

12-4:30pm Senior Citizen Discount  
15% off your Meal  
Excludes Steak & Lobster Nights & Holidays

## Frank's Place 570-282-6655

### Draft Beer

Coor Light  
Miller Light  
Stone IPA  
Wallenpaupak Harvest Lager  
Indian Summer IPA Wallenpaupak

Guinness  
Samual Adam Octoberfest  
Troege Hop Knife IPA  
Yuengling Lager  
Oktoberfest Marzen

Labatt Blue  
Stegmaier Pumpkin Ale  
UFO White Harpoon  
Boulevard Tasting Room Milk Stout  
Dogfishhead 60 Min IPA

### Drink Specials

Pumpkin Pie Martini  
\$9.00  
Déjà Vu Martini  
Vodka, watermelon schnapps, pineapple & orange juices \$8

Release Valve  
vodka, rum, grenadine, & pineapple juice \$8  
Chocolate Martini  
Stoli Vanilla, crème de coco & Godiva liqueur \$8.00

Frank's Special Reserve Margarita  
Patron Silver Tequila, Cointreau " French Orange liqueur" , Roses lime juice, cocktail mix served frozen or bartender choice "on the rocks" \$12.00

### Appetizers

**Lobster Mac & Cheese**  
chunks of lobster blended with 4 cheeses & pasta, then baked served with to tilla chips \$12.95

**Rib Ticklers**  
hand-cut pork ribs basted with teryaki garlic barbacue sauce \$10.95

**Garbage Wings**  
a little bit of everything -- Hottest selling app! \$9.95

**Buffalo Chicken Fried Ravioli**  
ravioli filled with chicken, wing sauce & blue cheese, breaded then lightly fried served with a side of blue cheese & mild wing sauce \$7.95

**Fried Green Beans**  
fresh, crisp green beans, lightly battered & deep-fried, served with ranch dressing "a little spicy" \$6.95

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

**Shrimp Cocktail**  
five peeled & deveined shrimp with cocktail sauce \$9.95

**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 \$9.95

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

**Coquille**  
tender sea scallops baked in a rich, creamy, buttery sauce with portabella mushrooms \$12.95

### Soups

**French Onion**  
crock of homemade onion soup topped with special blend of three cheeses \$5.79

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

**Walt's Homemade Chili**  
Walt gave me his chili recipe few years ago, chili topped with diced onions & shredded cheddar cheese served with Italian bread cup or bowl \$4.79 6.79

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

**Italian Wedding Soup**  
chicken soup with spinach, little meatballs & pasta \$3.95 4.95

**Rip Roarin soup**  
a spicy crab and corn soup \$3.50 4.95

### Featured Dinner Specials

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

**Stuffed Filet Mignon**  
8 oz. filet stuffed with a blend of cheeses, crabmeat & topped with smoked bacon served with potato & vegetable \$26.95

**Swordfish Steak**  
pan-roasted with fresh basil lemon butter served with potato & vegetable \$17.95

**Steak & Scallops**  
8oz. flat iron steak & bacon wrapped scallops, both char-grilled & basted with our bourbon glaze \$23.95

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

**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

**Ribeye "Delmonico" Steak**  
Most Flavorful Cut of Beef - 14oz. hand-cut ribeye, char-grilled & topped with sautéed mushrooms served with potato & vegetable \$23.95

**Alaskan King Crab Legs**  
one pound steamed legs served with drawn butter, potato, vegetable & house salad \$32.95

**Pasta Sacchetti**  
pasta ribbons filled with ricotta cheese wrapped into a little pasta sack topped with pink sauce & succulent shrimp served with house salad \$16.95

**20 oz. Porterhouse -or- 16 oz. T-Bone**  
USDA Choice loin, char-grilled, topped with sautéed mushrooms served with potato & vegetable Porterhouse 24.95 T-Bone \$20.95

**Pulled Pork Dinner**  
Fresh Pork, smoked with apple wood and slow cooked overnight in our own barbecue sauce served with potato & vegetable \$14.95

**Asian Shrimp, Chicken & Noodle**  
sautéed & tossed with stir-fry vegetables served over lo mein noodles in a spicy Asian sauce \$15.95

**Rack of Lamb - Pesto or Barbeque**  
New Zealand lamb, char-grilled, choice of: encrusted with pesto & romano cheese or served with a side of barbecue sauce served with potato & vegetable -- chef suggests cooked medium-rare to medium \$27.95

**Grilled Pork Chops**  
two grilled pork chops, grilled and lightly seasoned \$13.95 or Calabrese 14.95

**Lasagna & Chicken Parmesan Combo**  
homemade lasagna & chicken cutlet both topped with marinara sauce & mozzarella cheese \$15.95

**Soft Shell Crabs Dinner**  
two soft shell crabs, beer battered & lightly fried with a side of sweet Thai chili sauce served with potato, vegetable & house salad \$21.95

**Sea Scallop Mediterranean**  
pan seared then topped with seasoned bread crumbs served on a bed spinach, artichoke, olives, caper & sun-dried tomatoes served with a potato & salad \$19.95

**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 \$25.95

**Crab Cake & Seaweed Salad Dinner**  
homemade crab cakes, pan fried, served over a seaweed salad drizzled with sriracha & wasabi aioli \$19.95

**Salmon & Garlic Spinach**  
salmon filet seasoned & grilled, served on a bed of sautéed spinach, olive oil and garlic served over rice \$18.95

**Crab & Shrimp Spinach Fettuccine**  
Lump Crab meat, shrimp, portobello mushrooms, and sun-dried tomatos tossed in a white zinfandel cream sauce \$18.95

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