

eafood

Shrimp and Scallops Nantucket

jumbo shrimp and sea scallops broiled in a lemon, butter and white wine sauce, topped with melted swiss cheese, served with rice and fresh vegetables. 21.95

Almond Crusted Salmon

baked with an apricot glaze and toasted almond coating, served with rice and fresh vegetables. 16.95

Grilled Salmon

lightly basted with chardonnay garlic marinade, served with rice and fresh spinach sauté. 16.95

Sesame Crusted Tuna

pan seared sushi grade yellow fin tuna encrusted with a sesame seed coating, drizzled with wasabi and a sweet soy reduction, served with pickled ginger, rice and fresh vegetables. 16.95

Crispy Crab Cakes

made with lump crabmeat, snow crab and scallops, served with tarter sauce, rice and fresh vegetables. 16.95

Shrimp Augustine

jumbo shrimp sautéed with fresh garlic, tomatoes, lemon, white wine and grated cheese, tossed with linguine. 18.95

Oven Roasted Tilapia

with sun dried tomatoes, artichoke hearts, mushrooms and garlic, served with rice and fresh vegetables. 14.95

Stuffed Jumbo Shrimp

baked with a crabmeat and scallop filling, served with lemon beurre blanc, rice and fresh vegetables. 21.95

Orange Chipotle Sea Scallops

pan seared sea scallops drizzled with orange chipotle sauce, served with rice and fresh vegetables. 21.95

Alaskan King Crab Legs Market Price

served with drawn butter, rice and fresh vegetables.

Whole Steamed Lobsters Market Price

served with drawn butter, rice and fresh vegetables.

Baked Stuffed... with a crabmeat and scallop filling. Market plus 4

oultry & astas

Chicken Christopher

sautéed breast of chicken layered with crispy breaded eggplant, prosciutto and fresh mozzarella, served on a bed of spinach fettuccine with marsala brown sauce. 16.95

Teriyaki Chicken

grilled breast of chicken and fresh pineapple, basted with our homemade teriyaki sauce, served with rice and fresh vegetables. 14.95

Cajun Chicken & Andouille

pan blackened breast of chicken tenders, cajun andouille sausage, mushrooms and diced tomatoes, tossed with penne in a spicy cajun cream sauce. 14.95

Grilled Chicken Portabella

grilled marinated breast of chicken topped with portabella mushrooms and roasted red peppers, drizzled with balsamic vinaigrette, served with rice and grilled zucchini. 16.95

Penne a la Vodka

*penne pasta tossed in a pink vodka sauce, with fresh tomatoes, shallots and a touch of cream. 12.95
add grilled breast of chicken 3.50 grilled jumbo shrimp 6.50*

Tortellini Piemonte

cheese filled tortellini tossed with sautéed chicken, prosciutto and peas in a creamy alfredo sauce. 14.95

entrées include house salad, warm bread and our homemade smoky chipotle butter