

THE MEATING HOUSE RESTAURANT

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

EASTER SUNDAY – APRIL 5TH, 2026

SERVING 11:00 AM – 4:00 PM

APPETIZERS:

SHRIMP COCKTAIL – JUMBO GULF SHRIMP POACHED IN OUR SPECIAL BROTH, ZESTY COCKTAIL 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 A 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>	29.95
BOURBON ST. SALMON	
<i>FARM RAISED 8 oz. NORWEGIAN SALMON FILLET WITH A HONEY BOURBON GLAZE</i>	29.95
BLACKENED RED SNAPPER	
<i>MILD SKIN ON 8 oz. GULF SNAPPER FILLET DUSTED WITH CAJUN SPICE AND BLACKENED</i>	29.95
CHICKEN AND CRAB PICATTA	
<i>CHICKEN BREAST CUTLET FINISHED WITH A BACKFIN LUMP CRABMEAT CRUST</i>	29.95
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 4 oz. COLD WATER LOBSTER TAIL</i>	54.95
NEW ZEALAND LAMB RACK	
<i>16 OZ 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, GLAZED FRESH CARROTS, AND BOILED RED SKIN POTATOES

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

GROUPS OF SIX OR MORE WILL HAVE A GRATUITY OF 20% ADDED TO YOUR BILL