



# Land & Sea Lover Entrees

all entrees served with a vegetable, potato & bread. substitute a caesar salad for an additional \$2  
we are not responsible for medium well or well-cooked steaks. add sautéed mushrooms to your entrée for \$2  
seafood entrees can be stuffed with crab imperial for an additional \$4

<b>hamburger steak</b>	\$17	<b>fresh rockfish</b>	\$21
10oz fresh ground beef topped with grilled onions & homemade beef gravy		<b>tuna steak</b>	\$18
<b>liver &amp; onions</b>	\$16	<b>fresh salmon filet</b>	\$19
beef liver topped with grilled onions & homemade beef gravy		<b>filet of flounder</b>	\$18
<b>fresh baked turkey &amp; stuffing</b>	\$16	<b>*crab cake platter*</b> single \$19 double \$28	
fresh baked all white meat turkey served with our homemade stuffing topped with our homemade turkey gravy		house recipe homemade crab cake with backfin & jumbo lump crab meat	
<b>chicken francese</b>	\$18	<b>fried shrimp</b>	\$20
egg battered chicken sautéed with fresh lemon & white wine sauce		six jumbo shrimp fried to a golden brown	
<b>grilled pork chops</b>	\$18	<b>scallops</b>	\$20
two pork chops grilled to a golden brown		sea scallops fried to a golden brown or sautéed with butter & olive oil	
<b>pork chop pizzaiola</b>	\$20	<b>scallop &amp; crab imperial</b>	\$21
two pork chops grilled then sautéed in our homemade marinara sauce & mushrooms		lump crab meat & scallops in a creamy imperial sauce with green peppers	
<b>stuffed chicken breast</b>	\$18	<b>coconut shrimp</b>	\$20
chicken stuffed with genoa salami & mozzarella cheese sautéed in a marsala & mushroom sauce		breaded with coconut flakes & served with a fruit dipping sauce	
<b>new york strip steak</b>	\$24	<b>crab imperial</b>	\$20
cooked to perfection; blackened or grilled		lump crab meat in a creamy imperial sauce with green peppers	
<b>prime rib</b> (friday & saturday only)		<b>fried oysters</b>	\$19
marinated in our special seasoning served with au jus: can be blackened		freshly breaded & fried to a golden brown	
queen cut (14oz) \$25		<b>stuffed shrimp</b>	\$24
<b>vegetables &amp; potatoes</b>		six jumbo shrimp stuffed with our own crab mix	
fresh broccoli, sautéed zucchini, fried zucchini, kernel corn, peas, applesauce, homemade coleslaw, homemade mashed potatoes, twice baked potato, homemade potato salad, baked potato, french fries, sweet potato fries		<b>seafood combination</b>	\$25
		shrimps, oysters, crab cake, flounder filet; can be broiled or fried	
		<b>twin lobster tails</b>	\$24
		two 4oz tails broiled & served with drawn butter	
		<b>chicken chesapeake</b>	\$21
		chicken breast sautéed in a white wine sauce topped with crab imperial & cheddar cheese	
		<b>steak chesapeake</b>	\$30
		10oz new york strip steak topped with crab imperial & cheddar cheese	
		<b>steak &amp; cake</b>	\$37
		10oz new york strip steak & a homemade crab cake	
		<b>surf &amp; turf</b>	\$39
		10oz new york strip steak & one 4oz lobster tail	