

Seafood Fest Fridays ~~Draft Beers~~ Place 570-282-6655

**Coor Light**  
**Wallenpaupack Cream Ale**  
**Stone IPA**  
**Troegs Nugget Necktor**  
**Leinenkugel Summer Shandy**

**Miller light**  
**UFO White Harpoon**  
**Guinness Draft**  
**Enter Night Pilsner**  
**Samuel Adams Cold Snap**

**Yuengling Lager**  
**Dogfish head 90 Min IPA**  
**Labatt Blue**  
**Wallenpaupack Nocturnal Black Lager**  
**Harpoon Irish Red Double IPA**

**Appetizers**

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

**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 \$10.95

**NEW Gnocchi Buffalo Style**  
homemade Gnocchi, flash fried, tossed with our Wing sauce served with served wing sauce & Blue Cheese \$7.95

**NEW Beef Carpaccio**  
Black Angus Beef Tenderloin, sliced thin served with baby Arugala, black truffle oil and shaved Pecorino Romano: One of Chef Rosie Finish dishes \$13.95

**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 Jack Daniels glaze \$11.95

**NEW Smoked Salmon**  
Norwegian smoked salmon filet thinly sliced & garnished with capers & red onion \$9.95

**Spinach, Crab & Artichoke Dip**  
creamy Spinach, Crabmeat & Artichoke dip served with a plate of Sundried Tomato Pita bread \$9.95

**Soups**

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

**Tomato basil**  
\$3.50 4.95

**Southwest Corn Chowder**  
\$3.50 4.95

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

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

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

**Seafood Fest Entrée Specials**

**Lobster Tail Special**  
every Wednesday & Friday a 9 oz. Brazilian Lobster Tail served with potato, vegetable and a house salad \$24.95

**Alaskan King Crab Legs**  
one pound steamed legs served with drawn butter, potato, vegetable & house salad \$36.95

**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 \$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

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

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

### Stuffed Haddock

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

### 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 \$22.95

### Tuna Steak

grilled 10 oz. Ahi Tuna Steak with Montreal spice, with a side of soy sauce and Wasabi, served with potato, and vegetable \$18.95

### Seafood Fra Diavolo

sautéed clams, sea scallops, and shrimp over linguine in a spicy red sauce \$24.95

### 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

### NEW Veal & Shells

our Veal Parmesan & baked shells with ricotta cheese topped with our marinara & mozzarella cheese served with house salad \$16.95

NEW

### Crab & Shrimp Spinach Fettuccine

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

### Veal Chop Frank's Style

14 oz Veal Porterhouse, grilled, finished with our Marsala sauce and Jumbo Lump Crabmeat served with potato, vegetable & a house salad \$29.95

### Shrimp Alfredo

succulent shrimp sautéed with our Alfredo sauce tossed with Fettuccine \$17.95

NEW

### Shrimp & Sea Scallop a la Basil

Gulf shrimp & sea scallops sautéed in a basil cream sauce with roasted red peppers & artichoke hearts garnished with toasted pine nuts tossed with rigatoni \$19.95

NEW

### 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 \$22.95

### Crab Cake Dinner

two homemade crab cakes, lightly fried, served with Chipotle Aioli, Vegetable, potato & house salad \$16.95

NEW

### Seafood Mediterranean

assorted fresh seafood, clams, sea scallops, shrimp, mussels & Octopus simmered in a light tomato Saffron broth served over Fettuccine pasta topped with fresh sautéed Broccolini \$25.95

### Shrimp A La Vodka

sautéed shrimp served over rigatoni pasta topped with our creamy vodka sauce served with a house salad \$17.95

### Lobster Trio

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

### 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

NEW

### Beer Battered Haddock Filet

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

### 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

### 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

### Pasta Donna Bella

sautéed succulent Shrimp with Sun-Dried Tomatoes, Pesto tossed with baby Arugula & Fettuccine Pasta topped with Burrata Cheese, "Creamy Fresh Mozzarella" \$18.95



### Chilean Sea Bass

a tender mild white fish with a lemon caper sauce served with baked potato and veg \$25.95



### 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

NEW

### Swordfish Fresh Catch of The Week

pan-roasted with fresh basil lemon butter served with potato & vegetable \$19.95

NEW

### Lamb Chops

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

NEW

### Seafood Cake

two homemade Seafood cakes, shrimp, scallops, crab & Haddock, pan fried, drizzled with Chipotle aioli served with potato, veg & house salad \$18.95

### Crab Cake Combo

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

NEW

### Stuffed Salmon Creamy Spinach

#### Artichoke Crab

served with choice of potato, veg and a house salad \$19.95