

Appetizers

Baked Brie in Puff Pastry..... \$12.99

Brie cheese with a roasted Fuji apple and sun-dried cherry compote baked in flaky puff pastry. Topped with honey & toasted almonds, served with toast points.

Fresh Mozzarella & Tomato Salad..... \$.11.99

Fresh basil & tomato layered between slices of fresh Mozzarella cheese, drizzled with pesto, olive oil & Balsamic vinegar, served with warm sun-dried tomato herb toast.

Crab Dip..... \$13.99

Back fin crabmeat and Boursin cheese, dusted with bread crumbs and baked until golden brown, served with pita chips.

Steamed Spiced Shrimp..... 1/4 Lb - \$6.99....1/2 Lb - \$11.99

Oysters Rockefeller..... \$13.99

Oysters on a bed of spinach served on the 1/2 shell with a Pernod cream sauce and Applewood bacon, bread crumbs baked until golden brown.

Baked Goat Cheese..... \$12.99

With roasted red peppers, Roma tomato, basil, Kalamata olives and roasted garlic, served with Sun-dried tomato herb bread.

Smoked Atlantic Salmon Plate.....\$12.99

Thinly sliced cold smoked Atlantic salmon served with toast points, capers, diced Bermuda onion, and wholegrain Dijon mustard.

Stuffed Artichoke Hearts..... \$9.99

Beer battered artichoke hearts stuffed with Boursin cheese and served with honey mustard sauce.

Chicken Liver Mousse Pate..... \$9.99

Spreadable rich chicken liver mousse seasoned with garlic, green peppercorns and Cognac, served with diced Bermuda onions, capers, Country Dijon mustard and toast points.

Spinach Cheese Dip..... \$9.99

Creamy Pepper Jack cheese dip with spinach, onion, red bell pepper and tomato, served hot with sour cream and warm corn tortilla chips.

Fried Calamari..... \$12.99

Lightly breaded and fried crispy, served with our home-made Marinara sauce.

Steamed Mussels..... \$12.99

Steamed in a white wine butter sauce with lemon and garlic, served with Sun-dried tomato bread

Crab Bisque..... Cup - \$7.99, Bowl - \$9.99

Irish Stew..... Cup - \$5.99, Bowl - \$7.99

Hearty beef stew with Guinness beer, potatoes, pearl onions, green peas and herbs.

Entrees

Mélange Peppercorn Crusted Duck Breast with Five Cheese Tortelloni..... \$27.99

Boneless duck breast crusted with black, green & pink peppercorns, pan-fried with a Wild mushroom Madeira wine sauce with garlic, Cremini, Shiitake & Portobello mushrooms, fresh basil and onion, tossed with five cheese tortelloni.

Weiner Schnitzel..... \$22.99

Breaded veal scaloppini sautéed in butter, lemon, garlic, white wine and capers, served with a house salad and choice of side.

Apple and Sausage Stuffed Pork Loin..... \$19.99

Baked pork loin stuffed with a sage herb stuffing with apples, Country sausage, eggs and sherry, topped with a peppercorn cream sauce.

Rack of Lamb in a Port Wine, Sun-Dried Tomato Sauce..... \$32.99

Grilled lamb served over a Port wine, sun-dried tomato sauce with onions, mushrooms, roasted garlic and fresh basil.

Half Pound of Steamed Spiced Shrimp..... \$20.99

Spiced with Old Bay seasoning and served with our home-made cocktail sauce.

Grilled Fresh Scottish Salmon..... \$24.99

Fresh char-broiled salmon topped with Angelica butter.

Grilled with Cajun Spices..... \$25.99

Fried Oysters..... \$26.99

Lightly breaded and deep-fried until plump and juicy.

Crab Cake Dinner..... \$27.99

Back-fin crab meat with egg, lemon, garlic and bread crumbs, pan-fried with cocktail sauce on the side

Crab Imperial Stuffed Rainbow Trout..... \$28.99

Pan-fried and served over a Parmesan cheese cream sauce.

Chesapeake Bay Seafood Bake..... \$32.99

Sea scallops, shrimp and crab Imperial baked in a white wine and butter sauce with Old Bay seasoning topped with Japanese breadcrumbs and Parmesan cheese.

Greek Style Mahi Mahi..... \$26.99

Mahi sautéed in olive oil with Kalamata olive, onion, roasted red pepper, Roma tomato, Feta & Parmesan cheeses

Pistachio Crusted Rock Fish..... \$28.99

Served with hazelnut Beurre Blanc made with garlic, Hazelnut liquor and whole butter.

Add a skewer of Cajun Shrimp - \$5.95- - Add a Crab Cake - \$10.00- Add Fried Oysters- \$8.00

Prime Rib..... 10oz - \$26.99....12oz - \$28.99....16oz - \$34.99

Slowly cooked aged beef, tender and juicy.

Grilled w/ Cajun Spices.....10oz - \$27.99....12oz - \$29.99....16oz - \$35.99

Barbequed Baby Back Ribs..... \$28.99

A full rack of baby back ribs slowly cooked until tender and brushed with our homemade barbeque Sauce. ½ Rack..... \$22.99

Barbeque St Louis Rack & Beef Rib Combo..... \$32.99

Try a half rack of our St. Louis ribs and a half rack of Beef Rib, brushed with our homemade barbeque sauce.

Barbeque Beef Ribs.....\$28.99

Beef ribs cooked slowly until tender and brushed with our homemade barbeque sauce.

Barbeque Baby Back Ribs and Beef Ribs Combo..... \$32.99

A ½ rack of baby back ribs and a half rack of Beef Rib brushed with our homemade barbeque sauce.

Filet Mignon & Jumbo Shrimp Oscar.....\$36.99

Filet Mignon grilled to order topped with seasoned grilled jumbo shrimp and asparagus; topped with Hollandaise

New York Strip..... \$27.99

10 oz. of New York strip, hand-trimmed and grilled to order.

Grilled with Cajun Spices..... \$28.99

Sautéed in a Peppercorn Cream Sauce..... \$29.99

Sautéed with a Port Wine Sun-Dried Tomato Sauce..... \$29.99

Filet Mignon..... \$31.99

7 oz. of US grade A choice center cut of beef tenderloin, trimmed and grilled to order.

Grilled with Cajun Spices..... \$32.99

Sautéed in a Peppercorn Cream Sauce..... \$33.99

Sautéed with a Port Wine Sun-Dried Tomato Sauce..... \$33.99

Top Sirloin..... \$26.99

10 oz. top sirloin steak, grilled to order.

Grilled with Cajun Spices..... \$27.99

Sautéed in a Peppercorn Cream Sauce..... \$28.99

Sautéed with a Port Wine Sun-Dried Tomato Sauce..... \$28.99

-Add a skewer of Cajun Shrimp - \$5.95- Add a Crab Cake - \$10.00- Add Fried Oysters- \$8.00

****20% GRATUITY ADDED TO PARTIES OF 6 OR MORE****

Catch of the Day.....

Market Price Ask us about the Catch of the Day

Chicken Cordon Bleu..... \$22.99

Lightly breaded chicken breast stuffed with Black Forest ham, Swiss cheese, baked and topped with a Parmesan cheese cream sauce.

Chicken Stuffed with Prosciutto Ham..... \$22.99

Chicken stuffed with Prosciutto ham and Provolone cheese, sautéed in a Marsala wine sauce with onion, mushroom and garlic, served over angel hair pasta.

Seafood Bouillabaisse..... \$34.99

Sea scallops, shrimp, clams, mussels & Snow Crab cluster, simmered in a spicy citrus scented tomato vegetable broth, served with garlic herb crostini.

Cajun Chicken Fettuccine..... \$20.99

Chicken breast grilled with Cajun spices and served on a bed of fettuccine over a sun-dried tomato cream sauce.

Vegetable Lasagna..... \$18.99

Grilled eggplant, mushroom, spinach, zucchini, yellow squash, Ricotta, Mozzarella, Romano, Parmesan and Cottage cheese lasagna baked in our Marinara Sauce.

Pan-fried Quail..... \$28.99

Two pan-fried quail served with a roasted red pepper polenta over fresh herb veal au jus.

Vegetable Curry.....\$18.99

Sautéed broccoli, red bell pepper, carrot, potato, Bermuda onion, zucchini, yellow squash in a spicy coconut curry sauce over Israeli Cous Cous, topped with crushed peanuts. (Vegan)

Add a skewer of Cajun Shrimp - \$5.95- - Add a Crab Cake - \$10.00- Add Fried Oysters- \$8.00

All Entrees include a House Salad and Fresh Baked Bread

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