

Seafood Fest Fridays -- Frank's Place 570-282-6655

Draft Beers

Coor Light
Miller light
Wallenpaupack Cream Ale
Troegs Blizzard of Hops
UFO White Harpoon
Guinness Draft
NEW Sam Adams winter fest
Enter Night Pilsner

Leinenkugel SnowDrift Vanilla Porter
Yuengling Lager
Wallenpaupack Small Mouth IPA
Troegs Golden Things Dry-Hopped IPA
Dogfishhead 60 Min IPA
Stone IPA
Labatt Blue
Troegs Nugget Necktor

Appetizers

Shrimp Cocktail
five peeled & de veined shrimp with cocktail sauce \$9.95
NEW Clam Casino
Rhode Island littleneck clams sautéed with Roasted red pepper, smoked bacon, butter & EVOO \$12.95

NEW 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

Steamed Clams
Rhode Island littlenecks served with drawn butter \$9.95
NEW Stuffed Mushrooms Sausage or Seafood
large mushroom caps filled with choice of sausage bread crumb stuffing or crabmeat stuffing \$8.95

Bacon Wrapped Scallops
sea scallops wrapped in smoked bacon, char-grilled with bourbon glaze \$11.95
NEW Coquille
tender sea scallops baked in a rich, creamy, buttery sauce with portabella mushrooms \$12.95

Jumbo Lump Crab Cocktail
extra large lump crab meat served with cocktail sauce \$13.95

Soups

French Onion
crock of homemade onion soup topped with special blend of three cheeses \$5.79
Italian Wedding Soup
chicken soup with spinach, little meatballs & pasta \$3.95 4.95
Manhattan Clam Chowder
homemade tomato-based vegetable chowder loaded with clams \$3.50 4.95

Chicken Noodle
chicken, vegetables & noodle of the day \$3.50 4.95
NEW 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
Seafood Bisque
\$4.50 5.95

Seafood Fest Entrée Specials

Lobster Tail Special
every Wednesday & Friday a 9 oz. Brazilian Lobster Tail served with potato, vegetable and a house salad \$21.95

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

Alaskan King Crab Legs
one pound steamed legs served with drawn butter, potato, vegetable & house salad \$35.95

NEW 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

Pasta Giovanna
shrimp, sea scallops and littleneck clam sautéed in a cajun butter broth tossed with linguine \$19.95

NEW 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

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

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 \$24.95

Lobster Ravioli

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

Captain's Catch

shrimp, sea scallops and haddock over rice topped with scampi sauce \$21.95

Haddock a la Ritz

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

Tuna Steak

grilled 10 oz. Ahi Tuna Steak with Montreal spice, with a side of soy sauce and Wasabi, served with potato, and vegetable \$15.95

Shrimp Neopolitan

large breaded butterflied shrimp topped with mozzarella cheese, served on a bed of linguine tossed with a tomato basil Alfredo sauce served with a house salad \$16.95

Seafood Fra Diavolo

sautéed clams, sea scallops, and shrimp over linguine in a spicy red sauce \$23.95

NEW

5 Cheese Ravioli

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

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 \$27.95

Stuffed Shrimp & Steak

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

Lasagna & Chicken Parmesan Combo

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

NEW

Seafood Risotto

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

NEW

Chicken & Shells

our chicken Parmesan & baked shells stuffed with Ricotta cheese topped with marinara & Mozzarella cheese served with house salad \$14.95

NEW

Steak & Shrimp Kebob

tender Filet Mignon & shrimp on Kebob, grilled then basted with a garlic Teriyaki sauce served over a bed of rice and stir fry vegetable \$17.95

NEW

Seafood Mediterranean

assorted fresh seafood, clams, sea scallops, shrimp, mussels simmered in a light tomato broth served over Scraffron Risotto \$25.95

Stuffed Haddock

Atlantic Haddock topped with crab meat stuffing then baked with lemon butter served with potato, vegetable & house salad \$17.95

Shrimp A La Vodka

sautéed shrimp served over rigatoni pasta topped with our creamy vodka sauce served with a house salad \$15.95

Lobster Trio

1/4 pound Lobster tail, sea scallops & shrimp sautéed in butter & garlic scampi sauce served over linguine \$26.95

NEW

Coquille St. Jacques

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

Beer Battered Sea Scallops and Fried Shrimp Combo

5 of Sea Scallops dipped in our house made Beer Batter and 5 deep fried breaded Jumbo Shrimp served with a potato veg and house salad \$18.95

NEW

Beer Battered Haddock Filet

lightly fried, served with tarter sauce, potato, vegetable & house salad \$15.95

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

Rib-eye "Delmonico" Steak

Most Flavorful Cut of Beef - 14oz. hand-cut rib-eye, char-grilled & topped with sautéed mushrooms served with potato & vegetable \$23.95

Stuffed Shrimp

imported shrimp, butter flied, stuffed with our crab meat stuffing served over angel hair pasta, drizzled with our scampi sauce and served with house salad \$17.95

NEW

Filet Italiano

8 oz. Filet Mignon, char-grilled, then topped with roasted red pepper, asiago cheese & fra diavolo sauce served with potato, vegetable & house salad \$28.95



Shrimp & Chicken Risotto

a creamy Risotto rice dish, sautéed shrimp, chicken, spinach, parmesan cheese and roasted garlic Risotto \$18.95

NEW

Veal & Shells

our Veal Parmesan & baked shells with ricotta cheese topped with our marinara & mozzarella cheese served with house salad \$15.95

NEW

Meat Loaf

Homemade Meat Loaf topped with pan gravy served with potato, vegetable & a house salad \$13.95

NEW

Swordfish Steak

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

NEW

Calves Liver & Onions

Veal Calves Liver sauteed with carmerized onions and smoked bacon served with potato, vegetable & house salad \$14.95