

Specialty Drinks

Pumpkin Pie Martini \$9 Caramel Apple Sangria \$9

# **Appetizers**

**Flash Fried Calamari** served with lemon and homemade marinara or asian style tossed with sweet and spicy sauce \$15.99

**Oysters Rockefeller** oysters topped with a creamy, three cheese spinach mix and our signature imperial sauce \$15.99

**Clams Casino** top neck clams stuffed with a medley of onion, peppers and bacon \$9.99

**Coconut Shrimp** jumbo shrimp rolled in fresh coconut and served with a tangy marmalade sauce \$14.99

**Shrimp Cocktail** five jumbo shrimp, steamed and peeled, served with homemade cocktail sauce \$12.99

**PEI Mussels** sautéed in a garlic white wine sauce or served diablo style \$12.99

Signature Crab Dip seasoned cream cheese and crab meat topped with melted cheese, served with toasted baquette \$16.99

### **3-Course Dinner**

## First Course

Homemade Cream of Turkey Soup or Tossed Salad

#### **Main Course**

served with choice of two sides: broccoli | corn |stewed green beans baked potato | pickled beets | house cut fries | mashed potatoes | baked sweet potato

**Thanksgiving Dinner** oven roasted turkey with homemade stuffing and cranberry sauce \$24.99

**Baked Ham** hand-carved ham glazed with sweet hawaiian glaze served with homemade stuffing \$24.99

**Deluxe Thanksgiving Dinner** oven roasted turkey and baked ham served with homemade stuffing and cranberry sauce \$26.99

**Pork Chops** tender pork chops rubbed with house seasoning, grilled to your liking \$22.99

**Prime Rib** slowly roasted extra thick cut of aged beef served with au jus \$35.99

**T-Bone** 22 oz extra thick cut bone-in steak, grilled to your liking \$32.99

**Porterhouse** a tender, flavorful cut of beef, grilled to your liking \$39.99

New York Strip a classic, 16 oz thick cut strip steak, grilled to your liking \$37.99

**Filet Mignon** 10 oz center cut filet of beef, grilled to your liking \$35.99

**Chicken Chesapeake** chicken breast topped with jumbo lump crab meat and finished with our signature imperial sauce \$37.99

**Chicken Parmesan** pan fried chicken baked with marinara and mozzarella, served with spaghetti and garlic bread \$23.99

**Stuffed Shrimp** three jumbo shrimp butterflied, seasoned, and stuffed with jumbo lump crab meat \$37.99

**Fried Shrimp** six jumbo shrimp breaded and fried golden brown, served with homemade cocktail sauce \$25.99

**Crab Imperial** 14 oz of lump crab meat topped with our signature imperial sauce \$36.99

Famous Crab Cakes our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried.

single \$32.99 | double \$54.99

**Stuffed Oysters** three oysters on the half shell stuffed with our signature crab imperial \$37.99

**Flounder** served broiled in a lemon butter sauce \$26.99 add jumbo lump crab imperial for \$16.99

**Atlantic Salmon** served broiled in a lemon butter sauce \$26.99 add jumbo lump crab imperial for \$16.99

**Rockfish** served broiled in a lemon butter sauce \$20.99 add jumbo lump crab imperial for \$16.99

**Steak and Cake** 12 oz new york strip with our jumbo lump crab cake \$49.99

Cake and Shrimp jumbo lump crab cake and three fried jumbo shrimp \$37.99

**Jewels of the Sea** 4 oz cold water lobster tail, our jumbo lump crab cake, jumbo shrimp and scallops broiled to perfection, served with drawn butter \$49.99

**Seafood Paradise** shrimp and crab meat sauteed in a pink rose cream sauce served over penne pasta \$29.99

**Broiled Seafood Platter** our jumbo lump crab cake, stuffed oyster, shrimp, scallops and a filet of flounder \$46.99

#### Dessert

Choice of Homemade Apple or Pumpkin Pie