



Celebrating 52 years of serving South Jersey's BEST customers!

~ All meats are cooked to order, our fish is always fresh, we cook in cholesterol free oil and everything is prepared to order.. enjoy your meal ~

All Dinners include choice of
New England Clam Chowder or Soup Du Jour
Bread Basket • California Salad Bowl • Dessert

~ Tonight's Entrées ~

Filet Mignon Medallions Au Poivre

two 4 oz. filet mignon medallions pan sauteed in a brandy peppercorn cream sauce - mashed potatoes

Fried Combination Seafood Platter

a golden fried combination of shrimp, crab cake, deviled clam and flounder

Bourbon Glazed Prime Pork Chop

a 10 oz. prime pork chop, cooked on the grille, brushed with a sweet and smokey Jack Daniel's bourbon glaze, served over mashed sweet potatoes

Veal Cutlet Scallopine

tender veal cutlet topped with mozzarella cheese and a classic tomato scallopine sauce

Chicken Breast Gorgonzola

sauteed chicken breast in a garlic crumb crust, topped with a Gorgonzola cream sauce - over braised spinach

Oriental Shrimp Bowl

*Gulf shrimp, carrot, red peppers, broccoli and snow peas in a light Asian orange glaze, over rice
* also available as a vegetarian option **

Broiled Crab Cake

100% all lump crab cake oven broiled, served over a delicious creamed corn sauce

Fish & Chips

flaky white North Atlantic cod fillet cooked in a golden Sam Adams beer batter, served with remoulade sauce, honey mustard sauce and warm crispy Kettle chips

Cedar Planked Salmon

fresh thick salmon fillet topped with fresh lemon slices, herbs and pure honey, cooked on a cedar plank on our grille

Fried Shrimp

sweet Gulf shrimp, hand breaded, cooked golden brown - a favorite!

Mahi Mahi Oreganatto

fresh mahi mahi fillet griddled with a toasted bacon-herb crumb crust, served over a horseradish peppercorn cream sauce

Fruite Di Mare Fra Diavlo

a collection of clams, mussels and calamari sauteed in our own tomato fra diavlo sauce - over linguine

Salmon Salad

grilled salmon fillet served over mixed greens with strawberries dried figs, bleu cheese crumbles candied walnuts and red onion - champagne vinaigrette

~ Assorted Desserts~

All Dinners are Priced at \$ 39.95 for two
Sorry... No Substitutions

.. and as always your gratuity for proper service is always appreciated!