



house specialities—served w/ salt baked potatoes, garden or caesar salad, and 2 pieces of french bread & butter

grilled catch of the daymarket
the freshest available-please ask your server

seafood smothered flounder..... 22.-
a favorite- fillet of flounder topped w/ shrimp, scallops & crab in scampi sauce

traditional chincoteague seafood—served w/ salt baked potatoes, garden or caesar salad, and 2 pieces of french bread & butter

shellfish bouillabaisse..... 26.-
shrimp, mussells, scalllops, crabmeat & clams & oysters in the shell, steamed in a flavorful, garlicky seafood broth (low in carbs & calories)

crab imperial 23.-
blue crab lightly mixed with mornay sauce & special herbs then baked

home-made crab cakes 22.-
our own recipe, fried to a golden brown (we do not broil crab cakes)

blue crab & bacon skillet 22.-
fresh crabmeat & chopped slab bacon mixed with a little garlic butter & baked

jumbo fried shrimp 17.-
5 of the largest available

grilled or sauteed scallops 24.-
ocean-fresh, day-boat scallops, cooked to perfection

fried chincoteague oysters 21.-
known world-wide

oysters & crab cake 22.-
the best of both worlds

fried or broiled flounder 21.-

tender chicken dishes—served w/ garden or caesar salad and 2 pieces of french bread

chicken parmigiana 16.-
grilled or fried boneless chicken breast, layered with meat sauce & provolone, served with a side of linguini

chicken marsala 17.-
tender sauteed chicken, fresh mushrooms & herbs sauteed in a rich marsala wine sauce served with salt baked potatoes

from the charbroiler—top choice/AAA), aged & hand-cut, served with salt-baked potato, salad & 2 pieces of french bread
(we do not recommend well-done steaks. if ordered, please allow 20-25 minutes.)

delmonico—12 oz. most flavorful, very juicy, & highly marbled 29.-

new york strip—16 oz. tasty & tender, medium marble 29.-

filet mignon—8 oz. ultimate taste in a leaner cut 32.-

shrimp(3) & filet—6 oz. 30.-

lamb chops—4 chops \$35.-
2 chops \$24.-

pastas—pasta entrees served over angel hair linguini w/ garden or caesar salad and 2 pieces of french bread

seafood scampi 19.-
shrimp, scallops, crab sauteed in garlic butter, herbed bread crumbs & parmesan

shrimp scampi 17.-
shrimp sauteed in garlic butter, herbed bread crumbs & parmesan

oysters in champagne sauce 24.-
local oysters sauteed in a light champagne & cream sauce, garnished w/ crisp crumbles of bacon & sliced scallions

crab alfredo 23.-
fresh crabmeat sauteed w/ a creamy parmesan cheese sauce

neptune spaghetti 22.-
shrimp, scallops, crab, artichokes, broccoli & mushrooms in a creamy mornay

shrimp or mussels marinara 17.-
shrimp or mussels sauteed in garlic & marinara sauce

pasta primavera.....	16.-
assorted roasted & steamed vegetables sauteed in garlic & marinara sauce	
linguine & meatballs or mushrooms.....	15.-
all homemade w/ choice of meat sauce or marinara	
extra plate.....	3.-

**All prices and items are subject to change.*

ADVISEMENT - We do our best to accommodate all special requests, but if you change or alter our recipes and decide you don't like it, you will be responsible for the bill.

Senior citizens and lighter fare menus available, please ask your server