

Dinner
House Made Soups of the Day
Call for daily soup

Today's Fresh Seafood

Starters

Single Jumbo Maryland Soft Shell Crab
Sauté Meunière or Lightly Breaded and Fried

Colossal Lump Crabmeat Cocktail
The biggest lump Crabmeat you have ever seen !

**Chilled Blue Point Oysters
on the Half Shell**
Flown in from M.F. Foley in Boston
6 Oysters..... 12 Oysters.....

Dutch Style Mussels Marinière
Scallions, Diced Tomatoes, Shallots, Garlic, White
Wine and fresh Lemon-Herb Butter

Entrees

"Flown-in-Fresh" Boston Schrod Baked in Lemon and Wine" Parker House Style"

Farm raised, North Atlantic Salmon Broiled and Served with Sauce Béarnaise

Rainbow Trout Fillet, Sauté Meunière Smoky Mountain Naturally Raised

Fresh Fillet of Florida Black Grouper Available broiled, blackened, griddled with
Citrus Mango Vinaigrette or Beachcomber Bronzed- Blackened or Bronzed topped with Herb- Garlic Butter

Fresh Halibut Same choice of preparation as Grouper, served with Vegetable-Parmesan Risotto

Pan Seared Chilean Sea Bass Served with Vegetable-Parmesan Risotto and Roasted Red Pepper Sauce

New Bedford Sea Scallops Broiled with Lemon Butter and Capers

Fresh Florida Everglades Frog Legs Sautéed our way with Garlic Butter, of course

Fresh American Red Snapper Delicate and mild tasting, same choice of preparation as Grouper

Fresh Swordfish Grilled and topped with Lemon Caper Butter served with fresh steamed Asparagus

Two Jumbo Maryland Soft Shell Crab
Choice of Sauté Meunière or Lightly Breaded and Fried

From the Butcher Block

Sterling Silver New York Steak Char- Grilled to mouth watering perfection for a truly
memorable dining experience **12oz....**

"Baseball" Center Cut NY Strip Char-Grilled to order, served with Roasted Marrow Bone and sautéed
Mushroom Veal Demi-Glace

Subject to change
Call for more info