

## STARTERS

BACON wrapped SCALLOPS \$10.99      STEAMED LITTLENECK CLAMS \$7.99

5 ICED SHRIMP w/ Cocktail Sauce \$9.99

MUSHROOM CAPS ROYALE \$9.99  
With Maryland crabmeat stuffing

MOZZARELLA CHEESE STICKS \$7.99  
Deep-fried, served with marinara sauce

DINNER CAESAR SALAD \$9.99      with entrée \$4.95  
Fresh cut Romaine, homemade croutons & grated Romano cheese

CROCK OF ONION SOUP with baked cheese & crouton topper \$5.95  
SOUP du JOUR Cup \$3.25      CHOWDER Cup \$4.95

FROM THE LAND  
ENTREES INCLUDE 2 SIDES - ROLLS & COLESLAW

SLOW-ROASTED PRIME RIBS of BEEF ... while they last  
Cut to order & served with Au jus: Regular Cut \$24.99      Over-sized \$29.99  
Also available 'Texas Style' with Char-grill flavors & Blackened with Cajun Spices add \$2.50

BLACK ANGUS NY STRIP STEAK      9oz - \$21.99      12oz - \$27.99  
SLICED NY SIRLOIN with sautéed mushrooms and garlic butter      9oz - \$22.99      12oz - \$29.99

FILET MIGNON 6 oz. center cut tenderloin, char-broiled, served with onion rings \$32.99  
TENDERLOIN STEAK 'AU POIVRE' Two petite filets, with peppercorn crust & brandy-Dijon cream sauce \$34.99

BOURBON GRILLED PORK CHOPS Boneless, spiked smoky sauce & caramelized onions \$17.99

SURF & TURF ... CHAR-GRILLED NY SIRLOIN [9 oz.] or PRIME RIB regular cut  
With SEA SCALLOPS CASINO or SHRIMP SCAMPI \$38.99  
With 6 OZ LOBSTER TAIL Market Price

## FROM THE SEA

LOBSTER TAIL 6 OZ. with melted butter - Available single & double      MARKET PRICE  
DEEP-FRIED SEA SCALLOPS Hand breaded, cooked till golden brown \$22.99  
BAKED SCALLOPS CASINO Garlic buttered crumbs with sweet minced peppers & bacon bits \$22.99  
BLACKENED SEA SCALLOPS with CAJUN CREAM pan seared, with spinach accent \$23.99

CARAMELIZED GRILLED SALMON Smoky maple glaze & steamed spinach bed \$22.99

FILET of SOLE 'EAST COVE' Egg-battered & sautéed with white wine & lemon butter \$19.99  
SOLE OSCAR with Maryland crab cakes, asparagus spears & Bearnaise sauce \$22.99

SHRIMP SCAMPI Jumbo shrimp sautéed in a garlic-wine sauce with a touch of cream, on rice bed \$24.99

NEPTUNE SEAFOOD MEDLEY pan roasted Seasoned with Old Bay & lemon butter \$27.99  
Sea Scallops, Gulf Shrimp, Sole & Crab Turban & Clams Casino,

## HOUSE SAUTEED FAVORITES

WEINER SCHNITZEL Lightly breaded medallions of veal sautéed with lemon butter \$23.99

VEAL SCALLOPINI - MARSALA With mushrooms, onions, sweet roasted red peppers and julienne salami, in a sweet herb-wine sauce with melted Asiago cheese, over pasta bed \$23.99

CHICKEN PICATTA Egg-dipped & sautéed with lemon butter-wine demi glaze with caper garnish \$19.99

NEW ENGLAND CHICKEN 'CORDON BLUE' Layered julienne ham, broccoli florets & Alfredo cream \$18.99

CHICKEN PARMIGIANA Crumb coated boneless breast, baked with marinara sauce and mozzarella cheese, served with pasta side \$18.99

MEDITERRANEAN CHICKEN & SHRIMP \$21.99  
sun-dried tomatoes, spinach, black olives & onion in Basil -white wine sauce, with Romano grated cheese

GULF SHRIMP & SEA SCALLOP PRIMAVERA with VODKA CREAM \$23.99  
with broccoli florets, mushrooms, roasted red peppers and caramelized onions in a pink-Parmesan cheese / Served over pasta bed

SEAFOOD FRA DIABLO on LINGUINI \$23.99  
Gulf shrimp, sea scallop and baby clams simmered in a spicy Marinara sauce / Littleneck clam garnish

## BISTRO ENTREES

BLACKENED or GRILLED CHICKEN on CAESAR SALAD with tomatoes, black olives & croutons \$15.99

FANTAIL SHRIMP Lightly hand breaded, served with French fries \$15.99

BEER-BATTERED HADDOCK Cooked till golden, tarter & cocktail sauce duo, French fries \$14.99

CHAR-GRILLED 'COVE' BURGER 8 oz. lean ground beef, lettuce- tomato & French fries \$11.99

'BUFFALO' CHICKEN SANDWICH Hot sauce coating & blue cheese crumbles - lettuce-tomato & fries \$11.99

PASTA ALFREDO Creamy Romano cheese sauce with garlic and herbs over linguini - ½ portion \$9/ Full \$13.99  
Add grilled chicken or shrimp \$3.99/\$5.99

CHICKEN WINGS [Buffalo Hot or Parmesan & Garlic] w/celery & blue cheese 6 count \$5.99 10 count \$8.99

DINNER SALAD \$3.95

HOMEMADE BLUE CHEESE DRESSING or BLUE CHEESE CRUMBLES \$1.50

BERNAISE or HOLLANDAISE SAUCE \$2.00

CHOWDER SUBSTITUTION \$2.50

ONION RINGS / SAUTEED MUSHROOMS \$4.25

VEGETABLE SIDE PORTION \$3.50

ENTRÉE SHARING CHARGE \$7.50