
APPETIZERS

- Baked Brie** in a puff pastry with spinach and mushrooms with bisque sauce 8.95
- Fried Calamari** fried just until tender, served with marinara sauce 6.95
- Lobster Bisque** rich and brimming with lobster
(with a hint of sherry - a house specialty) cup 4.50 bowl 5.50
- French Onion Soup** with herb crouton and topped with cheese 4.00
- Rhode Island Clam Chowder** an old family recipe, a clear broth
stocked with clams cup 3.75 bowl 4.75
- Shrimp Cocktail** tender gulf shrimp that live up to their reputation,
served with a tangy cocktail sauce 3.25 per shrimp (jumbo)
- Escargot** gently baked in herb and garlic butter 6.95
- Clams on the Half Shell** shucked to order, served icy cold with cocktail sauce 5.95
- Cajun Shrimp Cocktail** hot and spicy, served with melted butter 8.95
- Clams Casino** fresh whole clams baked with herb crumbs, bacon and pimento 6.95
- Fried Mozzarella** thick sliced, lightly breaded and topped with
marinara sauce and MORE mozzarella 5.95
- Seafood Stuffed Mushrooms** large mushrooms filled to overflowing
with seafood and butter crumb house stuffing 6.95
- Oysters on the Half Shell** a pearly delight, served on ice with cocktail sauce 5.95
- Oysters Rockefeller** baked with spinach and hollandaise — a little
different from the usual — try them and see 7.95
- Single Baked Stuffed Shrimp** sample one of our House Specialties,
you're sure to come back for more! 6.95

SEAFOOD

- Seafood Wellington** a delicate combination of lobster, shrimp, crabmeat,
scallops and whitefish baked in a puff pastry shell, served on a bed of lobster sauce,
and finished with fresh mushrooms with rice, 17.95
- Baked Scrod** tender and flaky, topped with our seafood butter
crumb house stuffing with rice 14.95 appetizer size 11.95
- Jumbo Baked Stuffed Shrimp** three shrimp baked with our own secret recipe,
loaded with seafood, a pleasant surprise! 22.95 2 shrimp 17.95
- *Sole Picatta** delicately broiled with capers and served over seasoned
fresh spinach with rice 16.95 appetizer size 13.95
- Fresh Catch of the Day** one or more offered daily with rice
- ask your server Market Price
- Lobster Crepe** overflowing with lobster, fresh mushrooms,
and a rich sauce with rice 26.95
- Fisherman's Platter** scallops, shrimp, clams, whitefish and
oysters fried 'till golden brown 19.95 appetizer size 15.95
- Seafood Scampi or Fra Diavolo** scampi - shrimp, scallops, lobster, fish,
clams and mussels in a decadent herbal garlic butter sauce over pasta fra diavolo - same
seafood combo in spicy hot marinara sauce over pasta 19.95 appetizer size 16.95

* 1/2 size portions are available upon request

POULTRY

- Chicken Maryland** boneless skinless breast of chicken pan fried, served with
cream sauce and topped with a corn fritter, ham and mushroom cap 15.95
- *Terriaki, Cajun or BBQ Boneless Breast of Chicken** 13.95
- Chicken Dolly** breast of chicken stuffed with broccoli and mozzarella, served
over pasta with shrimp marinara 16.95
- Fried Chicken** served with mashed potato and vegetable 12.95

VEAL

- Veal Florentine** lightly pan sauteed in lemon and wine, and served on fresh
seasoned spinach, with rice 17.95
- Veal Marsala** medallions of veal and sliced white mushrooms, in a light
marsala wine sauce, served with rice 17.95
- Veal Parmesan**
veal is fried until golden, and served with pasta and our own marinara 17.95

PASTA

- Shrimp and/or Chicken with Broccoli**
served with a decadent herbal cream sauce - a favorite of many!
shrimp 17.95 appetizer size 14.95 chicken 15.95 appetizer size 12.95
combo 16.95 appetizer size 13.95
- Lasagna** our version with layers of sausage
and three cheeses! 14.95 appetizer size 11.95
- *Shrimp or Chicken Vegetable Saute**
chicken or shrimp, with fresh tomato, mushrooms and broccoli, sauteed
in a light herb lemon and wine broth, over pasta 16.95 appetizer size 13.95
- Shrimp or Chicken Casino**
sauteed with garlic, onion, pepper, mushrooms and bacon, over pasta
shrimp 17.95 appetizer size 14.95 chicken 15.95 appetizer size 12.95
combo 16.95 appetizer size 13.95

BEEF

- Filet Mignon** the finest cut of beef broiled to your
liking with . . . Bearnaise OR au poivre 22.95
- Chargrilled Lambchops** two double loin chops served on garlic
toast with side of mint jelly 21.95 single 16.95
- Herb Encrusted Boneless Pork Chops** with mashed potatoes, home
cooked sauerkraut and gravy 14.95 appetizer size 11.95
- Boneless New York Strip**
with sauteed onions and mushrooms Large 16 oz. 21.95 Small 10 oz. 16.95
- Surf and Turf** one baked stuffed shrimp and small New York Strip
or English cut prime rib (when available) 22.95
- BBQ Babyback Ribs**
smothered in our tangy barbeque sauce 16.95 appetizer size 13.95

* Healthy Choice for weight watchers

appetizer sizes include vegetable, potato and our famous salad bar at your table
