

UNDER THE SEA

GRILLED SALMON



\$19

LOBSTER TAIL



\$20

COCONUT SHRIMP



\$19

- SIDES
- Broccoli

Spinach

Corn

Green Beans

Sautéed Mushrooms

White Rice

Squash

Mashed Potatoes

Zucchini

French Fries

Carrots

Baked Potato

Brussel Sprouts

Sweet Potato

Mixed Vegetables

- STARTERS
- Chef's Soup of the Day

House Salad

Caesar Salad

Wedge Salad

- DESSERT
- Ice Cream

Fresh Cut Fruit

Dessert of the Day

SPAGHETTI & MEATBALLS



\$13

CLASSICS

CHICKEN PARMIGIANA



\$15

PUB STYLE PRETZEL CHEESEBURGER



\$15

PREMIUM

VEAL MARSALA



\$16

PORK OSSO BUCCO




\$23

SHRIMP & SCALLOP SCAMPI



\$19

BEEF TENDERLOIN



\$18

CRAB MEAT & TENDERLOIN



\$20


PORCHETTA PORK CHOP



\$18

FAVORITES

GRILLED CHICKEN BRUSCHETTA




\$13

GENERAL TSO CHICKEN STIR-FRY



\$15

CHICKEN FRANCAISE



\$15

CHEF'S FEATURES

Week of 7/07/25

MONDAY

\$16

Lobster Eggs Benedict O/English Muffin w/Fresh Spinach

TUESDAY

\$16

Crab Cake Sandwich w/ Old Bay Fries

WEDNESDAY

\$15

Narry Me Chicken "in a rich sauce of sun-dried tomatoes, garlic, cream, and parmesan"

THURSDAY

\$16

Scallop Stuffed Nantucket O/Pasta

FRIDAY'S BUFFET

\$24

Carved Beef Tenderloin w/ Chimichurri Sauce

Lime Rice

Shrimp Street Taco

Chef's Choice Vegetables