

THE MEATING HOUSE RESTAURANT

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

MOTHERS’ DAY WEEKEND - MAY 9TH AND 10TH, 2026

APPETIZERS:

<i>SHRIMP COCKTAIL – JUMBO GULF SHRIMP POACHED IN OUR SPECIAL BROTH, SERVED WITH A ZESTY SAUCE</i>	15.95
<i>RHODE ISLAND CALAMARI – DEEP FRIED RINGS FINISHED WITH A SPICY TOMATO PEPPER SAUCE</i>	14.95
<i>CLAMS CASINO – TRADITIONAL RECIPE OF PEPPERS, ONIONS, AND BACON OVER SIX HALF SHELL CLAMS</i>	14.95
<i>OYSTERS ROCKEFELLER – LOUISIANA GULF OYSTERS WITH SPINACH AND ANISETTE CREAM SAUCE</i>	14.95
<i>CAJUN SHRIMP – PAN SEARED JUMBO GULF SHRIMP IN A CAJUN SPICED OLIVE OIL IN CASSEROLE</i>	14.95
<i>BAKED BRIE EN CROUTE – BAKED BRIE CHEESE IN PHYLLO DOUGH WITH RASPBERRY MERLOT SAUCE</i>	16.95
<i>BAKED FRENCH ONION SOUP – CARMELIZED ONIONS IN A SWEET BEEF BROTH WITH CHEESE</i>	7.95
<i>SOUP DU JOUR BOWL</i>	6.95

SALADS:

<i>CAESAR SALAD – ROMAINE LEAVES TOSSED IN OUR HOUSE MADE CAESAR DRESSING WITH ASIAGO CHEESE</i>	
<i>CHICKEN 15.95 SALMON 18.95 SHRIMP 18.95 ANGUS 4oz FILET 22.95</i>	
<i>SEAFOOD SALAD – ASSORTED GREENS WITH LUMP CRABMEAT, DRY SCALLOPS, AND SHRIMP</i>	29.95

ENTREES:

<i>HADDOCK, MARYLAND STYLE – BROILED HADDOCK, BACKFIN CRABMEAT CRUST WITH OLD BAY SAUCE</i>	29.95
<i>NORWEGIAN SALMON – POACHED IN OUR SPECIAL BROTH WITH A CREAMY DILL SAUCE</i>	29.95
<i>BROILED NEW BEDFORD SCALLOPS – DRY SEA SCALLOPS WITH LEMON BUTTER IN CASSEROLE</i>	32.95
<i>BRAZILIAN LOBSTER TAIL – 12 oz. WARM WATER TAIL FINISHED WITH LEMON AND SEASONED CRUMBS</i>	54.95
<i>SCALLOP AND CRAB MORNAY – SAUTEED SCALLOPS AND LUMP CRABMEAT IN AN ASIAGO CHEESE SAUCE</i>	38.95
<i>CHICKEN AND CRAB PICATTA – BREAST CUTLET SAUTEED IN A LEMON CAPER BUTTER SAUCE</i>	29.95
<i>CHICKEN MARSALA – BREAST CUTLET WITH BUTTON MUSHROOMS IN A MARSALA WINE BROWN SAUCE</i>	26.95
<i>NEW YORK STRIP STEAK – CHARBROILED 12oz. ANGUS STEAK, BATTERED ONION RING GARNI</i>	32.95
<i>BAKED STUFFED STRIP STEAK – 12oz STEAK WITH LUMP CRABMEAT, MUSHROOMS, AND BLEU CHEESE</i>	42.95
<i>FILET MIGNON – CHARBROILED TWIN 4oz FILETS OVER BORDELAISE SAUCE, SLAB BACON GARNI</i>	32.95
<i>BOURBON ST. SIRLOIN – CHARBROILED 10oz ANGUS FILET CUT SIRLOIN WITH HONEY BOURBON GLAZE</i>	29.95
<i>SURF N’ TURF – 4oz. CANADIAN COLD-WATER TAIL WITH CHARGRILLED TWIN 4oz. ANGUS FILET MIGNONS</i>	54.95
<i>STEAK AND CAKE – A 4 OZ. FILET MIGNON WITH SEAFOOD CAKE OF SHRIMP, SCALLOP, AND CRAB</i>	29.95

ENTREES SERVED WITH HOLIDAY SALAD, VEGETABLE MEDLEY, AND STARCH CHOICE

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