

SEAFOOD HOUSE:

BROILED SEAFOOD COMBINATION

Atlantic haddock fillet, dry sea scallops, and gulf shrimp in lemon butter 34.95

PARMESAN HADDOCK

Baked Atlantic haddock with a Parmesan cheese savory crumb crust 24.95

HADDOCK, MARYLAND STYLE

Broiled Atlantic haddock with a Backfin lump crabmeat crust with Old Bay seasoning 29.95

MAHI MAHI, CITRON GLAZE

Char grilled Pacific whitefish fillet finished with a fresh lemon and garlic glaze 28.95

NORWEGIAN PRETZEL SALMON

8oz. farm raised fillet encrusted with honey mustard pretzels then baked 29.95

BLACKENED RED SNAPPER

Caribbean whitefish fillet dusted with Cajun spice and pan seared 28.95

NEW BEDFORD SCALLOPS

Broiled dry sea scallops in a fresh lemon butter dusted with savory crumbs 29.95

SEA SCALLOP AND CRAB MORNAY

Sauteed dry sea scallops with backfin crabmeat in an Asiago cheese cream sauce then baked in casserole 36.95

SURF AND TURF

Broiled 4 oz. Canadian cold water lobster tail with chargrilled twin 4oz.

Angus filet mignons served over Bordelaise sauce MARKET PRICE

BRAZILLIAN LOBSTER TAIL

Broiled 12 oz. warm water tail finished with lemon butter and seasoned panko crumbs

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 or 6oz. chicken breast cutlet 15.95

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 16.95

BARNYARD BASKET

Deep fried chicken tenderloins with French fries and BBQ sauce 15.95

NEW ENGLAND FISH 'N CHIPS

Beer battered cod fillet with house cut fries, tartar sauce, and malt vinegar 18.95