

# Happy Father's Day 2021



## APPETIZERS

FRENCH ONION SOUP \$9  
LOBSTER BISQUE \$9

COLOSSAL CRAB COCKTAIL \$22  
COLOSSAL SHRIMP COCKTAIL \$22  
RAW CHESAPEAKE OYSTERS \$15  
CLAMS ON THE HALF \$13

### CRISPY CALAMARI \$16

Tender calamari and banana peppers, lightly dusted in a seasoned flour, crispy fried and accompanied by a spicy tomato sauce

### TUNA TARTAR \$19

Sliced sesame encrusted ahi tuna seared rare topped with diced grapefruit, cucumber, avocado, & a citrus remoulade drizzle

### CHEESE STEAK SPRING ROLLS \$15

Thinly sliced ribeye, American cheese, and caramelized onions served in an eggroll wrapper with a spicy tomato coulis

### SPICY BUTTERMILK SHRIMP \$17

Fried jumbo buttermilk shrimp tossed in a sweet chili sriracha sauce

### FRESH BURRATA CAPRESE \$17

Fresh Burrata cheese round over sliced heirloom tomatoes topped with a basil olive oil & balsamic drizzle

### SIDES \$7

SAUTEED MUSHROOMS  
SAUTEED SPINACH  
BROCCOLI RABE  
ONION RINGS  
GRILLED ASPARAGUS  
RED BLISS MASHED POTATOES

### CHILDREN'S MENU \$19.95

PENNE PASTA WITH MEATBALLS  
CHICKEN FINGERS & FRIES

## ENTREES

*All entrées served with a small house or Caesar salad  
All steaks are topped with a port wine demi glaze & served with asparagus & red bliss  
mashed potatoes*

12oz FILET MIGNON \$53  
8oz FILET MIGNON \$43  
14oz NY STRIP \$43  
12oz PRIME PORK CHOP topped with a Jack  
Daniels honey glaze \$33  
16oz PRIME RIB \$38

### :: FATHER'S FAVORITE ::

8 oz. Filet Mignon topped with port demi glaze paired with a 6 oz. Brazilian lobster tail with melted butter, served over mashed red bliss potatoes & grilled asparagus **\$56**

### LOBSTER RAVIOLI \$38

Lobster & cheese filled ravioli topped with jumbo lump crab meat, jumbo shrimp, diced tomato, & basil in a sherry tomato cream sauce

### BOURBON BRUSHED SALMON \$34

Bourbon brushed salmon filet pan seared & served over mashed red bliss potatoes & sautéed green beans

### CHILEAN SEABASS \$44

Fresh Chilean Seabass served over jasmine rice & grilled asparagus, topped in our Vera Cruz sauce (combination of diced tomato, peppers, onions, & olives)

### CRAB CAKE \$32

Our signature jumbo-lump crab cake with our lobster cream sauce served with grilled asparagus and red bliss mashed potatoes

### RACK OF LAMB \$41

Herb Dijon crusted New Zealand rack of lamb, topped in our demi glaze & served with mashed red bliss potatoes and sautéed broccoli rabe

### CARMELLA'S CHICKEN \$34

Sautéed chicken, spicy sausage, mushrooms, & caramelized onions in a marsala cream sauce served over linguini

### SHRIMP & CRAB POMODORO \$38

Sautéed jumbo lump crab meat & jumbo shrimp in fresh tomato & basil Pomodoro sauce over linguini