

Luncheon Menu

Plated Lunch Menu - \$ 20.95

All entrees are served with house baked breads, house salad OR soup of the day, seasoned vegetable, starch & dessert

Additional Course Suggestions (Choose One)

Soup du Jour
\$ 3.00

Crab Bisque
\$ 7.00

Shrimp Cocktail
\$ 9.00

Clams Casino (4)
\$ 9.00

Tomato Mozzarella Salad
\$ 6.00

Maryland Crab Bites
\$ 9.00

Salads

House Tossed Greens

tossed greens, cherry tomato, cucumber
carrot, croutons - creamy Italian dressing

Apple Walnut Salad (Add \$2.00)

mixed greens, Gala apple, candied walnuts, craisins, bleu cheese crumbles
balsamic vinaigrette

Entrees

(Limited to Three)

Fillet of Flounder

always fresh, broiled or Panko fried

Crab Trap Crab Cake

our popular deviled crab, golden fried

Grilled Herb Salmon Fillet

hollandaise

Fried Shrimp

house breaded

Stuffed Fillet of Flounder

with our deviled crab

*** Salmon Salad**

*herb grilled salmon over greens with dried
cranberries, Buffalo mozzarella, toasted pine nuts
and asparagus - balsamic vinaigrette*

Herb Grilled Chicken Breast

over seasoned rice pilaf with house herb butter

Grilled Filet Mignon

5 oz. flame grilled - onion ring

Stuffed Chicken

with broccoli and cheese - mornay sauce

Grilled Chicken Cordon Bleu

prosciutto, mozz cheese, spinach and mushroom sauce

Veal Parmigiana

mozzarella - homemade tomato gravy

Vegetarian Aioli

*mixed garden vegetables in oil and garlic
tossed with penne pasta*

*** Chicken Cobb Salad**

*over greens with chopped bacon, avocado, hard cooked egg,
tomato & bleu cheese - ranch dressing*

Dessert

(Select One)

Ice Cream Sundae

*with vanilla bean ice cream
chocolate sauce*

Chocolate Cake

chocolate fudge

Carrot Cake

moist and delicious

Coffee and tea service

(*Complete)

Prices subject to NJ sales tax and a 20% gratuity charge

Hors D' Oeuvres Selections

Baked Clams Casino

our popular clams casino, minced, topped with bacon
\$ 195.00

Stuffed Mushroom Caps

w/ crab imperial \$150.00 w/ Sweet sausage, spinach and cheese \$ 125.00

Coconut Shrimp

accompanied with raspberry dipping sauce
\$ 125.00

Crab Bites

our popular deviled crab made bite size - cocktail sauce
\$ 165.00

Cocktail Franks in a Blanket

served with spicy mustard
\$85.00

Cheese Puffs

mozzarella cheese bites , hand breaded, marinara
\$ 85.00

Danish Meatballs

served with caper sauce or homemade marinara
\$ 85.00

Sesame Chicken Fingers

crispy chicken fingers topped with toasted sesame - sweet n' sour sauce
\$ 90.00

Buffalo Wings

crispy wings (or boneless tenders) in Buffalo sauce
\$ 95.00

Assorted Petite Quiches

a mix of spinach, cheese, broccoli and Lorraine
\$ 130.00

Vegetable Spring Rolls

served with a sweet n' spicy - Thai pepper sauce
\$ 130.00

Grilled Marinated Vegetables

grilled zucchini, yellow squash, asparagus, mushrooms, sweet bell peppers, carrot and red onion
drizzled with vinaigrette
\$ 125.00

Assorted Cheese Display

assorted cheeses, fresh fruits crackers and mustard
\$ 110.00

Fresh Garden Crudite

a selection of fresh cut veggies, with creamy buttermilk dip
\$ 85.00

Dinner Banquet Menu Selections

All entrees are served with house baked breads, house salad OR soup of the day, vegetable, starch and dessert

Additional Course Suggestions (Choose one)

Soup du Jour \$ 3.00	Crab Bisque \$ 7.00	Shrimp Cocktail \$ 9.00
Clams Casino (4) \$ 9.00	Tomato Mozzarella Salad \$ 6.00	Maryland Crab Bites \$ 9.00

Salads

House Tossed Greens

tossed greens, cherry tomato, cucumber
carrot, croutons - creamy Italian dressing

Apple Walnut Salad (Add \$2.00)

mixed greens, Gala apple, candied walnuts, raisins, bleu cheese crumbles
balsamic vinaigrette

Entrees

(Limited to Three)

Fillet of Flounder \$ 27

always fresh, broiled or Panko fried

Crab Trap Crab Cakes \$ 26

our popular deviled crab, golden fried (2)

Roasted Atlantic Salmon Fillet \$ 28

with a Mediterranean salsa

Baked Stuffed Flounder \$ 32

with our crab imperial

Grilled Tuna Steak \$ 27

with roasted asparagus and red peppers, herb butter

Crispy Griddled Crab Cakes \$34

all lump crab cakes, pan sauteed, Chardonnay cream

Crab Imperial \$ 30

served en casserole - all lump crab

French Fried Shrimp 25

all lump crab cakes, pan sauteed, Chardonnay cream

French Fried Lobster Tails \$ MP

two 4 oz. cold water lobster tails - drawn butter

Broiled Seafood Combination \$ MP

*lobster, dev clam, dev crab, flounder,
shrimp and scallops*

Grilled Filet Mignon \$ 36

choice 8 oz. bernaise sauce - jumbo onion ring

Kansas City Sirloin Steak \$36

12 oz. flame grilled - Tabasco butter - smashed potatoes

Prime Rib \$39

slow roasted, served au jus

Veal Parmesan \$ 26

mozzarella - homemade tomato gravy

Grilled 12 oz. Prime Berkshire Pork Chop \$ 27

herb butter

Chicken Cordon Bleu \$ 24

stuffed with ham, Swiss cheese, mushroom supreme sauce

Chicken Parmesan \$ 24

mozzarella - homemade tomato gravy

Chicken Marsala \$ 24

mozzarella - mushroom Marsala wine sauce

Vegetarian Aioli \$ 22

*mixed garden vegetables in oil and garlic
tossed with penne pasta*

Dessert

(Select One)

Chocolate Ice Cream Sundae

with vanilla bean ice cream

Cheesecake

Cherry topping

Chocolate Cake

Chocolate fudge icing

Carrot Cake

moist and delicious

Coffee and tea service

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