

# Happy Easter

## Drink Specials

**Tangerine Martini** ... Stoli Ohranj,  
Cointreau, cocktail mix, & OJ \$8

**Pumpkin Pie Martini** ... Goldschlager,  
Bailey's Irish Crème', Butterscotch schnapps and  
cream, then sprinkled with cinnamon \$9

**Ultimate Margarita** ... Cuervo 1800, Grand  
Mariner, Cointreau, Rose's lime juice., &  
cocktail mix "only for experienced Margarita  
drinker" \$12

**Watermelon Martini** ... Absolute Vodka,  
Watermelon Pucker, Orange liqueur &  
cranberry \$8

**Déjà Vu Martini** ... Vodka, watermelon  
schnapps, pineapple & orange juices \$8

**Merry Berry Martini** ... Raspberry Stoli,  
Chambord, and Cranberry \$8

## Appetizers

**Stuffed Mushrooms Sausage or  
Seafood** ... large mushroom caps filled with  
choice of sausage bread crumb stuffing or  
crabmeat stuffing \$8.95

**Fried Calamari** ... hand cut fresh Calamari,  
dusted in seasoned flour, lightly fried served  
Three ways: (1) CLASSIC: with side of  
marinara sauce, (2) ASIAN: tossed with sweet  
Thai chili sauce or (3) BUFFALO: tossed with  
our wing sauce & served with side of blue  
cheese \$10.95

**Pork Belly** ... Crispy, Braised Pork Belly, " un  
smoked Bacon", served over seaweed salad &  
lemon red onions straws served with a Search  
spicy mayo \$10.95

**Giant Pretzel** ... warm, fresh-baked pretzel  
served with cheddar cheese sauce & honey  
mustard "it's gigantic!" \$8.95

**Shrimp Cocktail** ... five peeled & de  
veined shrimp with cocktail sauce \$10.95

**Thai Shrimp** ... hand breaded butterflied  
shrimp served with sweet Thai chili sauce \$7.95

**Bacon Wrapped Scallops** ... sea scallops  
wrapped in smoked bacon, char-grilled with  
bourbon glaze \$11.95

**Oyster Florentine** ... fresh oysters baked with  
fresh spinach, three cheeses, and panko  
breadcrumbs \$12.95

**Chartreuse Platter** ... Sopersetta, Dried  
Capocollo, house marinated Artichoke hearts,  
Aged Provelone garnished with a pepper shooter  
\$11.95

**Crab Cake & Seaweed** ... homemade crab  
cake, pan fried, served over a seaweed salad  
drizzled with sriracha & wasabi aioli \$10.50

## Soups

**Chicken Noodle** ... chicken, vegetables &  
noodle of the day \$3.50 4.95

**New England Clam Chowder** ... clams,  
potatoes & vegetables in a creamy chowder  
\$3.50 4.95

**French Onion** ... crock of homemade onion  
soup topped with special blend of three cheeses  
\$5.95

**Seafood Gumbo** ... \$3.95 4.95

**Cream of Mushroom** ... with Spinach  
\$4.95

## Dinner Specials

### Crab Cake Combo

a homemade Crab Cake, and six Jumbo breaded  
shrimp served with tartar and cocktail sauces and  
a house salad \$16.95

### Alaskan Salmon Filet

your choice: baked with butter & dusting of  
brown sugar or grilled with Montreal seasoning  
(our most popular) served with side of horseradish  
sauce, potato & vegetable \$17.95

### Rack of Lamb - Pesto or Bourbon glaze

New Zealand lamb, char-grilled, choice of:  
encrusted with pesto & Romano cheese or served  
with a side of Bourbon sauce served with potato  
& vegetable -- chef suggests cooked medium-rare  
to medium \$28.95

### Stuffed Shrimp & Steak

three large shrimp stuffed with crabmeat stuffing  
& grilled sirloin steak filet served with potato,  
vegetable & house salad \$19.95

### Lasagna

layered pasta with three cheese, hamburger,  
Italian sausage, marinara sauce & mozzarella  
cheese \$14.95

### 20-23 oz. Porterhouse -or- 16-18 oz. T-Bone

USDA Choice loin, char-grilled, topped with  
sautéed mushrooms served with potato &  
vegetable Porterhouse 24.95 T-Bone \$22.95

### Flat Iron Steak "Bourbon Glazed" & Ribs

8 oz. steak char-grilled and topped with our  
Bourbon Glaze served with a half rack of our  
baby back ribs \$20.95

### Captain's Catch

shrimp, sea scallops and haddock over rice topped  
with scampi sauce \$22.95

### Surf & Turf

9 oz. Brazilian Lobster Tail and a 8 oz. Filet  
Mignon served with potato, vegetable and drawn  
butter \$42.95

### Frank's "House Steak Special"

our Montreal Style Prime Rib of Beef 14  
oz.,char-grilled, served with a side of Seafood Fra  
Diablo,"clams, scallops & shrimp in a spicy Fra  
Diablo sauce"over linguine. \$35.95

### Rib-eye "Delmonico" Steak

Most Flavorful Cut of Beef - 14oz. hand-cut  
rib-eye, char-grilled & topped with sautéed  
mushrooms served with potato & vegetable  
\$24.95

# Happy Easter

## Wild Mushroom Ravioli

Ravioli filled with Portabella and Shiitake mushrooms served with meat or cheese balls topped with our Pink Alfredo sauce \$15.95

## Lasagna & Chicken Parmesan Combo

homemade lasagna & chicken cutlet both topped with marinara sauce & mozzarella cheese \$15.95

## Sea Port Salmon

Alaskan salmon filet topped with sautéed shrimp and jumbo sea scallops in a lemon butter sauce on a bed of spinach & rice \$25.95

## Brazilian Lobster Tail

9 oz. tail baked then broiled, served with drawn butter, potato, vegetable & house salad \$29.95

## Cavatelli & Sausage

Italian Sweet Sausage sautéed in Olive Oil with a hint of garlic, finish with white wine, Mozzarella and a light Tomato Cream sauce tossed with Homemade Cavatelli Pasta \$17.95

## Haddock a la Ritz

fresh haddock filet encrusted with Ritz cracker crumbs, baked in lemon butter served with roasted red potatoes & flesh Green beans \$16.95

## Braised Beef Short Ribs

"An elegant pot roast" slow-cooked overnight served with its own juices & red wine reduction with roasted garlic mashed potato, green beans & house salad \$22.95

## Rigatoni A La Vodka

r \$16.95

## Stuffed Shrimp

imported shrimp, butter fried, stuffed with our crab meat stuffing served over angel hair pasta, drizzled with our scampi sauce and served with house salad \$18.95

## Lobster Ravioli

ravioli filled with chunks of lobster meat and ricotta cheese topped with vodka sauce \$18.95

## Stuffed Pork Chop

2-inch thick pork chop stuffed with Sweet Sausage & our House Stuffing served with potato, vegetable & house salad \$17.95

## Shrimp & Chicken Risotto

a creamy Risotto rice dish, sautéed shrimp, chicken, spinach, parmesan cheese and roasted garlic Risotto \$19.95

## Veal Chop Rosario

14oz Grilled Veal Chop, topped roasted Asparagus & Jumbo Lump Crabmeat and a Port wine Demi Glaze served with a potato & house salad. Chef Suggests cooked Medium \$29.95

## Sea Scallops and Chicken

chicken tenders, large Sea Scallops, sun-dried tomatoes sautéed in a pesto cream sauce served over pasta & house salad \$18.95

## Crab & Shrimp Spinach Fettuccine

Lump Crab meat, shrimp, portobello mushrooms, and sun-dried tomatoes tossed in a white zinfandel cream sauce \$18.95

## Smoked Prime Rib of Beef

Prime rib smoke over night with Hickory wood, serve red with choice of potato veg and a house salad "The rib is roasted, so it is served Pink if ordered medium rare" 16oz regular cut 23.95 20-22oz Cattleman cut 28.95

## Pasta Sacchetti

pasta ribbons filled with ricotta cheese wrapped into a little pasta sack topped with pink sauce & succulent shrimp served with house salad \$17.95

## Steak & Scallops

our 8oz. Flat Iron steak and bacon wrapped scallops, both grilled and basted with our Bourbon Glaze \$22.95

## Stuffed Atlantic Haddock

topped with crab meat stuffing then baked with lemon butter \$16.95

## Black & Blue Blanck Angus Filet Mignon

8 oz filet char-grilled and encrusted with Gorgonzola cheese served with potato and vegetable \$29.95

## Crab Cake Dinner

two homemade crab cakes, lightly fried, served with siracha mayo, vegetable, potato & house salad \$16.95

## Lobster, Crab & Seafood Fra Diavolo

shrimp, sea scallops & 1/4 lb lobster tail, sautéed in spicy fra diavolo sauce topped with jumbo lump crab, sautéed spinach sautéed with sherry roasted garlic sauce served over linguine with house salad \$25.95

## Chicken Prosciutto

chicken tenders, prosciutto & roasted portabella mushrooms sautéed then splashed with sweet vermouth & cream, topped with mozzarella, served over pasta \$18.95

## Beer Battered Haddock Filet

lightly fried, served with tarter sauce, potato, vegetable & house salad \$16.95

## Lobster & Crab Cake

5 oz split lobster tail & crab cake served with potato, vegetable & house salad \$22.95

## Lamb Chops

twin rosemary marinated lamb chops grilled, served with choice of potato, vegetable & house salad \$23.95

## Seafood Risotto

creamy spinach risotto rice with sautéed shrimp, scallops, lobster & green island mussels \$25.95

## Haddock Mediterranean

baked filet topped with seasoned bread crumbs served on a bed spinach, artichoke, olives, capers & sun-dried tomatoes with a potato & house salad \$18.95

## Halibut Filet

Alaskan filet, one of the finest fish in the world, pan roasted & topped with lemon caper butter sauce served with potato, vegetable & house salad \$26.95

## 5 Cheese Ravioli

A Five cheese Ravioli served with a Sherry Cream Sauce Smoked Bacon Bits and Peas with a House Salad \$14.95

## Stuffed Porketta

Oven Roasted Pork Tenderloin stuffed with Prosciutto Salami Ham Spinach and a blend of 3 cheeses and a pan gravy. served with veg and house salad \$16.95

## Coquille St. Jacques

tender sea scallops baked in a rich, creamy, buttery sauce with portabella mushrooms served with potato, vegetable & house salad \$17.95

## Happy Easter

### **Prime Rib of Beef - Montreal Style**

slow cooked overnight, served Montreal Style,  
our most popular, char-grilled with special  
seasoning, served with au jus, potato & vegetable  
14-16 oz. Regular Cut \$21.95 20-23 oz.  
Cattleman's Cut \$22.95 29.95