



### **Appetizers**

<i>Giant Shrimp Cocktail</i>	17.00	<i>12 Top Neck Clams on the Half Shell</i>	17.00
<i>Colossal Crab Cocktail</i>	17.00	<i>Clams Casino</i>	12.00
<i>Shrimp &amp; Crab Combo</i>	17.00	<i>Crab Cake</i>	17.00

*Soup du Jour* 4.50

### **Entree Salads**

<i>Signature Mandarin Salad</i>	10.00
<i>Traditional Caesar</i>	10.00
<i>House Salad with Choice of Dressing</i>	10.00
<i>Topped off with Grilled Chicken</i>	4.00
<i>or Jumbo Lump Crabmeat</i>	7.00

### **Entrees**

*All Entrees Include Vegetable, Baked Potato or French Fries,  
and one of the three salad choices above.*

#### **Slow Roasted Prime Rib**

<b>Queen Cut 12oz.</b>	<b>25.00</b>
<b>King Cut 18oz.</b>	<b>32.00</b>

*Clotworthy Classic Crab Cakes* 29.00

*Prime NY Strip 14oz.* 35.00

*Filet Mignon 10oz. Peppercorn Béarnaise Sauce* 32.00

*Filet Mignon 6oz. and Crab Cake* 32.00

*Filet Mignon and Cold Water Lobster Tail* 58.00

*Topped off with Mushrooms and Onions* 2.50

*Pan-Seared Salmon* 27.50

*with a Peppercorn Tarragon Rub and Vanilla Bourbon Sauce Topped with Jumbo Lump Crabmeat*

#### **Chef's Veal Preparation:**

*Choice of Francaise, Piccante, Parmigiana, Milanese or Marsala* 24.00

*Breaded Pan Fried Veal Louis* 28.00

*Topped with Jumbo Lump Crabmeat in a Grand Marnier Butter Sauce*

#### **Chef's Chicken Preparation:**

*Choice of Francaise, Piccante, Parmigiana, Milanese or Marsala* 22.00

*Wild Mushroom Ravioli in a Basil Cream Sauce* 18.00

*Side of Pasta Marinara or Garlic and Oil Sauce* 6.00

*Side of Au Gratin Potatoes* 3.00

*Please identify any food allergies to your server. We happily cater to vegetarians, ask your server for the special. Ask your server for our children's menu.*