

# Dinner Menu

## *Appetizers*

### **Shrimp Cocktail .....\$11**

5 Jumbo shrimp served with homemade cocktail sauce

### **Mediterranean Plate .....\$10**

Toasted naan with feta cheese, cherry peppers, marinated artichoke hearts, Kalamata olives, roasted red peppers and hummus drizzled with olive oil

### **Coconut Shrimp .....\$9**

Coconut crusted shrimp flash fried and served with orange Dijon dipping sauce

### **Chicken Wings .....\$9**

Breaded fried wings served with Buffalo sauce, carrots, celery sticks and Bleu cheese dressing

### **PEI Mussels .....\$11**

Steamed and served in White Wine, Marinara or Fra Diavolo sauce

### **Chef Jeff's Baked Clams .....\$11**

3 chopped stuffed clams with lemon butter sauce

### **Chicken Fingers .....\$9**

Breaded and fried, served with honey mustard

### **Mozzarella Sticks .....\$9**

Fried and served with marinara sauce

### **Corn Fritters .....\$8**

Cream of corn nuggets, battered and fried, served with creamy horseradish dipping sauce

## *Soup*

<b>Manhattan Clam Chowder.....\$5</b>	<b>Soup du Jour.....\$5</b>
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## *Salads*

### **Beet Salad .....\$10**

Mixed greens, spinach, candied walnuts, feta cheese, red and gold beets topped with a citrus vinaigrette

### **Caesar Salad .....\$9**

Torn Romaine lettuce tossed with Parmesan cheese, croutons, and house made Caesar dressing

### **Wedge Salad .....\$9**

Wedge of Iceberg lettuce dressed with Bleu cheese dressing, bacon bits, red onion, diced tomatoes and extra crumbled Bleu cheese

### **Burrata Salad .....\$13**

Mixed greens with Burrata, roasted red peppers, red onion, fresh mozzarella pearls topped with balsamic vinaigrette dressing and a dusting of Parmesan cheese

### **Steak House Salad .....\$16**

Mixed greens, bacon, Bleu cheese crumbles, tomato, red onion, and carrots topped with sliced steak and house made vinaigrette

### **Captains Salad .....\$12**

Mixed greens, roasted red peppers, red onion, bacon, crumbled Bleu cheese, and candied walnuts topped with house made citrus vinaigrette

### **Seafood Salad .....\$14**

Scungilli, calamari, scallops, shrimp, red onions, roasted red peppers, celery and mixed field greens tossed with lemon vinaigrette

### **Pear and Goat Cheese Salad .....\$13**

Mixed greens with Port Wine poached pears, candied walnuts, red onion, raisins, and goat cheese topped with a homemade Blueberry Port Wine vinaigrette

<b>Add Chicken: \$5    Add Shrimp: \$7    Add Salmon: \$9</b>
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**All of the above salads served *Plain* or *Cajun* style**

# Burgers and Sandwiches

## Hamburger (Plain or Marinated) .....\$11

Fresh made ½ lb burger served with french fries, cole slaw, lettuce, tomato, onion and pickle

## Grilled Chicken Sandwich (Plain or Marinated) .....\$11

Served with french fries, cole slaw, lettuce, tomato, onion and pickle

## Fried Chicken Sandwich .....\$11

Served with french fries, cole slaw, lettuce, tomato, onion, pickle

## Turkey Burger .....\$11

Grilled patty topped with cranberry aioli served with french fries, cole slaw, lettuce, tomato, onion and pickle

## Veggie Burger .....\$11

Topped with veggie mayo and served with french fries, cole slaw, lettuce, tomato, onion and pickle

## Fried Flounder Sandwich .....\$12

Served with french fries, cole slaw, lettuce, tomato, onion, pickle and homemade tartar sauce

**Add Cheese (American, Swiss, Cheddar, Pepper Jack): \$1.00**

**Add Sautéed Mushrooms or Onions: \$1.00   Add Bacon: \$2.00**

**Add Sweet Potato Fries or Onion Rings for \$2.00**

# Dinner Entrees

## Shell Steak (Plain or Marinated).....\$22

14 ounce seasoned and grilled boneless steak served with baked potato and vegetable

## Chicken Parmigiana .....\$19

Flash fried chicken cutlet topped with homemade marinara sauce, mozzarella and provolone cheese, served with pasta

## Penne a la Vodka .....\$15

Penne pasta tossed in Chef Jeff's classic vodka sauce, garnished with garlic crostini

Add Chicken - \$6   Add Shrimp - \$8

## Linguine Clam Sauce .....\$18

Whole and chipped clams – Red or White, garnished with garlic crostini

## Fried Bay Scallop Basket.....\$ 17

Flash fried breaded bay scallops served with french fries, cole slaw, and homemade tartar sauce

## Fish and Chips .....\$17

Beer battered cod planks served with french fries, cole slaw, homemade tartar sauce and malt vinegar

## Broiled Salmon .....\$19

8 ounce salmon filet broiled with butter, white wine and lemon, served with rice and vegetable

## Shrimp Scampi .....\$19

Sautéed jumbo shrimp, butter, garlic, white wine, and lemon, served over rice with vegetable



\*Menu items can be cooked to your liking. Consuming raw and undercooked meats, fish, shellfish, or fresh shelled eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.