

Luncheon Menu

Plated Lunch Menu - \$ 23.95

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

Eggplant Parmesan

mozzarella, marinara

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 subjeti to NJ sales tax and a 20% gratuity charge