

DRINK SPECIALS

NEW PEANUT BUTTER & JELLY MARTINI

Screwball peanut butter whisky, Chambord & cranberry juice 10

NEW APPLE CIDER SANGRIA
pinot grigio, carmel vodka & apple cider 8

BLUEBERRY MULE

Stoli Blueberry, fresh lime & SBC Blueberry Shandy beer 8

NEW POISON APPLE MARTINI

Fireball, Grenadine, cranberry juice Apple cider & edible gold glitter 10

MERRY BERRY MARTINI

Raspberry Stoli Chambord & Cranberry 8

SUMMER SKY COOLER

Soli Blueberry, orange liqueur, cocktail mix & soda water 7

NEW SALTED CARMEL MARTINI

Stoli Carmel Vodka & Bailey's Irish creme served in a carmel salted glass 10

NEW APPLE CIDER SLUSHIE

Apple Cider. Vanilla Vodka 7

POMAGRANTE MIMOSA

Procecco & Pomagranite juice 8

NEW CHOCOLATE PEANUT BUTTER MARTINI

Skrewball peanut butter whisky, Godiva chocolate liqueur, dark creme de cocoa & cream served up in a peanut & chocolate garnished martini glass 10

SANGRIA

house made red or white 7.5

PUMPKIN PIE MARTINI

goldschlager, bailey's & butterscotch schnapps 9

NEW PUMPKIN APPLE CIDER MULE

captain morgan pumpkin spiced rum, ginger beer & apple cider

DRAFT BEER SELECTIONS

NEW LABATT BLUE LIGHT

one of the best light beers available

NEW SAMUEL ADAMS

Octoberfest

NEW TROEGS

Lucky Holler IPA

DOGFISH HEAD

Slightly Mighty IPA, low-cal<- Pumpkin ale

GUINNESS STOUT

SBC

Eat the Peach & Blueberry Shandy

NEW WALLENPAUPACK

BREWING CO.

Cream Ale, Hawley's Comet IPA, Hawley Hefeweizen

UFO WHITE

DOMESTIC DRAFT

Yuengling Lager, Miller Lite, Coors Light, PBR

APPETIZERS

DRY-AGED HICKORY

SMOKED BACON SLABS

two thick slabs, char-grilled served with a side of our house made Jack Daniel sauce 8.95

NEW SMOKED GOUDA BACON BITES

BITES

batter-dipped, served with side of ranch 8.95

NEW BOOM BOOM SHRIMP

cornmeal battered shrimp tossed in a garlic chile aioli sauce 10.95

GIANT PRETZEL

served with cheddar cheese sauce & honey Dijon dressing 8.95

SHRIMP COCKTAIL

5 peeled & deveined shrimp with cocktail sauce 10.95

NEW 3 SOFT TACOS

choice of grilled fish, pulled pork, topped with housemade slaw, sweet peppers & chipotle aioli 13.95

NEW BOOM BOOM TACOS

3 soft tacos, cornmeal battered shrimp tossed in a garlic chili aioli sauce 13.95

NEW ESCARGOT

snails baked with fresh parsley lemon butter sauce 12.95

NEW HOT CHEESEY CRAB, SPINACH AND ARTICHOKE

DIP

served with tri colored nacho 10.95

JUMBO STUFFED

MUSHROOMS

extra large mushroom caps filled with sausage or crab stuffing 9.95

TUNA POKE BOWL

Ahi Tuna, avocado, seaweed calamari salad, sriracha, wasabi mayo & cucumbers 16.95

SOUP

CHICKEN NOODLE SOUP

3.95 4.95

MANHATTAN CLAM

CHOWDER

3.95 4.95

FRENCH ONION

crock of our famous soup topped with a blend of 3 cheeses 5.95

ITALIAN WEDDING

our chicken soup with Italian meatballs & fresh spinach 5.79

WALT'S CHILI

our good friend & longtime customer shared his chili recipe: topped with diced onions & shredded cheddar 4.79 6.79

DINNER FEATURES

NEW PUMPKIN RAVIOLI

pumpkin & mascarpone stuffed ravs with butter pecan sauce 15.95

NEW BOOM BOOM SALAD

cornmeal battered shrimp tossed in a garlic chili aioli sauce on a bed mixed greens, tomatoes, cucumber, choice of dressing 14.95

SUMMER BERRY SALAD

grilled chicken*, baby greens, strawberries, blueberries, mandarin oranges, sugared pecans, Gorgonzola cheese & veggies served with poppy seed vinaigrette 11.95 + substitute: grilled tuna steak, salmon filet, steak or shrimp for 6.95 +

NEW BEET & GOAT CHEESE SALAD

grilled chicken*, baby greens, roasted beets, candied pecans, goat cheese & veggies 11.95 + substitute: grilled tuna steak, salmon filet, steak or shrimp for 6.95 +

Help Wanted! Experienced:
Line cooks, Busers & Dishwashers, Hostesses

SEAFOOD SPECIALS

ALASKAN SALMON FILET
choice of: grilled with Montreal seasoning is most popular, or brown sugar glaze served with horsey sauce
 18.95

SALMON & GARLIC SPINACH

grilled filet served over a bed of sautéed garlic spinach 21.95

NEW POKE AHI TUNA BOWL
10 oz of Ahi Tuna Steak, avocado, seaweed calamari salad, sriracha, wasabi mayo & cucumbers 16.95

ALASKAN KING CRAB LEGS
16-18 oz of crab legs served with drawn butter 39.95

BEER BATTERED HADDOCK

Atlantic filet, beer-battered & deep fried with tartar sauce, potato & vegetable 16.95

LOBSTER & CRAB CAKE COMBO *½ lobster tail with our homemade crab cake served with potato & vegetable* 24.95

CRAB & SHRIMP SPINACH FETTUCCINE

lump crabmeat, shrimp, portabella mushrooms & sun-dried tomatoes tossed with white zinfandel cream sauce over spinach fettuccine 22.95

LOBSTER, CRAB & SEAFOOD FRA DIABLO
½ lobster tail, shrimp & scallops sautéed in spicy fra diablo sauce topped with jumbo lump crab sautéed spinach sherry wine roasted garlic sauce 27.95

NEW PECAN SALMON
filet encrusted with pecan, brown sugar & dill served with a potato & vegetable 21.95

HADDOCK A LA RITZ
fresh filet encrusted with Ritz cracker & baked in lemon butter 17.95

SURF & TURF
classic dish, 9 oz Brazilian lobster tail & 8 oz Black Angus filet mignon 44.95

LOBSTER NIGHT SPECIAL
Every Wednesday & Friday - 9 oz Brazilian lobster tail served with drawn butter, potato & vegetable 24.95

NEW SEA SCALLOP MEDITERRANEAN

pan-seared sea scallops topped with seasoned bread crumbs served on a bed of spinach, artichoke hearts, olives, capers & sun-dried tomatoes 22.95

SEA PORT SALMON
pan-seared filet, sea scallops & shrimp on a bed of sautéed garlic spinach over rice topped with garlic sauce 26.95

NEW SHRIMP & SCALLOP A LA BASIL
tossed with house-made basil pesto cream sauce & roasted red peppers, artichokes, over rigatoni pasta. 20.95

STUFFED HADDOCK
Atlantic filet, topped with house made crabmeat stuffing then baked in lemon butter 18.95

MARYLAND STYLE CRAB CAKE DINNER
two homemade crab cakes, served with Chipotle Aioli, potato and vegetable 20.95

NEW MARYLAND STUFFED SHRIMP
four giant stuffed shrimp with Maryland style crab stuffing served with potato & vegetable 21.95

BEEF FEATURES

NEW DRY AGED PORTERHOUSE
24 oz Prime Porterhouse, dry-aged for 28 days in house, seasoned, char grilled, topped with herd butter served with potato & Vegetable 39.95
 + Aging process done right here at Franks. Treat yourself! +

FILET MIGNON
8 oz grilled Black Angus filet 29.95

RIBEYE STEAK
16 oz USDA Choice char-grilled served with potato & vegetable 26.95

NEW NEW YORK STRIP & SHRIMP
char-grilled steak & topped with lemon garlic parmesan sauce & grilled shrimp 29.95

PULLED PORK & RIBS
½ rack of baby back ribs served with slow-roasted pulled pork with potato & vegetable 20.95

NEW ZEALAND RACK OF LAMB
choice of: encrusted with pesto & Romano cheese or char-grilled with side of Jack Daniels sauce 28.95
 + New: Encrusted Dijon Mustard & Pistachios 28.95 +

PORK CHOPS
twin chops, choice of Grilled or Calabrese Style 16.95 19.95

STEAK & SHRIMP STIR-FRY
thinly sliced strip steak & gulf shrimp sautéed with stir-fry vegetables served over rice 19.95

NEW TOMAHAWK RIBEYE STEAK
grilled bone-in rib-eye, char-grilled..limited availability 45.95
 + Giant 32 oz Tomahawk for meat lovers +

NEW COWBOY RIBEYE
18 oz. cut bone in ribeye steak, grilled to your liking, served with potato & vegetable 26.95

PRIME RIB OF BEEF
Traditional: carved right out of our special oven, or Montreal Style: seasoned then char-grilled - both served with au jus; 16 oz or 22 oz cattle cut 24.95 30.95

*Cheese Cakes by Wayde:
 New York Style, Chocolate Chip Cookie Dough,
 my favers*

*Desserts:
 Creme Brulee, , Apple Crisp Caramel,
 Cannoli, Strawberry Short Cake, Peanut Butter Pie
 Brownie or Chocolate Chip Cookie a la Mode*