

Appetizers

Shrimp Cocktail

Five large shrimp served with our zesty cocktail sauce 6.95

Roasted Crab Claws

Jumbo snow crab claws roasted in garlic butter 8.95

Baby Clams

Two dozen clams served Scampi style in a garlic butter sauce 7.95

Artichoke French

Egg-battered and served in a sherry, butter & lemon sauce 6.95

Artichokes Alexander

Artichokes wrapped in bacon and topped with melted Feta cheese 6.95

Mozzarella Sticks

Mozzarella cheese, lightly battered and deep-fried, served with our traditional red sauce 5.95

Chicken Tenders

Marinated tenderloins covered with our special mildly spiced breadcrumbs, deep-fried to a golden brown & served with dipping sauce 5.95

Soup

Soup of the Day

Homemade daily feature
Cup 2.95 Bowl 3.95

French Onion Soup

Homemade and served Au Gratin
Cup 2.95 Bowl 3.95

Crab Cakes

Homemade crab cakes bursting with tender lump crab meat and just the right amount of spices and seasonings served with Remoulade sauce 7.95

Crab Stuffed Portobella

Marinated portobella mushroom hand-stuffed with our delicately seasoned crab meat stuffing and baked until tender 6.95

Buffalo-Style Shrimp

Battered shrimp, deep-fried to a golden brown, served with hot sauce & bleu cheese 7.95

Shrimp Alexander

Jumbo shrimp wrapped in bacon and topped with melted Feta 7.95

Southern Fried Asparagus

Lightly battered & deep fried, served with Ranch dressing 5.95

Garlic Bread

Topped with Mozzarella and served with our traditional red sauce 4.95

Lobster Bisque

FRIDAY & SATURDAY ONLY

Fresh lobster in a stock of butter, heavy cream and sherry
Cup 3.95 Bowl 5.95

Salad

Caesar Salad

A traditional Caesar salad of Romaine tossed with shredded Parmesan cheese & Caesar dressing, topped with croutons 6.95
Add grilled chicken 3.00
Add grilled shrimp 5.00

Marinated Chicken Salad

Mixed greens topped with cheese, tomato, egg and marinated grilled chicken 8.95

House Salad

A traditional salad of mixed greens, red onions, carrots & croutons with choice of dressing 4.95

Cold Plate

Homemade chicken or tuna salad & cottage cheese with your choice of homemade macaroni or potato salad 8.95

Char-broiled Tuna Steak Salad

Mixed greens topped with cheese, tomato, egg & grilled lemon pepper tuna steak 8.95

Lighter Fare

Served with choice of one side

Schooner Burger

1/2 lb. fresh ground beef, char-broiled to your liking, served on a Kaiser roll dressed with lettuce, tomato & red onion with your choice of American, Provolone or Swiss 8.95

Steak Sandwich

Open-face 8 oz. N.Y. Strip steak with onion rings 13.95

Fish Sandwich

Fresh fried haddock served with lettuce, tomato & tartar sauce 8.95

Chicken Sandwich

Marinated grilled chicken breast served with lettuce, tomato & mayo 8.95

Grilled Prime Rib Sandwich

Open-face prime rib served with Au Jus 13.95

Pork Parmesan

Breaded & fried, topped with sauce and cheese 8.95

Crab Cake Sandwich

All crab meat! 8.95

Chicken Parmesan Sandwich

Breaded chicken breast, fried and topped with red sauce & cheese 8.95

Chicken

Chicken & Artichoke French

Egg battered boneless chicken breast & artichokes sautéed in a sherry, butter & lemon sauce 14.95

Marinated Grilled Chicken

Boneless, skinless, marinated chicken breast, tender & delicious 13.95

Chicken Chardonnay

Sautéed chicken breast with mushrooms, broccoli, roasted red peppers, & artichokes in a light chardonnay wine & garlic butter sauce served over angel hair pasta 14.95

Chicken Parmesan

Lightly breaded chicken breast topped with our homemade tomato sauce and melted Provolone cheese served with angel hair pasta 13.95

Chicken Christina

Marinated grilled chicken, portobello mushrooms, roasted red peppers, Provolone cheese and fresh basil served over angel hair pasta in a light garlic & butter sauce 14.95

Chicken Baton Rouge

Chicken breast rubbed with Cajun spices and pan-seared, topped with a blush sauce with jumbo shrimp and served over rice 15.95

Pork

Grilled Pork Chops

Boneless pork chops seasoned & grilled, topped with crisp fried onions and served with cinnamon applesauce 14.95

Pork Loin Cabernet

Sliced pork loin sautéed with mushrooms & roasted red peppers in a Cabernet wine sauce 14.95

Blackened Pork Loin

Tender pork loin rubbed with Cajun spices, pan-seared and topped with sautéed onions & sweet peppers 14.95

Pork Loin Parmesan

Sliced pork cutlets pan-seared and topped with our homemade tomato sauce & melted Provolone cheese 14.95

Entrées served with choice of soup or garden salad
and one side

Beef

Filet Mignon

Grilled 8 oz. tenderloin wrapped in bacon and topped with sautéed mushrooms, served with a Cabernet demi-glace 19.95

London Broil

Marinated flank steak sliced thin and topped with a Cabernet mushroom sauce 14.95

NY Strip Steak

Choiced grilled 12 oz. strip steak served with onion rings 17.95

Slow Roasted Prime Rib

Served Au Jus

10 oz. Mate 16.95

16 oz. Captain 18.95

Steak Gorgonzola

12 oz. grilled N.Y. strip steak topped with a Gorgonzola cheese sauce with sweet peppers & green onions 18.95

Surf & Turf Combos

Prime Rib & Surf

With your choice of one of the following: Shrimp, crab cake, scallops or baby clams 19.95
With lobster tail 35.95

8 Oz. N.Y. Strip Steak & Surf

With your choice of one of the following:
Shrimp, crab cake, scallops or baby clams 18.95
With lobster tail 34.95

Grilled Chicken & Surf

With your choice of one of the following:
Shrimp, crab cake, scallops or baby clams 15.95
With Lobster tail 31.95

WINE FEATURE

Please ask your server for this weeks selection

Entrées served with choice of soup or garden salad and one side

Seafood

Maryland Crab Cakes

Crab meat blended with spices and pan-fried golden brown 14.95

Catch of the Day

Whatever is biting! Ask your server for today's selection. Market price

Blackened Salmon Baton Rouge

Grilled with Cajun spices and topped with shrimp in a blush sauce served over rice 15.95

Grilled Salmon Filet

Plain, Cajun or Lemon Pepper 14.95

Jumbo Sea Scallops

Broiled, fried, Cajun or lemon pepper 15.95

Shrimp Fresca

Sautéed in bacon with mushrooms & sweet peas in a light garlic butter sauce over angel hair pasta 15.95

Jumbo Shrimp

Broiled, fried, Cajun or Lemon Pepper seasoning 14.95

Pasta

Scampi

Angel hair pasta served in a garlic butter sauce with your choice of...

Shrimp, Scallops & Crab Claws 17.95

Shrimp 15.95

Scallops 16.95

Baby Clams 15.95

Chicken & Vegetables 14.95

Chesapeake Combo

Broiled shrimp, roasted crab claws and a crab cake served with drawn butter 17.95

8 Oz. Lobster Tail

Served with drawn butter

Single tail 24.95

Double tail 38.95

Fresh Haddock

Broiled, Beer Battered, Cajun or Lemon Pepper 11.95

Haddock French

Egg battered and served in a sherry, lemon and butter sauce 13.95

Stuffed Haddock

With crab meat stuffing, touched with white wine & butter 14.95

Shrimp Parmesan

Jumbo shrimp breaded & topped with tomato sauce and Provolone cheese over angel hair pasta 14.95

Fisherman's Platter

Perfectly broiled or fried haddock, scallops, shrimp & crab cake 18.95

Angel Hair Pasta

Served with our homemade tomato sauce and choice of one topping 10.95

Scampi Butter

Meatballs

Mushrooms

Sweet Peppers

Pasta Alfredo

Angel hair pasta tossed in a white cream sauce with butter & Parmesan cheese and your choice of toppings...

Shrimp, Scallops & Crab Claws 17.95

Shrimp 15.95

Scallops 16.95

Chicken 14.95

Vegetables 12.95

Plain 10.95