



## Entrees

- Chicken Piccata** – Chicken sautéed with artichokes, mushrooms and capers in a lemon butter sauce. \$15
- Chicken Marsala** – Pan seared chicken with mushrooms in a marsala wine sauce. \$14
- Chicken Romano** – Romano battered chicken baked and topped with spinach, cherry tomatoes and lemon butter. \$15
- \* **Ribeye** – Chargrilled 16oz. ribeye topped with mushrooms, onions and Cajun butter. \$20
- \* **New York Strip** – Chargrilled 12oz. Strip with grilled portobellos and garlic thyme demi-glaze. \$21
- \* **Filet Mignon** – Chargrilled 7oz. filet topped with garlic herb butter. \$23
- Pork Porterhouse** – 12oz. porkchop grilled to perfection. \$18
- Chicken Tortellini** – Chicken tossed with cheese tortellini, roasted tomatoes and spinach in a pesto cream. \$13
- Penne w/ Sausage and Shrimp** – Penne with Andouille sausage, shrimp, roasted red peppers and asparagus tossed in garlic oil. \$18
- Chicken Alfredo** – Chicken tossed with broccoli and linguini in an Alfredo sauce. \$13
- Pecan Tilapia** – Pecan encrusted Tilapia topped with a raspberry balsamic glaze. \$15
- Atlantic Salmon** – Grilled Atlantic salmon topped with a lemon dill beurre blanc. \$16
- \* **Sesame Tuna** – Chargrilled Yellowfin tuna served rare with a cucumber relish and a sweet chili pineapple glaze. \$18
- Asiago Seabass** – Pan seared Chilean Seabass topped with asiago, plum tomatoes and lemon butter. \$26
- Seafood Platter** – Grilled shrimp, salmon, halibut and swordfish served over wild and long grain rice with garlic herb butter. \$22
- Crab Cakes** – Maryland style breaded and deep-fried served with a honey mustard sauce. \$21

*All entrees are served with your choice of:  
Potato (baked or mashed), rice, chef's vegetable, coleslaw or side of pasta.  
All pasta dishes are served with garlic bread.*

*Thanks for being our guest  
Chef Frank H. and Sous Marc S.*

\* Consuming raw or undercooked foods increases the risk of a food-borne illness.



## Appetizers

- Zucchini Rolls** – Zucchini fried and rolled with capicola, basil and fresh mozzarella over marinara. \$6
- Stuffed Crimini Mushrooms** – Criminis stuffed with crab imperial and served on a garlic cream sauce. \$7
- \* **Seared Tuna** – Sesame crusted Yellowfin tuna served rare with napa slaw, soy and wasabi. \$9
- \* **Cajun Tuna** – Yellowfin tuna crusted with cajun seasoning, served rare with a blue cheese cream sauce. \$9
- Shrimp Cocktail** – Five jumbo shrimp with lemon and cocktail sauce. \$9
- Calamari** – Fried calamari over marinara and topped with grated Romano. \$7

## Soups

- Manhattan Clam Chowder** \$4
- Soup du' Jour** \$3

## Dining on the Dock

- |                            |  |        |
|----------------------------|--|--------|
| Pizza                      | 16" Large  | \$11   |
|                            | 10" Small  | \$6    |
|                            | \$0.75 additional toppings   |        |
|                            | (pepperoni, mushroom, sausage, ham, green peppers, banana peppers) |        |
| Wings                      | 1/2 Dozen  | \$3.50 |
|                            | 1 Dozen  | \$7    |
|                            | (BBQ, Hot, Plain)  |        |
| Kelbassi/Kraut with Fries  |  | \$8    |
| Chicken Fingers with Fries |  | \$5    |
| Jalepeno Poppers (5)       |  | \$4    |
| Mozzerella Sticks (5)      |  | \$4    |

## Beverages

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|---|--------|
| Coca-Cola, Diet Coke, Seven-Up, Ginger Ale, Iced Tea, Root Beer, Lemonade | \$1.75 |
| Draft 16oz  | \$2.00 |
| Domestic Bottle   | \$2.50 |
| Well Mixed  | \$3.25 |
| Wine  | \$4.75 |
| Shot  | \$2.00 |
| Import  | \$3.50 |

## Salads

- House Salad** – Mixed greens with cucumbers, tomatoes, shredded carrots and croutons with your choice of dressing. \$3
- Caesar Salad** – Romaine lettuce tossed with Caesar dressing, croutons and cherry tomatoes, then topped with grated Romano cheese. \$4
- Spinach Salad** – Baby spinach tossed with red onion, bacon and sweet onion vinaigrette. \$4
- Buffalo Mozzarella Salad** – Cherry tomatoes and fresh mozzarella served on a bed of mixed greens and topped with balsamic glaze, extra virgin olive oil and fresh basil. \$6
- Grilled Steak or Chicken Salad** – Mixed greens with tomatoes, onions, cucumbers, french fries, cheese and your choice of steak or chicken. \$7
- Dressings** ~ Balsamic, Caesar, Raspberry, Ranch, Italian, Thousand Island, French, Blue Cheese and Sweet Onion. (\$.50 for extra dressing)

## Sanwiches

- Half-a-pound burger grilled and served on a kaiser with your choice of toppings and cheese.\* \$7
- Toppings ~ Mushrooms, Onions, Bacon, Banana Peppers, Bell Peppers
- Cheese ~ American, Swiss, Mozzarella, Pepper jack, Blue, Cheddar
- Chargrilled chicken sandwich with mushrooms, bbq sauce, and cheddar cheese served on a ciabatta roll. \$6
- Hot sausage served on a hoagie roll with peppers, onions, marinara, and mozzarella cheese. \$6
- Smoked turkey topped with bacon and mozzarella and served on a croissant with a parmesan mayo. \$6
- Beer battered fish sandwich, served on a hoagie roll with tarter sauce. \$7
- Corned beef, sauerkraut, swiss and thousand island served on marble rye. \$7

## Dessert

- Ultimate Chocolate Cake \$4.00
- Tiramisu \$4.00
- Key Lime Pie \$4.00
- Cheesecake \$4.00
- Sundae \$4.00
- Chocolate or Vanilla Ice Cream \$2.00