



## dinner menu

### house specialties

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

#### grilled catch of the day

market

the freshest available- please ask your server

#### seafood smothered flounder

19.-

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

### traditional chincoteague seafood

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

#### shellfish bouillabaisse

26.-

shrimp, mussels, scallops, crabmeat & clams & oysters in the shell ,  
steamed in a flavorful, garlicky seafood broth (low in carbs & calories)

#### crab imperial

22.-

blue crab lightly mixed with mornay sauce & special herbs then baked

#### home-made crab cakes

21.-

our own recipe, fried to a golden brown (we do not broil crab cakes)

#### blue crab & proscuitto skillet

22.-

fresh crabmeat & salty italian ham mixed with a little garlic butter & baked

#### jumbo fried shrimp

16.-

5 of the largest available

#### grilled or sauteed scallops

22.-

ocean-fresh, day-boat scallops, cooked to perfection

#### fried chincoteague oysters

19.-

known world-wide

#### oysters & crab cake

21.-

the best of both worlds

#### fried or broiled flounder

18.-

### **tender veal dishes**

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served w/ garden or caesar salad and 2 pieces of french bread

**veal parmigiana** **22.-**

battered & fried veal, layered with meat sauce & provolone, served with side of linguini

**veal marsala** **22.-**

tender veal, fresh mushrooms & herbs sauteed in a rich marsala wine sauce  
served with salt baked potatoes

### **from the charbroiler**

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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** **30.-**

**shrimp(3) & filet- 6 oz.** **29.-**

**lamb chops** **4 chops - \$30, 2 chops - \$20.-**

### **pastas**

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

**seafood scampi** **18.-**

shrimp, scallops, crab sauteed in garlic butter, herbed bread crumbs & parmesan

**shrimp scampi** **16.-**

shrimp sauteed in garlic butter, herbed bread crumbs & parmesan

**oysters in champagne sauce** **21.-**

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

**crab alfredo** **22.-**

fresh crabmeat sauteed w/ a creamy parmesan cheese sauce

**neptune spaghetti** **20.-**

shrimp, scallops, crab, artichokes, broccoli & mushrooms in a creamy mornay

<b>shrimp or mussels marinara</b>	<b>16.-</b>
shrimp or mussels sauteed in garlic & marinara sauce	
<b>pasta primavera</b>	<b>16.-</b>
assorted roasted & steamed vegetables sauteed in garlic & marinara sauce	
<b>linguine &amp; meatball or mushrooms</b>	<b>14.-</b>
all homemade w/ choice of meat sauce or marinara	
<b>extra plate</b>	<b>3.-</b>

**Senior citizens menu available, please ask your server**

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