

20 UNDER \$20 HANDCRAFTED HOUSE SPECIALS

STEAK, CHOP AND SEAFOOD ENTREES STARTING AT \$17.95!

ALL ENTREES COME WITH TWO SIDES (UNLESS SPECIFIED):

TAVERN STYLE APPETIZERS

Great Flavors
Perfect Prices

CHICKEN WINGS (6)

Hot • Mild
Crabby Style (Add \$4)
12.95

LOBSTER & SHRIMP NACHOS

16.95

LOADED CHOWDER FRIES

11.95

CRAB SPRING ROLLS

14.95

FIRECRACKER CALAMARI

13.95

CRAB BRUSCHETTA

13.95

LAND & SEA QUESADILLA

15.95

WINE suggestions

MOSCATO

Stella Rosa, Italy 14/40

PINOT GRIGIO

Fini, Barone 13/39

CABERNET

Josh Cellars, Napa 14/40

PINOT NOIR

Josh Cellars, Napa 13/39

ROSÉ

Whispering Angel, France 16/55

VEGETABLES SIDES

House Salad

Caesar Salad

Chopped Salad (Add \$3)

Blue Cheese Wedge (Add \$3)

Cole Slaw

Citrus Rice Pilaf

Marble Baked Beans

Baked Potato

Redskin Mashed Potatoes

Skin-On Fries

Crispy Sweeties

Chef's Vegetable

Sauteed Asparagus (Add \$2)

Lobster Cheese Pierogies (Add \$4)

Crab Fried Rice (Add \$4)

Crab Pierogies (Add \$9.95)

#1. APPLE JACK PORK CHOPS

(3) Char-grilled Center cut tender pork chops topped with Jack Daniels infused apples and caramelized onions.
Served with a baked potato and one side.

~~\$27.95~~ \$18.95

#2. BBQ RIBS

Full Rack fall-off-the-bone baby back ribs in our house made honey BBQ sauce.
Served with coleslaw and one side.

~~\$29.95~~ \$19.95

#3. MILE HIGH MIGNON MEATLOAF

A 50 years old recipe. Layered and piled high with red skin mashed potatoes, our five cheese blend, onion rings and BBQ sauce.
(Comfort Food Favorite!)

~~\$27.95~~ \$19.95

#4. CARMELA'S CHICKEN

Sauteed chicken breast, fresh mushrooms, onions, fresh basil, tossed in a marsala wine cream sauce.
Served over penne pasta and one side.

~~\$26.95~~ \$17.95

#5. CHICKEN PARM ALA VODKA

A classic with a twist. Hand breaded chicken cutlet and golden fried, melted provolone cheese and finished with our homemade vodka sauce. Served over penne pasta.
Comes with one side.

~~\$28.95~~ \$18.95

#6. BROILED GARLIC SHRIMP

Jumbo shrimp, fresh garlic, butter, seasoned and broiled to perfection. Served with potato and one side.

~~27.95~~ \$19.95

#7. CHICKEN CHESAPEAKE

Baked chicken breast stuffed with our famous jumbo lump crab, served over linguini and topped with an imported parmesan cheese cream sauce. Choice of one side.

~~\$28.95~~ \$19.95

#8. 1 LB SNOW CRAB LEGS

Served with drawn butter baked potato and one side.

~~\$29.95~~ \$19.95

#9. BOURBON CHICKEN (Top Seller)

Sauteed chicken breast fresh mushrooms and onion, tossed in our homemade bourbon sauce, served over rice.
Choice of one side.

~~\$25.95~~ \$18.95

#10. FRENCH ONION CHOPPED STEAK

Filet mignon chopped steak cooked to your liking topped with our french onion soup and finished with our melted five cheese blend.
Served with mashed potatoes and one side.

~~\$27.95~~ \$19.95

#11. TILAPIA PICCATA

Fresh filet of tilapia broiled to perfection, topped with capers, lemon butter, white wine sauce. Served over citrus rice and choice of one side.

~~\$25.95~~ \$18.95

#12. FRIED FLOUNDER

Hand breaded wild caught flounder fried to a crispy golden brown, served with our homemade tartar sauce, baked potato and one side.

~~\$28.95~~ \$19.95

#13. CHICKEN STIR FRY

Sauteed Chicken breast, fresh garden vegetables, homemade honey teriyaki sauce, served over citrus rice and sprinkled with black sesame seeds.
Served with one side.

~~\$27.95~~ \$18.95

#14. MIGNON MEAT LOAF

A 50 year old recipe. Topped with sauteed mushrooms in a decadent red wine demi glaze. Served with mashed potatoes and one side.

~~\$27.95~~ \$19.95

#15. NY STRIP STEAK

14oz. USDA-Choice New York Strip Steak Hand-cut and char-grilled to your preference, topped with onion rings. Served with a baked potato and one side.

~~\$32.95~~ \$19.95

#16. CLAMS LINGUINE

Fresh and tender middle neck clams directly from VA. served over linguini with your selection of Red Italiano or white wine garlic sauce, 2 preparations. Choice of one side.

~~\$27.95~~ \$18.95

#17. CHICKEN AND ASPARAGUS

Sauteed all natural chicken breast, fresh asparagus, sun dried tomatoes garlic, in a creamy alfredo sauce served over penne pasta and choice of one side.

~~\$26.95~~ \$18.95

#18. JERSEY SHORE SHRIMP SALAD

Baby greens, cherry tomatoes, sliced strawberries, sunflower seeds, bleu cheese crumbles, topped with grilled shrimp skewers. Served with raspberry vinaigrette dressing. (Complete)

~~\$23.95~~ \$17.95

#19. SHRIMP & BROCCOLI ALFREDO

Sauteed shrimp, fresh basil, garlic, fresh broccoli florets in a creamy alfredo sauce. Served over linguini and choice of one side.

~~\$26.95~~ \$19.95

#20. PORK CHOPS MARSALA

Center cut pork chops, char-grilled for maximum flavor and tenderness. Finished with our homemade mushroom marsala wine sauce. Served with mashed potatoes and one side.

~~\$27.95~~ \$18.95