

## Happy New Year! - 2021

*Complimentary Champagne*

~ **Choice of Appetizer** ~

Cream of Crab Bisque • Chilled Shrimp Cocktail • Broiled Clams Casino • Garlic Crusted Scallops- Lemon Beurre Blanc  
Maine Lobster Bisque • Lobster Risotto Balls - Roasted Chipolte Cream Sauce  
Baked French Onion Soup Gratinee' • Roasted Brussel Sprouts with Bleu Cheese and Bacon - Balsamic Glaze

~ **Choice of Salad** ~

B.L.T. Wedge

*chilled Iceberg Lettuce wedge topped with crumbled bacon, bleu cheese and tomato bits - chopped egg, red onion*

Winter House Salad

*gala apples, candied walnuts, dried cranberries, figs and feta cheese - Champagne dijon vinaigrette - over baby greens*

~ **Choice of Entree** ~

Crispy Lobster Crab Cakes LeJohne

*two crispy griddled crab cakes made with jumbo lump crabmeat, Maine lobster, bacon and chives - served over a horseradish dijon sauce*

Pan Seared Day Boat Scallops over Lobster Sweet Corn Risotto

*fresh Cape May scallops, pan seared, served over a lobster-sweet white corn risotto, finished with a fire roasted tomato cream sauce*

Filet Mignon

*10 oz. center cut filet mignon, flame grilled served with Bordelaise sauce - garlic mashed potatoes - onion rings*

Pistachio Crusted Chilean Sea Bass

*brilliant white Chilean sea bass fillet griddled with a toasted pistachio crumb crust topped with lump crabmeat in a creamy herb vin blanc*

Broiled Lobster Tail

*a sweet succulent 12 oz. cold water lobster tail, brushed with butter, oven broiled*

*~ also available golden fried upon request ~*

Our Seafood Combination

*a collection of lobster tail, flounder fillet, shrimp, scallops, crab cake and deviled clam*

*~ available either broiled or golden fried- please specify ~*

Roasted Western Prime Rib of Beef

*our popular full cut of prime rib, slow roasted for 12 hours, served with horseradish sauce and au jus*

Veal Marc Anthony

*tender veal medallions, pan sauteed, smothered with jumbo lump crabmeat, in a roasted garlic cream sauce*

*served over whipped potatoes - topped with braised spinach*

Stuffed Flounder Di Mare

*local flounder fillet, stuffed with shrimp, scallops & crab imperial, finished with lobster sauce*

Grilled Angus T-Bone

*a 20 oz. Black Angus, cooked on the grill topped with a melting house butter*

Admirals Saute`

*4 oz. lobster tail, shrimp, scallops and jumbo lump crabmeat in a light garlic butter sauce - served over linguine - crostini bread*

Crab Imperial

*our famous crab imperial, jumbo lump - baked en casserole*

~ **Assorted Desserts** ~

Coffee & Tea Included

*Prix Fixe - \$75 per person*