

# Mother's Day Menu

2-8 PM

## Soup & Appetizers

Cream of Crab .....\$7.95

A local favorite. Simply the Best!

Oysters Casino..... \$8.95

Our Special Recipe!

Roasted Portabella Mushroom.....\$8.95

Baked with Feta cheese, garlic, red peppers  
french bread.

Blue Point Oysters.....\$11.95

(Long Island) – on the half shell

Smoked Salmon.....\$10.95

Served with onions, capers & horseradish cream  
sauce.

Seafood Chowder.....\$ 6.75

Crab Dip for Two.....\$10.95

Our classic recipe – a blend of lump  
crab & cheddar cheese.

BBQ Shrimp.....\$9.95

(4) Large Shrimp wrapped in bacon &  
finished with a tangy BBQ sauce.

Seafood Crepe.....\$8.95

Shrimp, Scallops and Crab wrapped in a  
delicate crepe & topped with mornay sauce.

## Entrees

*All entrees served with Potatoes Au Gratin & steamed asparagus,  
rolls & homemade seasonal muffins.*

Add a Spinach, Caesar, BLT Wedge or Garden Salad for....\$3.95

Stuffed Shrimp Imperial – Jumbo Gulf Shrimp stuffed with crab imperial..... \$24.95

Salmon or Veal Oscar – Poached Atlantic Salmon topped with crab meat, tender asparagus,  
finished with a béarnaise sauce..... \$23.95

Chicken or Veal Marsala – Sautéed with exotic mushrooms in a Marsala brown  
sauce..... \$17.95

Crab Cakes (2) – This local specialty can be broiled or fried..... \$23.95

Lobster Tails – (2) 6 oz. Canadian cold water tails..... \$34.95

Stuffed with Crab Imperial..... \$4.95

Tilapia Magnolia – Sautéed with olive oil, white wine, capers & herbs and topped with  
shrimp..... \$19.95

Prime Rib 12oz – Simply the Best!..... \$24.95

Filet Mignon – Grilled center cut of the most tender beef..... \$31.95

Seafood Crepes – Shrimp, scallops & crab in a delicate crepe and topped with a mornay sauce... \$19.95

Soft Shell Crabs – Pan Seared with a corn asparagus salsa..... \$24.95