SALAD, STARCH, AND VEGETABLE DU JOUR**

## **PASTA HOUSE:**

### **CHICKEN ALFREDO**

*Sauteed chicken breast cutlet in an Asiago cheese cream sauce over Sachetti pasta cheese purse packets* 24.95

### **WILD MUSHROOM RAVIOLI**

*Wild mushrooms in pasta served with an Asiago cheese cream sauce* 24.95

**PASTA ENTREES SERVED WITH A HOUSE SALAD**

## **LIGHT ENTREES:**

### **BURGER PLATTERS**

*Choice of 8oz. ground chuck, 6oz. chicken cutlet, 6oz. turkey patty* 14.95

*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 breast cutlet, vegetable medley, and choice of starch* 14.95

### **BARNYARD BASKET**

*Deep fried chicken tenderloins with French fries* 14.95

### **NEW ENGLAND FISH 'N CHIPS**

*Beer battered cod fillet with french fries, tartar sauce, and malt vinegar* 16.95