

Dinner Starters

Chilled Appetizers

<u>Smoked Salmon</u>	\$7.99
Sliced smoked salmon on a pumpernickel crouton w/ fresh dill and caper sauce	
<u>Shrimp Cocktail</u>	\$7.99
Four jumbo shrimp served with tangy cocktail sauce	
<u>Prosciutto with Melon</u>	\$5.99
Thinly sliced prosciutto ham layered over wedges of cantaloupe melon served w/ poppy seed dressing	
<u>Intermezzo</u>	\$1.99
Fruit sorbet to cleanse the palate	
<u>Antipasti</u>	\$9.99
Sliced Italian salami, ham, and pepperoni w/ olives, pepperoncini, roasted peppers, provolone and drizzled with extra virgin olive oil and balsamic vinegar	

Hot Appetizers

<u>Maryland Style Crab Cakes</u>	\$8.99
Our famous recipe crab cakes served on greens and drizzled with a Dijon cream sauce	
<u>Seared Jumbo Sea Scallops</u>	\$10.99
Tender sea scallops on butter lettuce w/ diced vegetables and a citrus vinaigrette	
<u>Caribbean Shrimp</u>	\$8.99
Spicy shrimp served in a puff pastry shell and finished with Jamaican Jerk dipping sauce	
<u>Chicken Sate</u>	\$7.99
Oriental marinated chicken, char grilled and served on kabobs with teriyaki sauce	
<u>Beef Tenderloin</u>	\$11.99
Sliced beef tenderloin medallions served on a bed of white beans and sautéed spinach	
<u>Crab Wontons</u>	\$8.99
Crisp wontons filled with king crab meat, Napa cabbage, roasted corn, and laced with an authentic oriental sauce	
<u>Stuffed Mushroom Caps</u>	\$7.99
Choose either crab or sausage and spinach filling	

Home Style Soups

<u>Lobster Bisque</u>	\$6.99
Creamy lobster bisque with a hint of Sherry	
<u>Clam Chowder</u>	\$4.99
New England clam chowder served w/ oyster crackers	
<u>Hearty Beef & Barley</u>	\$4.99
Beef, barley, and vegetables in a rich beef stock	
<u>Cream of Exotic Mushroom</u>	\$5.25
Exotic mushrooms, onions, and a rich cream	
<u>Minestrone</u>	\$4.99
Vegetables and pasta in a spicy tomato flavored chicken stock	
<u>Italian Wedding Soup</u>	\$3.99
The traditional soup with miniature meatballs, greens, and pastini	
<u>French Onion Soup Au Gratin</u>	\$5.99

Five onion soup topped with baked mozzarella cheese