



HANDCRAFTED CHEF SPECIALS

All entrées are served with a choice of soup or salad (house or caesar), freshly baked bread & butter, and two vegetables (unless noted otherwise)

ALL DAY EVERY DAY...STARTING AT \$10.99

ENHANCE YOUR MEAL

- INCLUDED -

Includes Soup or Salad and Entrée

- 4 COURSE -

Includes Soup and Salad, Entrée and Any Dessert (From Our On-site Bakery) + \$3.99

- 5 COURSE -

Includes Stuffed Mushroom Appetizer, Soup and Salad, Entrée and Any Dessert (From Our On-site Bakery) + \$5.99



1 BROILED OR FRIED LAMP POST CRABCAKES

(2 Preparations)
Broiled or fried to perfection, served with lemon wedge

~~\$16.95~~ \$13.99

2

BROILED OR FRIED FILET OF FLOUNDER

(2 Preparations)
Broiled to perfection with a butter sauce or fried to a golden brown, served with a lemon wedge.

~~\$16.95~~ \$12.99

3

STUFFED FLOUNDER

Filet of flounder stuffed with crabmeat and broiled to perfection.

~~\$18.95~~ \$16.99

4

BREAST OF CHICKEN PARMIGIANA

Breaded in-house and fried to perfection. Topped with melted mozzarella cheese and homemade marinara sauce. Served over pasta.

~~\$15.95~~ \$11.99



5

TROPICAL TILAPIA

Broiled filet of Tilapia topped with our homemade mango salsa. Includes 2 vegetables.

~~\$16.99~~ \$13.99



6

LOUISIANA STYLE SEAFOOD

Sautéed shrimp and scallops with clams, mussels, and a crab cluster in a spicy marinara sauce served over linguine (complete)

~~\$26.99~~ \$21.99

7

EGGPLANT & ZUCCHINI PARMIGIANA

(Vegetarian)
Topped with melted mozzarella cheese and homemade marinara sauce, served over pasta. (Complete)

~~\$13.95~~ \$10.99

8

CHARBROILED OR BREADED PORK CHOPS

(2 Preparations)
Marinated and chargrilled or breaded and fried to a tender perfection. Served with apple sauce.

~~\$14.95~~ \$12.99

9

CHICKEN ASPARAGUS OUR SIGNATURE DISH

Sautéed chicken breast with fresh basil, sundried tomatoes, and asparagus in a creamy Alfredo sauce over linguini. (Complete)

~~\$16.95~~ \$13.99

10

ROAST TURKEY BREAST

Slow-roasted in-house, served with all the trimmings, topped with our homemade gravy.

~~\$13.95~~ \$11.99



11

JAMAICAN JERK CHICKEN KABOBS

Jamaican Jerk seasoned chicken skewers served over rice with our special house made Jamaican relish. Includes one vegetable.

~~\$16.99~~ \$13.99

12

CHOPPED SIRLOIN STEAK

(2 Preparations)
Onions and au jus or mushroom gravy.
*Chopped chicken steak also available as a healthy option.

~~\$15.95~~ \$11.99



13

MANDARIN CHICKEN & SHRIMP STIR FRY

Sautéed Chicken & Shrimp with mandarin orange segments & assorted fresh vegetables tossed in our homemade oriental sauce, served over rice (complete)

~~\$19.99~~ \$16.99



14

ROAST HALF CHICKEN

Slow-roasted and served over our homemade apple stuffing, topped with gravy.

*Hormone and antibiotic free

~~\$15.95~~ \$11.99

15

MILE-HIGH HOMEMADE MEATLOAF

Piled high over cheddar mashed potatoes and onion straws, drizzled with homemade barbecue sauce, served with one vegetable.

~~\$14.95~~ \$11.99

16

MEDITERRANEAN VEGETABLE PLATTER

Chargrilled asparagus, zucchini, broccoli, eggplant and chicken breast served with tzatziki sauce. (Complete)

*Substitute chicken with salmon or shrimp for only \$3.00

~~\$15.95~~ \$12.99



17

CRAB AND ALE LINGUINE

Seasoned Jumbo Lump crabmeat simmered in a Blue Moon beer broth with baby spinach served over linguine

~~\$19.95~~ \$16.99



18

MALIBU CHICKEN

Sautéed chicken breast with sundried tomato, sliced zucchini, bell peppers, Bermuda onion & portobello mushrooms in a pesto wine sauce served over linguine

~~\$16.99~~ \$13.99

19

RAVIOLI ALA TOSCANA

Cheese ravioli tossed in a creamy blush sauce with sundried tomato and asparagus tips

~~\$14.99~~ \$11.99



20

CHICKEN AEGEAN

Grilled chicken breast topped with sautéed garlic, salt, pepper, oregano, asparagus tips, roasted red peppers, kalamata olives and imported feta in EVOO served over rice pilaf. (Complete)

~~\$16.95~~ \$12.99



21

SPANAKOPITA

"Greek Spinach Pie"
Sautéed fresh spinach, onions, dill and feta stuffed in a crispy fillo dough.

~~\$15.99~~ \$12.99

22

PRIME RIB OF BEEF AU JUS

Our best-selling cut, slow-roasted for hours and served to your liking.

~~\$21.95~~ \$18.99



23

BROILED STUFFED TRIO

Broiled crab cake, stuffed filet of flounder and stuffed mushroom.

~~\$18.95~~ \$15.99

24

STEAK ALEXANDER

Angus N.Y. Strip and three jumbo shrimp served over baby greens topped with fresh tomato bruschetta and drizzled with balsamic reduction. Includes two vegetables.

~~\$25.99~~ \$21.99

25

STUFFED EGGPLANT ROLLANTINE

Hand breaded eggplant stuffed with fresh herb ricotta cheese, deep fried until golden brown, topped with melted mozzarella and a zesty marinara sauce.

~~\$15.99~~ \$13.99



26

FRIED SEAFOOD CATCH ALL YOUR FAVORITES

Shrimp, scallops, deived clam, clam strips, flounder and crab cake.

~~\$24.95~~ \$16.99

27

BBQ BABY BACK RIBS

Fall off the bone full rack of baby back ribs, drenched in our house made barbecue sauce.

~~\$23.99~~ \$17.99

♥ Gluten Free and Wheat Pasta Available | No Sharing | No Substitutions

Menu design

CANARD Media Group
www.canardmediagroup.com