



STARTERS

♥ HEART

♥ HEALTHY

JUMBO SHRIMP COCKTAIL (4) — \$13.50
(EACH ADDITIONAL \$3.75)

PEEL & EAT SHRIMP (1/2 LB.) — \$9.75

♥ **GOLDEN FRIED CALAMARI** — \$7.75

SESAME GINGER SCALLOPS — \$8.95
BROILED AND SERVED WITH STICKY RICE

COCONUT CRUSTED SHRIMP (5) — \$10.95

BUFFALO STYLE CHICKEN WINGS — \$7.95

FRIED ZUCCHINI STICKS — \$4.25

CHICKEN FINGERS — \$6.50

SLIDERS (2) — \$5.75 *WITH CHEESE* — \$6.25

ONION RINGS — \$5.95

LOBSTER POUND CRABCAKES (2) — \$10.95
PREPARED WITH FRESH CRAB MEAT SERVED WITH REMOLAUNE SAUCE

SOUPS

NEW ENGLAND CLAM CHOWDER — BREAD BOWL \$5.25
CUP \$2.50 BOWL \$4.25

LOBSTER BISQUE — BREAD BOWL \$5.50
CUP \$2.75 BOWL \$4.50

CHILI — BREAD BOWL \$4.95 *BOWL \$3.95*

SALADS



THE WEDGE — \$5.95

ICEBERG LETTUCE, BLEU CHEESE DRESSING, BLEU CHEESE CRUMBLES & BACON
HOUSE SALAD — \$2.50 *TOSSED WITH OUR SPECIAL HOUSE DRESSING*

CAPRESE SALAD — \$8.99 *SLICES OF TOMATO TOPPED WITH FRESH MOZZARELLA, DRESSED WITH EXTRA VIRGIN OLIVE OIL, BASIL & OREGANO*

OUR CLASSIC CAESAR SALAD — \$5.95
WITH CHICKEN — \$9.75 *WITH SHRIMP* — \$11.95
ROMAINE TOSSED WITH OUR HOMEMADE DRESSING & CROUTONS

STEAMED LOBSTER SPECIAL



TWIN 1 LB. LOBSTERS
\$19.95

SERVED WITH HOUSE SALAD

LAZY MAN LOBSTER
\$22.95

*BAKED WITH BREAD CRUMBS & BUTTER
SERVED WITH HOUSE SALAD*

OUR FRESH MADE LOBSTER ROLLS

REAL LOBSTER MEAT SERVED ON A TOASTED BUN WITH FRIES

DOUBLE STUFFED — \$23.95 **LARGE** — \$16.95

FRESH CATCH

♥ **GRILLED SALMON** — \$14.95

SALMON PICATTA — \$16.95



HADDOCK —

BAKED STUFFED OR BROILED — \$18.95 *FRIED* — \$14.95

SCALLOPS —

BAKED STUFFED OR BROILED — \$19.95 *FRIED* — \$15.95

SHRIMP —

BAKED STUFFED OR BROILED — \$18.95 *FRIED* — \$14.95

♥ **GRILLED SWORDFISH 8OZ** — \$15.95

♥ HEART HEALTHY

SERVED WITH HOUSE SALAD & CHOICE OF POTATO OR VEGETABLE

FRIED SEAFOOD PLATTER — \$19.95

SCALLOPS, HADDOCK & SHRIMP
SERVED WITH HOUSE SALAD AND FRIES

1 LB. ALASKAN KING CRAB LEGS



STEAMED — \$29.95

SERVED WITH HOUSE SALAD AND CHOICE OF POTATO OR VEGETABLE

PREMIUM STEAKS



FILET MIGNON - 8OZ — \$24.95

PORT WINE & SHITAKE MUSHROOM DEMI-SAUCE

N.Y. SIRLOIN - 10 OZ — \$21.95

8OZ - FLAT IRON STEAK — \$14.95 *TOPPED WITH HERB BUTTER*

TENDERLOIN STEAK TIPS — \$15.95

BOURBON STREET STYLE FLAVORED

SERVED WITH HOUSE SALAD, & CHOICE OF POTATO OR VEGETABLE



CHICKEN & RIBS

1/2 BAR-BQ STYLE CHICKEN —

\$10.95

ST. LOUIS BAR-BQ PORK RIBS

FULL RACK — \$18.95

1/2 RACK — \$13.95

BAR-BQ

SERVED WITH HOUSE SALAD & CHOICE OF POTATO

CHEF'S ITALIAN SPECIALTIES



SHRIMP SCAMPI — \$16.95

SAUTEED IN WHITE WINE, GARLIC, BUTTER AND LEMON OVER LINGUINE

CHICKEN PARMIGIANA — \$16.95

BREADED CHICKEN BREAST FINISHED IN THE OVEN SERVED WITH LINGUINE

SHRIMP FRA DIAVLO — \$16.95

SERVED WITH A SPICY RED SAUCE OVER LINGUINE

MAC & CHEESE ITALIAN STYLE — \$10.75

PREPARED WITH RED SAUCE AND PANCETTA

ALL ENTREES SERVED WITH HOUSE SALAD

ADDITIONAL SIDES

STEAMED BROCCOLI *IN GARLIC & OIL* \$4.50 **SWEET POTATO FRIES** \$2.95 **ONION RINGS** \$5.95

BAKED POTATO \$1.95 **FRENCH FRIES** \$2.00 **HOMEMADE CORNBREAD** \$1.00 **MAC & CHEESE** \$3.95

DESIGN A BURGER 10 oz

BURGER — \$7.50

*WITH LETTUCE, TOMATO, ONION, PICKLE & FRENCH FRIES
EACH ADDITIONAL TOPPING - 75¢*

•CHEESE

•BACON

•MUSHROOMS

•CHILI

•HOT SLICED CHERRY

PEPPERS

•FRIED EGG

•BLEU CHEESE



CHILDREN'S ENTREES 12 OR YOUNGER

HAMBURGER — \$4.95

*WITH CHEESE - \$5.45 WITH BACON - \$5.95
SERVED WITH FRIES*

ALL BEEF HOTDOG — \$3.50

SERVED WITH FRIES

RAVIOLI — \$4.95

MARINARA SAUCE OR BUTTER

LINGUINE — \$3.95

MARINARA SAUCE OR BUTTER

MAC & CHEESE — \$3.95

FISH AND CHIPS — \$8.95

WEEKLY SPECIALS

ALL ENTREES SERVED WITH HOUSE SALAD

WEDNESDAY - ITALIAN SPECIALS — \$12.95

THURSDAY - PRIME RIB — \$16.95

FRIDAY - FISH FRY — \$12.95

ALL YOU CAN EAT

SATURDAY - SURF & TURF — \$22.95

SUNDAY - 1/2 OFF SECOND ENTRÉE**

SECOND ENTRÉE MUST BE OF EQUAL OR LESSER VALUE

***ENTREES ONLY NO EXCEPTIONS*

White Wines by the Glass

- Fish Eye, Chardonnay, Calif. — \$5.50
- Beringer, Founders Estates, Chardonnay Napa, Calif. — \$6.25
- Greg Norman, Eden Valley, Chardonnay, Australia — \$6.50
- Benziger, Carneros, Chardonnay Calif. — \$8.75
- Fish Eye, Pinot Grigio, Calif. — \$5.50
- Mezzacorona, Pinot Grigio, Italy — \$6.25
- Banfi, Le Rime, Chardonnay/Pinot Grigio, Italy — \$6.25
- Benziger, Sauvignon Blanc, N. Coast, Calif. — \$6.00
- Brancott, Sauvignon Blanc, Marlborough, N.Z. — \$6.50
- Beringer, White Zinfandel, Napa, Calif. — \$6.00
- Lindemans, Bin 27, Riesling, Australia — \$6.25
- Kendermanns, Riesling, Germany — \$7.50
- Fontana Candida, Italy — \$6.25

Chardonnays

- Greg Norman, Eden Valley, Australia — \$26
- Benziger, Carneros, Calif. — \$32
- Sonoma Cutrer, Russian River Ranches, Calif. — \$32
- Ferrari Carano, Alexander Valley, Calif. — \$34
- Beringer, Founders Estates, Napa, Calif. — \$22

Other Whites

- Mezzacorona, Pinot Grigio, Italy — \$22
- Banfi, Le Rime, Chardonnay/Pinot Grigio, Italy — \$22
- Fontana Candida, Monteporzio Catone, Italy — \$22
- Conundrum, Calif. — \$58
- Brancott, Sauvignon Blanc, Marlborough, N.Z. — \$24
- Benziger, Sauvignon Blanc, N. Coast, Calif. — \$22
- Kendermanns, Riesling, Germany — \$27
- Lindemans, Bin 27, Riesling, Australia — \$22



Red Wines by the Glass

- Fish Eye, Cabernet, Calif. — \$5.50
- Chateau St. Jean, Cabernet, Calif. — \$6.50
- Fish Eye, Merlot, Calif. — \$5.50
- Smoking Loon, Merlot, Calif. — \$6.00
- Mezzacorona, Pinot Noir, Italy — \$6.00
- Five Rivers, Pinot Noir, Calif. — \$8.25
- Black Opal, Shiraz, Australia — \$6.25
- Cellar No. 8, Zinfandel, Calif. — \$6.25
- Cannonau Di Sadegna, Italy — \$6.25
- Francis Ford Coppola, Rosso Blend, Calif. — \$8.25
- Raffino, Chianti, Italy — \$6.00

Cabernet

- Chateau St. Jean, Calif. — \$25
- Bonterra, Mendocino Country, Calif. — \$31
- St. Francis, Sonoma, Calif. — \$31
- Merryvale, Napa, Calif. — \$35
- Cakebread Cellars, Napa, Calif. — \$70
- Joseph Phelps, Napa, Calif. — \$67
- Justin, Calif. — \$53

Soft Drinks, Lemonade, Ice Tea, Iced Coffee, Juices, Milk

Coffee and Tea

- Pepsi — Diet Pepsi — Sierra Mist — Mountain Dew — Lemonade — Ice Tea — Ice Coffee
 - Large — \$1.75 (kids cups on request)
 - Pitcher — \$5.50
- Orange Juice — Grapefruit Juice — Pineapple Juice — Cranberry Juice — Tomato Juice
 - 12 oz — \$2.25 (kids cups on request)
- Milk — Chocolate Milk
 - Large — \$1.75 (kids cups on request)
- Coffee — Tea — \$1.50



Other Reds

- Smoking Loon, Merlot, Calif. — \$22
- Chateau St. Jean, Merlot, Calif. — \$26
- Five Rivers, Pinot Noir, Calif. — \$29
- Black Opal, Shiraz, Australia — \$22
- Cellar No. 8, Zinfandel, Calif. — \$22
- Q Meritage, Napa, Calif. — \$33
- Red, Meritage, Sonoma, Calif. — \$22
- Cannonau Di Sadegna, Italy — \$22
- Francis Ford Coppola, Rosso Blend, Calif. — \$29
- Raffino, Classico, Chianti, Italy — \$48
- Banfi, Brunello di Montalcino, Italy — \$120
- Antinori Tignanello, Toscana, Italy — \$120

Ports, Brandy and Cognac

- Taylor Fladgate 20 yr — \$15
- Fonseca Bin 27 — \$8
- Christen Brothers — \$7
- Coarvoisier VS — \$6.50
- Hennessy VS — \$7.50
- Hennessy VSOP — \$9.75
- Remy Martin VSOP — \$7.25
- Kelt VSOP — \$10.75
- Remy Martin Louis XIII — \$130



Champaign and Sparkling Wines

- Korbel, Brut Split — \$9
- Korbel, Brut — \$27.50 bot.
- Martini and Rossi, Asti — \$29 bot.
- Banfi, Rosa Regale — \$43 bot.
- Vevee Cliquot, Brut Ponsardin — \$86 bot.



Coffee Plus \$ 7

- Irish Coffee
- B — 52
- Peppermint Patty
- Batter Ball
- Thin Mint
- Nuts & Berries
- Chocolate Raspberry
- Almond Joy

