

WINE SPECIALS

BLACKSTONE – CABERNET or MERLOT – GLASS \$10.00
RODNEY STRONG – CHARDONNAY – GLASS \$10.00
R. MONDAVI PRIVATE SELECTION – RISELING – GLASS \$10.00
R. MONDAVI PRIVATE SELECTION – PINOT NOIR – GLASS \$10.00
DISENO MALBEC (Argentina) – GLASS \$10.00
7 MOONS RED BLEND – GLASS \$10.00
ASK US ABOUT OUR SEASONAL AND CRAFT BEERS!

APPETIZERS

BREADED ZUCCHINI or MUSHROOMS	\$7.95
SPINACH OR CHEESE PIE (wrapped in phyllo dough)	\$8.95
LUMP CRABMEAT COCKTAIL	\$15.95
FRIED CALAMARI	\$13.95
OYSTERS ON THE HALF SHELL	\$13.95
OYSTERS ROCKEFELLER	\$12.95
LOLLIPOP LAMB CHOPS	\$14.95

TODAY'S SPECIALS

PRIME RIB OF BEEF AU JUS (House Specialty)	\$30.95
BROILED KANSAS CITY RIB EYE STEAK OR DELMONICO STEAK	\$31.95
BROILED FRESH WILD ALASKAN HALIBUT	\$30.95
BROILED FRESH CHILEAN SEA BASS	\$37.95
T-BONE STEAK (An All Time Favorite)	\$27.95
SHISH KABOB with CRAB CAKE	\$37.95
BROILED BREAST OF CHICKEN \$17.95 W/ CRAB CAKE	\$29.95
BROILED RACK OF LAMB served over rice pilaf	\$33.95
BROILED LAMB CHOPS ALA GRECCO served over rice pilaf	\$30.95
SHISH KABOB , chunks of tenderloin beef mushroom cap, tomato, green peppers served over rice pilaf	\$24.95
FRESH BAY SCALLOPS CRABMEAT ALA CHESAPEAKE	\$27.95
sautéed scallions, bay scallops and lump crabmeat, baked in casserole with light cream sauce	
BROILED FRESH BOSTON SCROD	\$25.95
baby haddock topped with seasoned breadcrumb	
SEAFOOD EN CHEMISE	\$27.95
combination of lobster, king crab, scallops, shrimp and lump crab, blended with light cream sauce, sautéed mushrooms and scallions wrapped in phyllo dough	
BROILED FRESH SWORDFISH with lemon butter sauce	\$28.95
SHRIMP SCAMPI & SCALLOPS served over rice pilaf	\$28.95
BROILED STUFFED SHRIMP W/ CRABMEAT	\$30.95
BROILED FRESH GROUPER FILLET	\$30.95

DESSERTS

CHOCOLATE PEANUT BUTTER BOMB	\$8.95
CHOCOLATE PEANUT BUTTER PIE	\$7.95
KEY LIME PIE	\$7.95
CHOCOLATE TEMPTATION chocolate, hazelnut mousse	\$6.95
CRÈME BRULE	\$6.95
Graham PORT strong, sweet, dark-red wine	\$9.00

NO SPLIT DINNERS