

THE MEATING HOUSE RESTAURANT

“A unique steak and seafood house with olde world charm and comfort”

EASTER SUNDAY – APRIL 20TH, 2025

SERVING 11:00 AM – 4:00 PM

APPETIZERS:

SHRIMP COCKTAIL – JUMBO GULF SHRIMP POACHED IN OUR SPECIAL BROTH, ZESTY SAUCE	15.95
RHODE ISLAND CALAMARI – DEEP FRIED RINGS FINISHED WITH A SPICY TOMATO PEPPER SAUCE	14.95
CLAMS CASINO – TRADITIONAL RECIPE OF PEPPERS, ONIONS, AND BACON OVER SIX HALF SHELL CLAMS	14.95
OYSTERS ROCKEFELLER – LOUISIANA GULF OYSTERS WITH SPINACH AND ANISETTE CREAM SAUCE	14.95
CAJUN SHRIMP – PAN SEARED JUMBO GULF SHRIMP IN A CAJUN SPICED OLIVE OIL IN CASSEROLE	14.95
BAKED FRENCH ONION SOUP – CARMELIZED ONIONS IN A SWEET, HEARTY BEEF BROTH WITH CHEESE	7.95

SALADS:

CAESAR SALADS – ROMAINE LEAVES TOSSED IN OUR OWN CAESAR DRESSING WITH ASIAGO CHEESE			
CHICKEN 15.95	SALMON 18.95	SHRIMP 18.95	ANGUS 4oz. FILET 22.95
SEAFOOD SALAD			
LUMP CRABMEAT, GULF SHRIMP, DRY SEA SCALLOPS OVER ASSORTED GREENS	29.95	ADD 4oz.LOBSTER TAIL	38.95

ENTREES:

HADDOCK, MARYLAND STYLE	
<i>BROILED NORTH ATLANTIC HADDOCK TOPPED WITH A BACKFIN LUMP CRABMEAT CRUST</i>	32.95
PRETZEL SALMON	
<i>FARM RAISED NORWEGIAN SALMON FILLET WITH A HONEY MUSTARD PRETZEL CRUMB CRUST</i>	29.95
BLACKENED RED SNAPPER	
<i>MILD SKIN ON GULF SNAPPER FILLET DUSTED WITH CAJUN SPICE AND BLACKENED</i>	29.95
MAHI MAHI, CITRON GLAZE	
<i>CHARGRILLED PACIFIC WHITEFISH FINISHED WITH A FRESH LEMON AND GARLIC GLAZE</i>	28.95
CHICKEN CHESAPEAKE	
<i>SAUTEED BREAST CUTLET FINISHED WITH LUMP CRABMEAT, GRILLED ASPARAGUS, MORNAY SAUCE</i>	32.95
CHICKEN MARSALA	
<i>SAUTEED BREAST CUTLET WITH FRESH BUTTON MUSHROOMS IN A MARSALA WINE BROWN SAUCE</i>	26.95
STEAK AND CAKE	
<i>GRILLED 4 OZ. FILET MIGNON WITH A 4 oz. SHRIMP, SCALLOP, AND CRAB SEAFOOD CAKE</i>	29.95
TWIN FILET MIGNONS	
<i>CHARGRILLED 4 oz. ANGUS FILET MIGNONS OVER BORDELAISE SAUCE WITH SLAB BACON</i>	32.95
BOURBON ST. SIRLOIN	
<i>CHARGRILLED 10 oz. ANGUS FILET CUT SIRLOIN WITH A HONEY BOURBON GLAZE</i>	29.95
SURF N’ TURF	
<i>CHARGRILLED TWIN 4 oz. ANGUS FILET MIGNONS AND 4oz.COLD WATER LOBSTER TAIL, LEMON BUTTER</i>	54.95
PORK SCHNITZEL	
<i>PANKO BREADED TWIN PORK LOIN CUTLETS WITH A FRESH LEMON CAPER BUTTER GLAZE</i>	26.95
NEW ZEALAND LAMB RACK	
<i>16oz. TRIMMED LOIN ROASTED WITH A DIJON MUSTARD CRUST CUT INTO DOUBLE THICK CHOPS</i>	42.95
HICKORY SMOKED HAM, MUSTARD RAISAN SAUCE	
<i>BAKED TRADITIONAL CARVED SMOKED HAM TOPPED WITH OUR SPECIAL SAUCE</i>	26.95

ENTREES SERVED WITH HOLIDAY SALAD, VEGETABLE MEDLEY, AND BOILED RED SKIN POTATOES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS

GROUPS OF SIX OR MORE WILL HAVE A GRATUITY OF 18% ADDED TO YOUR BILL