

Land & Sea Lover Entrees

ALL ENTREES SERVED WITH TWO SIDES & BREAD. SUBSTITUTE A CAESAR SALAD FOR AN ADDITIONAL \$3
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 \$6

HAMBURGER STEAK \$19

100Z FRESH GROUND BEEF TOPPED WITH GRILLED ONIONS
& HOMEMADE BEEF GRAVY

LIVER & ONIONS \$18

BEEF LIVER TOPPED WITH GRILLED ONIONS & HOMEMADE BEEF GRAVY

FRESH BAKED TURKEY & STUFFING \$18

FRESHLY BAKED ALL WHITE MEAT TURKEY SERVED WITH OUR
HOMEMADE STUFFING (OUR STUFFING HAS RAISINS IN IT)
TOPPED WITH OUR HOMEMADE TURKEY GRAVY

CHICKEN FRANCESE \$22

EGG BATTERED CHICKEN SAUTÉED WITH FRESH LEMON & WHITE WINE SAUCE

GRILLED PORK CHOPS \$20

TWO PORK CHOPS GRILLED TO A GOLDEN BROWN

STUFFED CHICKEN BREAST \$20

TWO CHICKEN BREASTS ROLLED WITH GENOA SALAMI & MOZZARELLA CHEESE
SAUTÉED IN A MARSALA & MUSHROOM SAUCE

NEW YORK STRIP STEAK \$28

OUR 12OZ. STRIP STEAK COOKED TO PERFECTION; BLACKENED OR GRILLED

PRIME RIB \$30 (FRIDAY ONLY)

OUR 14OZ. PRIME RIB, MARINATED IN OUR SPECIAL SEASONING
SERVED WITH AU JUS. CAN BE BLACKENED



Vegetables & Potatoes

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

FRESH ROCKFISH market price

TUNA STEAK \$20

FRESH SALMON FILET \$22

FILET OF FLOUNDER \$20

CRAB CAKE PLATTER single \$25 double \$35

HOUSE RECIPE HOMEMADE CRAB CAKE WITH BACKFIN
& JUMBO LUMP CRAB MEAT

FRIED SHRIMP \$24

SIX JUMBO SHRIMP FRIED TO A GOLDEN BROWN

COCONUT SHRIMP \$23

BREADED WITH COCONUT FLAKES & SERVED WITH A FRUIT DIPPING SAUCE

STUFFED SHRIMP \$28

SIX JUMBO SHRIMP STUFFED WITH OUR OWN CRAB MIX

SCALLOPS \$26

SEA SCALLOPS FRIED TO A GOLDEN BROWN OR BROILED WITH A LIGHT
WHITE WINE BUTTER SAUCE

FRIED OYSTERS \$24

FRESHLY BREADED & FRIED TO A GOLDEN BROWN

SCALLOP & CRAB IMPERIAL \$24

LUMP CRAB MEAT & SCALLOPS IN A CREAMY IMPERIAL SAUCE WITH
GREEN PEPPERS

CRAB IMPERIAL \$23

LUMP CRAB MEAT IN A CREAMY IMPERIAL SAUCE WITH GREEN PEPPERS

SEAFOOD COMBINATION \$29

FRIED: SHRIMPS, OYSTERS, CRAB CAKE, FLOUNDER FILET
BROILED: SHRIMPS, SCALLOPS, CRAB CAKE, FLOUNDER FILET

TWIN LOBSTER TAILS \$49

TWO 5OZ TAILS BROILED & SERVED WITH DRAWN BUTTER

CHICKEN CHESAPEAKE \$25

CHICKEN BREAST SAUTÉED IN A WHITE WINE SAUCE TOPPED WITH
CRAB IMPERIAL & CHEDDAR CHEESE

STEAK & CAKE \$46

12OZ NEW YORK STRIP STEAK & A HOMEMADE CRAB CAKE

SURF & TURF \$53

12OZ NEW YORK STRIP STEAK & ONE 5OZ LOBSTER TAIL