

DINNER FEATURES

OCTOBER 17, 2026

SOUPS

NEW ENGLAND CLAM CHOWDER

CUP

6.99

BOWL

8.99

BEEF WITH VEGETABLE STEW

6.99

8.99

APPETIZERS

15.99 BUFFALO WINGS

CRISPY FRIED FRESH JUMBO CHICKEN WINGS TOSSED IN BUFFALO SAUCE. SERVED WITH CELERY STICKS AND BLEU CHEESE DRESSING.

15.99 FRIED CALAMARI

SERVED WITH MARINARA SAUCE.

15.99 SMOKED SALMON

COLD SMOKED FRESH ATLANTIC SALMON SERVED WITH TOASTED FRENCH BAGUETTE, WHOLE GRAIN MUSTARD, CAPERS, AND DICED ONION.

15.99 STEAMED MUSSELS

FRESH MAINE MUSSELS STEAMED IN WHITE WINE WITH LEMON, BUTTER, GARLIC, AND PARSLEY. SERVED WITH SUNDRIED TOMATO-PARMESAN TOAST.

FEATURES

25.99 BLACKEND CATFISH

FRESH PAN-SEARED CAJUN SPICED VIRGINIA BLUE CATFISH. SERVED WITH A SIDE AND A HOUSE SALAD.

45.99 DUCK WITH WILD MUSHROOM RAVIOLI

CHARGRILLED DUCK BREAST SLICED THIN OVER WILD MUSHROOM RAVIOLI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND FRESH BASIL. SERVED WITH A HOUSE SALAD.

29.99 STUFFED CHICKEN CORDON BLEU

BAKED PANKO BREADED CHICKEN BREAST STUFFED WITH BLACK FORREST HAM AND SWISS CHEESE. SERVED WITH A SIDE AND A HOUSE SALAD.

33.99 GRILLED SIRLOIN

CHAR GRILLED 10 OUNCE HAND CUT SIRLOIN SERVED WITH A SIDE AND A HOUSE SALAD.

42.99 SCALLOPS NORFOLK

FRESH SEA SCALLOPS IN WHITE WINE, LEMON, BUTTER SAUCE WITH OLD BAY, FRESH PARSLEY, AND GARLIC. TOPPED WITH PANKO BREAD CRUMBS BAKED GOULDEN BROWN. SERVED WITH A SIDE AND A HOUSE SALAD.

45.99 RACK OF LAMB WITH MUSHROOM RISOTTO

GRILLED ROSEMARY RED WINE MARINATED FULL RACK OF NEW ZEALAND SPRING LAMB CHOPS OVER CREAMY MUSHROOM RISOTTO. SERVED WITH A HOUSE SALAD.

30.99 BLACK PEPPER SEARED BIG EYE TUNA

PAN-SEARED PEPPER CRUSTED FRESH BIG EYE TUNA OVER LEAFY GREENS TOSSED IN PONZU VINAIGRETTE WITH BERMUDA ONIONS, AND GRAPE TOMATOES. SERVED WITH A CHOICE OF SIDE.

VEGETABLE OF THE DAY - COLLARD GREENS

DRINK SPECIALS

7.99 PORT CITY PIZZA NIGHT

MEDIUM BODY WITH A CRISP AND TOASTY MALT BACKBONE THAT IS BALANCED BY NOTES OF CITRUS AND SPICY TONES IMPLEMENTED BY THE USE OF CZECH HOPS.

8.99 TERRY'S SANGRIA

CHILLED RED WINE AND A BLEND OF FLAVORED BRANDIES AND JUICES TOPPED WITH SODA.