

# LUNCHEON

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## Appetizer

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Choice of Soup du Jour or Tossed Salad

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## Entrees

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All lunch entrees include house baked bread, fresh seasoned vegetable, potato, dessert, coffee & tea service

### Broiled Fillet of Flounder

*a thick fillet, always fresh, broiled with white wine and lemon*

### Crab Trap Famous Crabcake

*our popular crab cake, golden fried, served with tartar sauce and lemon*

### Stuffed Breast of Chicken

*crispy coated, stuffed with broccoli and cheese, finished with a light cheese sauce*

### Veal Parmigiana

*tender veal cutlet topped with mozzarella and homemade tomato gravy*

### Stuffed Baked Flounder

*twin flounder fillets with our own crab stuffing*

### Grilled Salmon Fillet

*a boneless salmon fillet, grilled, accompanied with hollandaise sauce*

### Roast Top Sirloin of Beef

*house roasted top sirloin of beef served sliced with Jardiniere gravy*

### Grilled Filet Mignon

*a tender 5 oz. filet mignon, flame grilled, served with jumbo onion ring!*

### Fried Gulf Shrimp

*our shrimp are hand breaded every day, golden fried, served with cocktail sauce*

### Chicken Cordon Bleu

*breast of chicken, swiss cheese and smoked ham, served with a mushroom supreme sauce*

### Baked Stuffed Shrimp

*three gulf shrimp stuffed with our deviled crab, baked en casserole*

### Herb Grilled Chicken

*marinated chicken breast, flame grilled, served over seasoned rice with a melting herb butter*

### All Luncheon Platters

**\$15.95**

An additional 20% service charge and 7% N.J. Sales tax will be added to all prices

# DINNER MENU

## Appetizer

Choice of Soup du Jour or Fresh Seasonal Fruit Cup

## Entrees

All dinners include house baked bread, house salad, fresh seasoned vegetable, potato, dessert, coffee & tea service

### Seafood Specialties

- Broiled Fillet of Flounder** ..... \$ 22.95  
*locally caught flounder fillet, broiled with white wine and lemon*
- Grilled Atlantic Salmon Fillet** ..... \$ 22.95  
*a thick boneless salmon fillet, flame grilled, topped with lump crab and a Chardonnay cream sauce*
- Salmon Mediterranean** ..... \$ 22.95  
*fresh Atlantic salmon fillet topped with spinach, tomatoes and feta cheese crumbles*
- Baked Stuffed Flounder** ..... \$ 25.95  
*fresh flounder fillet stuffed with our famous lump crab imperial*
- Twin French Fried Lobster Tails** ..... \$ 27.95  
*(2) four oz. cold water lobster tails, golden fried served with drawn butter & tartar sauce ... a real treat!*
- Blackened Tuna Steak** ..... \$ 22.95  
*fresh yellowfin tuna steak, blackened cajun style, sauced with bernaise*
- Our Famous Crab Cakes** ..... \$ 20.95  
*made with lump crab, golden fried, our #1 seller! made with lump crab, golden fried, our #1 seller!*
- Crispy Griddled Crab Cakes** ..... \$ 25.95  
*(2) - made with all lump crabmeat, served over Chardonnay cream sauce*
- Broiled Seafood Combination** ..... \$ 32.95  
*A fancy combination of lobster, shrimp, scallops, flounder, broiled crabcake and deviled clam*
- Fried Gulf Shrimp** ..... \$ 20.95  
*sweet gulf shrimp, hand breaded, golden fried*
- Baked Stuffed Shrimp** ..... \$ 24.95  
*three gulf shrimp stuffed with our crab imperial, baked en casserole*
- Crab Imperial** ..... \$ 24.95  
*made with all lump crab, voted "Best of the Shore"!*
- Broiled Lobster Tail** ..... Market  
*a 12 oz. broiled lobster tail - drawn butter*
- Broiled Surf & Turf** ..... Market  
*a 6 oz. filet mignon and two 4 oz. cold water lobster tails*

An additional 20% service charge and 7% N.J. Sales tax will be added to all prices

# DINNER MENU

## Appetizer

Choice of Soup du Jour or Fresh Seasonal Fruit Cup

## Entrees

All dinners include house baked bread, house salad, fresh seasoned vegetable, potato, dessert, coffee & tea service

### Meat Selections

**Roast Prime Rib of Beef** ..... \$ 25.95

*our legendary slow roasted prime rib, served with natural au jus gravy*

**Grilled Filet Mignon** ..... \$ 29.95

*fork tender filet mignon, char grilled, served with bernaise and jumbo onion rings*

**Twin Double Cut Pork Chops** ..... \$ 24.95

*two thick 10 oz. chops, grilled on the open hearth served with a rosemary demi glace*

**Roast Top Sirloin of Beef** ..... \$ 17.95

*house roasted, served sliced with a Jardiniere gravy*

**Kansas City Sirloin Steak** ..... \$ 27.95

*a thick 14 oz. sirloin, grilled, served with smashed potatoes and a melting Tabasco butter*

**Veal Parmigiana** ..... \$ 22.95

*a large, tender nature veal, golden fried, topped with mozzarella and homemade tomato gravy*

**Medallions of Veal with Wild Mushroom Sauce** ..... \$ 22.95

*tender veal medallions sauteed in a wild mushroom brandy cream sauce*

**Veal DeFino** ..... \$ 21.95

*a golden fried veal cutlet topped with fresh spinach and mozzarella, sauced with demi glace*

**Baked Chicken Florentine** ..... \$ 19.95

*chicken stuffed with sweet Italian sausage, spinach & cheese, served with rosemary demi glace*

**Stuffed Chicken Oscar** ..... \$ 22.50

*stuffed boneless breast with crab imperial & asparagus, oven baked, sauced with hollandaise*

**Chicken Cordon Bleu** ..... \$ 21.95

*stuffed with smoked ham & swiss, golden fried topped with mozzarella and a mushroom supreme sauce*

**Chicken Parmigiana** ..... \$ 19.50

*an over sized breast of chicken hand breaded, golden fried, topped with mozzarella and tomato gravy*

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# HORS D' OEUVRES / BAR SERVICE

( Priced per 100 pieces )

<b>Baked Clams Casino</b> <i>served on a bed of rock salt</i> .....	\$ 125.00
<b>Scallops Wrapped with Bacon</b> <i>served with our sweet n' spicy Thai pepper sauce</i> .....	\$ 185.00
<b>Stuffed Mushroom Caps</b> <i>with our lump crab imperial</i> .....	\$ 115.00
<b>Anthony's Stuffed Mushrooms</b> <i>with sweet sausage, cheese &amp; spinach</i> .....	\$ 95.00
<b>Stuffed Fried Mushrooms</b> <i>with our deviled crab, golden fried</i> .....	\$ 95.00
<b>Baked Oysters Rockefeller</b> <i>on a bed of rock salt, sauced with hollandaise</i> .....	\$ 125.00
<b>Coconut Shrimp</b> <i>accompanied with raspberry dippin' sauce</i> .....	\$ 115.00
<b>Crab Bites</b> <i>our bite size deviled crab, cocktail sauce</i> .....	\$ 105.00
<b>Cocktail Franks in Pastry</b> <i>served with spicy mustard</i> .....	\$ 75.00
<b>Danish Meatballs</b> <i>served with caper sauce or homemade marinara</i> .....	\$ 75.00
<b>Sesame Chicken Fingers</b> <i>accompanied with sweet n' sour sauce</i> .....	\$ 75.00
<b>Teriyaki Chicken Strips</b> <i>grilled chicken tenders with teriaki</i> .....	\$ 95.00
<b>Buffalo Wings</b> <i>spicy, not sloppy, served with bleu cheese</i> .....	\$ 75.00
<b>Filet Brochettes</b> <i>skewered filet mignon tips, grilled, teriyaki glazed</i> .....	\$195.00
<b>Jalepeno Poppers</b> <i>stuffed with cream cheese, served with marinara</i> .....	\$ 95.00
<b>Assorted Petite Quiches</b> <i>a mix of spinach, broccoli &amp; Lorraine</i> .....	\$ 105.00
<b>Cheese Puffs</b> <i>a blend of mixed cheeses, hand breaded, golden fried, with marinara</i> .....	\$ 75.00
<b>Chilled Cocktail Shrimp</b> <i>served in a chilled ice bowl with cocktail sauce</i> .....	\$ 125.00
<b>Fresh Market Vegetables</b> <i>an arrangement of chilled garden veggies with dip!</i> .....	\$ 75.00
<b>Assorted Cheese Platter</b> <i>served with crackers, fresh fruits and mustard</i> .....	\$ 85.00

## Bar Service

### Open Bar

(prices quoted per person)

First Hour .....	\$ 25.00
Each Additional Hour .....	\$ 15.00

### Cash Bar

Mixed Drinks .....	\$ 4.50 <i>and up</i>
Premium Spirits .....	\$ 5.00 <i>and up</i>
House Wine .....	\$ 4.00 <i>and up</i>
Cordials .....	\$ 6.00 <i>and up</i>
Domestic Beer .....	\$ 4.00
Imported Beer .....	\$ 4.50
Soft Drinks .....	\$ 1.50

### Wines

Bottled Wines Also Available

Champagne Toast .....	\$ 4.50 per person
Non Alcoholic Punch ....	\$ 3.00 per person

An additional 20% service charge and 7% N.J. Sales tax will be added to all prices