

## Appetizers

<b>Pepper and Garlic Shrimp</b> - Broiled in black pepper and shaved garlic infused butter.....	\$10. <sup>45</sup>
<b>Buffalo Shrimp</b> - Fried shrimp tossed with our special hot sauce, side of bleu cheese.....	\$10. <sup>45</sup>
<b>Grilled Portabella Mushroom</b> - With spinach, garlic, roasted red pepper and mozzarella cheese, finished with a balsamic drizzle .....	\$9. <sup>95</sup>
<b>Crab Artichoke Dip</b> - Served with homemade tortilla chips .....	\$9. <sup>50</sup>
<b>Oysters Rockefeller (6)</b> - Plump local oysters enhanced with a delicately spiced fennel cream, fresh spinach and lump crab, glazed with sauce hollandaise .....	\$10. <sup>45</sup>
<b>Shrimp Cocktail</b> - Boiled shrimp with a side of cocktail sauce and lemon .....	\$9. <sup>95</sup>
<b>Clams Casino</b> - New Jersey clams, diced, broiled with a spicy mixture of fine herbs, minced vegetables, garlic butter and bacon .....	\$8. <sup>25</sup>
<b>Steamed Clams (13)</b> – Locally harvested little necks steamed in their own juices with a side of drawn butter and lemon .....	\$8. <sup>75</sup>
<b>Crepe de Mer</b> – Shrimp, scallops and crabmeat wrapped in a crepe, finished with a light parmesan cheese sauce .....	\$9. <sup>50</sup>
<b>Clams on the Half Shell (6)</b> – Locally harvested and served chilled, plump and juicy with a side of cocktail sauce .....	\$7. <sup>00</sup>
<b>Oysters on the Half Shell (6)</b> Served chilled with a side of cocktail sauce .....	\$8. <sup>75</sup>
<b>French Onion Soup</b> - Loaded with onions, topped with a garlic crouton and cheese, crock.	\$5. <sup>50</sup>
<b>New Jersey Clam Chowder</b> – Creamy, thick, rich, full of clams, hearty vegetables, bacon and tomatoes..... cup \$3. <sup>75</sup> bowl .....	\$5. <sup>00</sup>
<b>Soup of the Day</b> – Homemade Chef's creation .....	cup \$3. <sup>35</sup> bowl .....

## Salads and Lite Fare

<b>Small Tossed Salad</b> – Mixed lettuce, cucumber and cherry tomato.....	\$2. <sup>95</sup>
<b>Taco Salad</b> – Tortilla bowl with lettuce, tomato, onion, sour cream, salsa and guacamole....	\$6. <sup>99</sup>
<b>Caesar</b> – Our homemade rich and creamy dressing, crisp romaine and garlic croutons.....	\$6. <sup>99</sup>
<b>Spinach</b> – Fresh spinach, walnuts and crumbled bleu cheese, with balsamic vinaigrette .....	\$8. <sup>25</sup>
<b>Baby Greens</b> – Fresh baby greens with roasted red peppers, mozzarella, croutons and balsamic vinaigrette .....	\$7. <sup>45</sup>

### Top your salad off with:

**Chicken, Tuna Steak, Three Fried Oysters, Tuna Salad or Chicken Salad...add \$3.<sup>75</sup>**  
**Crab Cake... add \$5.<sup>50</sup> Ground Beef...add \$4.<sup>50</sup>**

<b>Chef Tyson's Crab Cake Sandwich</b> – Our award winning recipe, grilled Maryland style, served on a Kaiser roll with a side of jalapeno-lime mayonnaise, coleslaw and chips.....	\$9. <sup>95</sup>
<b>Panini</b> - A European grilled sandwich of homemade bread served with fries.....	\$6. <sup>99</sup>
<b>Vegetable Panini</b> – portabella mushroom, spinach, roasted red peppers and mozzarella	
<b>Grilled Chicken Salad Panini</b> - with provolone cheese	
<b>Monte Cristo</b> – Batter dipped pullman bread, grilled with ham, turkey and Swiss cheese with a side of raspberry syrup for dipping, served with fries.....	\$8. <sup>25</sup>
<b>Grilled Chicken Sandwich</b> – Char-grilled breast of chicken with mozzarella cheese, served on a toasted Kaiser roll with fries .....	\$7. <sup>25</sup>
<b>Ham and Swiss</b> – Ham, Swiss cheese on rye bread with honey-Dijon spread, lettuce and tomato, served with potato chips.....	\$6. <sup>99</sup>
<b>Turkey Club Sandwich</b> – Triple-decker with turkey, bacon, lettuce and tomato on toasted bread served with potato chips .....	\$7. <sup>99</sup>
<b>Grilled Reuben</b> – Turkey or corned beef with Russian dressing, Swiss cheese and sauerkraut on grilled rye bread, served with fries.....	\$8. <sup>50</sup>
<b>Hamburger</b> – Char-grilled half-pound of fresh ground sirloin on a Kaiser roll, with lettuce, tomato, pickle and fries.....	\$6. <sup>50</sup> Add cheese..... \$6. <sup>99</sup>
<b>Chicken Fingers and Fries</b> .....	\$6. <sup>99</sup>

# DINNER MENU

All entrées are served with choice of tossed salad or soup du jour;  
Starch and vegetable of the day served unless otherwise stated.  
(Spinach salad, Caesar salad or cup of Clam Chowder, \$1.<sup>00</sup> additional)

## Seafood

- Chef Tyson's Crab Cakes** – Our award winning crab cake recipe, grilled Maryland style, served with a side of jalapeno-lime mayonnaise..... \$22.<sup>50</sup>
- Stuffed Flounder** – Chef Tyson's crab cake surrounded by fillet of flounder, broiled, served with a side of jalapeno-lime mayonnaise..... \$22.<sup>50</sup>
- Salmon Oscar** – Fillet of salmon, pan-seared, topped with asparagus, crabmeat and béarnaise sauce..... \$22.<sup>50</sup>
- Red Snapper Pontchartrain** – Lightly frenchified red snapper fillet, topped with toasted almonds, crabmeat and lemon butter..... \$21.<sup>95</sup>
- Stuffed Shrimp** – Large shrimp, stuffed with Chef Tyson's crab cake recipe, broiled to perfection ..... \$22.<sup>50</sup>
- Broiled Seafood Combination** – Clams casino, oysters rockefeller, stuffed shrimp, scallops and flounder..... \$23.<sup>00</sup>
- Baked Scallops** – Scallops with tomato, fresh basil, red onions, and shaved garlic, baked casserole style with a white wine sauce..... \$19.<sup>00</sup>
- Golden Fried Oysters and Char-Grilled Chicken Salad** – Plump breaded oysters, deep fried, served with our char-grilled chicken salad..... \$17.<sup>95</sup>
- Fish of the Day** – Fresh catch of the day, ask your server for details..... **Market Price**

## Poultry

- Chicken Francaise** – Batter coated chicken breast, pan fried, finished with a lemon butter sauce..... \$17.<sup>99</sup>
- Chicken Maryland** – Sautéed breast of chicken in a Madeira wine, mushrooms and cream sauce, topped with lump crabmeat..... \$20.<sup>95</sup>
- Chicken Saltimboca** – Sautéed breast of chicken with prosciutto ham in a diced tomato, mushroom and Madeira wine sauce, finished with fresh spinach and mozzarella..... \$19.<sup>50</sup>

## Meat

- Veal Piccata** – Veal medallions, sautéed with capers in a delicate lemon butter sauce..... \$19.<sup>50</sup>
- Veal and Shrimp Marsala** – Veal and Shrimp sautéed with diced tomatoes, mushrooms and butter with Marsala wine and a touch of scallions..... \$22.<sup>50</sup>
- Veal Parmesan** – Veal cutlet, lightly breaded and deep-fried, topped with marinara and mozzarella, served with pasta..... \$18.<sup>50</sup>
- Shrimp Imperial and Filet Mignon** – A petite Filet Mignon, char-grilled, topped with shrimp and jumbo lump crab imperial..... \$22.<sup>50</sup>
- Filet Mignon with Béarnaise Sauce** – Char-grilled, served over sautéed mushrooms and topped with béarnaise sauce..... \$26.<sup>00</sup>
- Strip Steak Au Poivre** – New York strip steak, seared to your requested temperature, crusted with cracked peppercorns, finished with a brandy-peppercorn demi glace..... \$21.<sup>95</sup>
- Sautéed Calves Liver** – Sautéed to your liking, smothered in onions and bacon..... \$17.<sup>99</sup>
- Lamb Chops** – Broiled to perfection, glazed with dijon mustard, covered with herb breadcrumbs then baked, served over a rosemary demi-glace..... \$24.<sup>50</sup>
- Prime Rib** – Slow-roasted, hand-carved and served with a side of au jus..... \$21.<sup>50</sup>
- King Cut**..... \$26.<sup>50</sup>
- Black and Bleu** – Blackened with Cajun spices, topped with bleu cheese dressing and lump crabmeat..... add \$6.<sup>00</sup>



## **Early Bird Menu**

Daily -- 12 noon until 5p.m. (Not Available on Easter, Mother's Day or Thanksgiving)

Includes a tossed salad or soup of the day, starch, vegetable, dessert, coffee or tea.  
Rice and pasta dishes are served complete. Substitutions may not be available.

### **S e a f o o d**

- Chef Tyson's Crab Cake** – Our award winning recipe, grilled Maryland style..... \$15.95
- Fried Seafood Combination** – Breaded shrimp, scallops, flounder and crab cake..... \$16.50
- Shrimp Scampi** – Shrimp sautéed in shaved garlic and pepper butter, served over rice.... \$14.25
- Salmon Wellington** – Salmon fillet, sautéed spinach and roasted red peppers wrapped in puff pastry, baked golden brown, served with a parmesan cheese sauce..... \$14.95
- Golden Fried Oysters and Char-Grilled Chicken Salad** – Plump breaded fried oysters and our char-grilled chicken salad .....\$14.25
- Seafood Crepes** – Shrimp, scallops and crabmeat wrapped in a crepe, finished with a light parmesan cheese sauce ..... \$14.25
- Stuffed Flounder** – Chef Tyson's crab cake surrounded by fillet of flounder, broiled, with a side of jalapeno-lime mayonnaise .....\$15.95

### **P a s t a**

- Carbonara** – Prosciutto ham sautéed with garlic in a creamy parmesan cheese sauce over penne pasta, finished with three shredded cheeses, oven browned..... \$10.95
- Wine, Garlic and Vegetable Pasta** – Sautéed portabella mushrooms, red onion, spinach, roasted peppers, garlic and basil in olive oil, served over bow tie pasta.....\$10.50

### **B e e f, P o u l t r y a n d P o r k**

- Chicken Francaise** – Egg batter dipped chicken breast, pan fried, finished with a delicate lemon butter sauce.....\$12.25
- Turkey Dinner** – Slow roasted turkey, with stuffing, mashed potatoes and gravy..... \$12.50
- Chicken Pot Pie** – Baked casserole of chicken and vegetables in a rich sauce topped with a flaky crust and a side of mashed potatoes..... \$12.25
- Shepherd's Pie** – English casserole of beef and vegetables simmered in rich gravy topped with mashed potatoes and baked.....\$12.25
- Prime Rib**– Slow roasted Prime Rib of Beef, hand carved served with au jus..... \$15.50
- Petite Filet Mignon**– Two petite filet mignon, flame grilled, served over demi glace..... \$15.95
- Chopped Steak** – Chopped sirloin steak, oven baked, presented over mushroom gravy.... \$12.75
- Pork Chop** – Pork chop, grilled, served over stuffing, finished with a pork jus lie..... \$13.50
- Sautéed Calves Liver** – Sautéed to your liking, smothered in onions and bacon .....\$14.95

### **D e s s e r t**

**New Orleans Bread Pudding, Chocolate Cookie Sundae,  
Rice Pudding, Ice Cream or Sherbet.**

**Or for \$1.<sup>00</sup> Additional:**

**Banana Cream Pie \$1.<sup>00</sup>, Peanut Butter Pie \$1.<sup>00</sup>,  
Key Lime Pie \$1 or Jack Daniels Pecan Pie \$1.<sup>00</sup>.**

Standard gratuity, 18%, may be added to parties of eight people or more, but would be clearly stated on the check. Separate checks are not available.