



**APPETIZER COURSE**

Selection of One:

**HOUSE SALAD**

**CAESAR SALAD**

**NEW ENGLAND CLAM CHOWDER**

**ENTRÉE COURSE**

**SELECTION OF ONE:**

**BOSTON BAKED SCROD**

Baked with lemon buttered crumbs served with fresh seasonal vegetables.

**MARYLAND CRAB CAKES**

Two fresh Maryland style crab cakes with grain mustard sauce. Served with sea salt fries.

**GRILLED ATLANTIC SALMON**

Served with seasonal vegetables.

**CHICKEN PICATTA**

Served over fresh linguini.

**CHEF'S DESSERT**

**COFFEE, TEA, ICE TEA AND SOFT DRINK**

❖ **\$48.00 per person** ❖



## **APPETIZER COURSE**

**SELECTION OF ONE:**

**HOUSE SALAD**

**CAESAR SALAD**

**NEW ENGLAND CLAM CHOWDER**

## **ENTRÉE COURSE**

**Selection of One:**

**SCROD MONTEREY**

New England cod baked with tomato, jack cheese and lemon buttered crumbs. Served with seasonal vegetables.

**WASABI CRUSTED SALMON**

Served over stir-fried vegetables and miso vinaigrette.

**GINGERED SEA BASS**

Ginger soy glazed sea bass, Asian vegetables, steamed white rice.

**MARYLAND CRAB CAKES**

Two fresh Maryland style crab cakes with grain mustard sauce. Served with fresh vegetable of the day.

**GRILLED MARINATED TERIYAKI STEAK TIPS\***

Served with sea salt fries.

## **CHEF'S DESSERT**

**COFFEE, TEA, ICED TEA AND SOFT DRINK**

❄️ **\$56.00 per person** ❄️





## STARTER COURSE

CRISPY CALAMARI AND CALIFORNIA ROLL

## APPETIZER COURSE

SELECTION OF ONE

CAESAR SALAD

HOUSE SALAD

NEW ENGLAND CLAM CHOWDER

## ENTRÉE COURSE

SELECTION OF ONE

1 ¼ LB. BAKED STUFFED LOBSTER

Served with drawn butter, sea salted fries

WASABI CRUSTED SALMON

Served over stir-fried vegetables and miso vinaigrette.

GINGERED SEA BASS

Ginger soy glazed sea bass, Asian vegetables, steamed white rice.

GRILLED MARINATED TERIYAKI STEAK TIPS\*

Served with sea salt fries.

FRIED SEAFOOD PLATTER

scallops, shrimp, calamari, fried clams & native cod with sea salted fries

## CHEF'S DESSERT

**COFFEE, TEA, ICE TEA AND SOFT  
DRINK**



**\$65.00 per person**

