

APPETIZERS

Shrimp Cocktail			11 / 32
6 or 20 large shrimp with our famous cocktail sauce			
Shrimp Scampi			11
6 large shrimp sautéed with sherry, garlic, butter and herbs			
*Gulf Oysters			13 / 25
6 or 12 plump oysters on the half-shell or fried			
Baked Oysters Rockefeller			12
4 plump Gulf oysters with our own spinach and cheese topping - A Timeless Classic!			
Cajun Crab Dip			12
Special crabmeat baked with cheese and spices, served with toast points			
Escargot			12
6 in mushroom caps, sautéed with sherry, garlic, butter and herbs			
Onion Rings			10
10 generously sized hand breaded onion rings			
Frog Legs			10
2 pairs, try them fried or sautéed			
French Onion Soup Au Gratin		cup 5 crock 7	
<i>Substitute a cup of French Onion soup for a side or salad - Add 2</i>			
Home-Made New England Clam Chowder		cup 5 crock 7	
Authentic Maine recipe from Phillips, ME			

ENTRÉE SALADS

Shrimp - Grilled or Chilled			16
Grilled Chicken Breast - Italian marinated			15
Grilled Salmon - Sweet Bourbon marinated			16

The above salads available either traditional or Caesar.

Traditional - large bowl of iceberg and romaine lettuce topped with grape tomatoes, sliced mushrooms, green peppers, red onion, cucumbers, shredded cheddar cheese, bacon bits and seasoned croutons! You choose one of our delicious homemade dressings.

Caesar - large bowl of coarsely chopped fresh romaine lettuce tossed with our homemade Caesar dressing, sprinkled with freshly grated parmesan cheese and topped with seasoned croutons.

CHICKEN

Boneless, skinless chicken breasts, Italian marinated, grilled,
served on a bed of rice pilaf with one side item

Single Breast			14
Single Breast and Shrimp			23

PASTA

Fettuccine Alfredo - with freshly grated parmesan			12
With Chicken			18
With Shrimp			19

Senior Discount! Sundays Only - 10% off for those 60+ years young!

* These items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

STEAKS

Please Read and Order Your Steak Accordingly

Rare	Red Cool Center
Medium Rare	Red Warm Center
Medium	Pink Hot Center
Medium Well or Well Done	Broiled Throughout
Not responsible for the appearance or tenderness of steaks ordered well or extra well done	

--- Add a cold water lobster tail to any entrée!!! ---

*Filet Mignon - 6 oz.	38
*Filet Mignon - 10 oz.	46
*Choice Cut Ribeye - 16 oz.	39
*Delmonico - 12 oz.	34
*New York Strip - 12 oz.	39
*New York Strip - 16 oz.	44
*Choice Cut Sirloin - 16 oz.	34
*Trio Medallions - Three 2 oz. pcs. of filet	39
One each - red wine butter, blue cheese crumbles, horseradish encrusted	
*Filet Oscar - 10 oz. Center Cut Filet with Asparagus, King Crab and Hollandaise	56
*Chopped Steak - 12 oz., smothered with seasoned sautéed onions	14
<i>Top your steak with Bleu Cheese Crumbles, Brown Mushroom Gravy or have it Horseradish Encrusted</i>	Add 3
<i>3 oz. of King Crab Meat in a wine butter sauce</i>	Add 10

COMBINATIONS

* Filet Mignon and Lobster Tail	58
* Filet Mignon and Shrimp (Fried or Scampi)	47
* Filet Mignon and Scallops (Fried or Scampi)	49
* Filet Mignon and Fried Oysters	48
* Filet Mignon and Crab Cake	44
* Filet Mignon and 1/2 Pound Alaskan King Crab Legs	63
* Filet Mignon and Bourbon Marinated Salmon	46
Shrimp and Scallops (Fried or Scampi)	29
Fried Shrimp and Oysters	29
Fried Scallops and Oysters	29
* Filet Medallions and Trout	42

SEAFOOD

*Grilled Salmon - Sweet Bourbon marinated	27
Crab Cake Dinner - Two 4 oz. cakes with Remoulade sauce	26
King Crab Dinner - One Full Pound Alaskan King Crab Legs	69
Seafood Platter - fried or sautéed - Flounder, Shrimp, Oysters and Scallops	32
Gulf Red Snapper - Cajun, Lemon-pepper or Almondine style	24
Atlantic Flounder - Two fried fillets	22
Northern Scallops - fried or scampi with lemon butter	30
Biloxi Shrimp - 10 lightly breaded and fried	26
Shrimp Cocktail or Shrimp Scampi Dinner	27
Fried Oysters - 10 plump Gulf oysters	29
Frog Leg Dinner - 4 pairs, fried or sautéed	24
N. C. Mountain Trout - 8 oz., butterflied, broiled with lemon herb butter	22

King Crab based on availability

ALL of the above entrées include our famous salad **AND** choice of one side

Create a Salad to Your Taste with our Homemade Dressings.

(Bleu Cheese, Ranch, 1000 Island, French, Italian, Balsamic Vinaigrette, Caesar, or Oil & Vinegar)

SIDES

Baked Potato	Steak Fries	Buttered Broccoli	Baked Sweet Potato
Rice Pilaf	Creamed Spinach	Fried Cheesy Potato	Asparagus
Onion Rings	Mashed Potatoes	Sautéed Mushrooms	

Additional Side

5

Add cheese and bacon to your potato or salad

Add 2

20% Gratuity will be added to parties of 5 or more

BEER SELECTIONS

Draught Beer (Pints):

Olde Mecklenburg Brewery	5
Sierra Nevada Brewery	5
Birdsong Brewery	6
NoDa Brewery	6
New Sarum Brewery	6
Foothills Brewery	6

Bottled Beer:

Blue Moon	5
Michelob Ultra	5
Budweiser	4
Bud Light	4
Coors Light	4
Miller Lite	4
Yuengling	4
Michelob Light	4
Buckler (n/a)	5
New Belgium	6

Imported Beer:

Stella Artois	6
Heineken	5
Corona	5

CIDER

Semi-Dry Apple Cider:

GoodRoad CiderWorks	5
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CHAMPAGNE

Korbel, Brut (Split)	15
Korbel, Brut (Bottle)	28
Domaine Chandon, Brut (Bottle)	39
Moet & Chandon White Star (Bottle)	72

DESSERTS

New York Style Cheesecake	7
Moose Tracks Cheesecake	7
Deep Dish Apple Pie	7
Key West Lime Pie	7
Dessert of the Day	9