

Chef Scott's Signature Dishes

Starters

Field Mixed Green Salad 6.00
field mixed greens tossed with gorgonzola cheese, red onions, grape tomatoes, candied walnuts and balsamic vinaigrette

Seared Sea Scallops 12.00
with bacon, gorgonzola & caramelized onion bruschetta

Parmesan Encrusted Crab Cake 12.00
topped with roasted red peppers and capers in white wine butter sauce

Pop Pop's Littlenecks 10.00
steamed in Old Bay and white wine garlic butter

Crispy Bourbon Shrimp 9.00
(3) crispy shrimp tossed with bourbon sauce and diced peppers

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Jersey Devil Shrimp 2 for 10.00
 additional shrimp 4.00 each
colossal crispy shrimp tossed in our homemade hot sauce served over cole slaw

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Clams Mexicali 4 for 6.00
 additional clam 1.00 each
clam stuffed with chorizo, jalapeno & poblano peppers with Mexican string cheese & longhorn cheddar

Clams Casino (each) 4 for 6.00
 additional clam 1.00 each
red and green peppers, red onion, bacon and mozzarella

Spinach and Jumbo Lump Crab 12.00
sautéed in butter, garlic, and shallots and finished with white wine and a sprinkle of Asiago cheese

Entrées

Entrées served with house salad

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Chef Scott's Stuffed Salmon 24.00
signature dish filled with brie and crab, topped with asparagus and balsamic butter sauce over wild rice

Filet Mignon or NY Strip Alexander 32.00
topped with crab and shitake mushrooms in brandy cream sauce

Jail Island Salmon (Canada) Blackened or Grilled 24.00
served over spinach and crab, sautéed in butter, garlic and wine, sprinkled with Asiago cheese served with wild rice

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Spicy Yellowfin Tuna 24.00
rubbed with Cajun seasonings, then grilled rare and topped with shrimp and red onions in a Cajun beer butter sauce over wild rice

Mixed Grill Combination Mkt. Price
Yellowfin tuna grilled rare, salmon grilled medium, colossal shrimp and scallops (no substitutions please)

Sesame Encrusted Yellowfin Tuna 24.00
seared rare, over spring mixed greens, tossed with gorgonzola, crab, red onions, candied walnuts, grape tomatoes and balsamic vinaigrette

Seafood in Vodka Rosa Sauce 25.00
crab, shrimp and scallops with spinach and shitake mushrooms

Louise's Stuffed Chicken 15.00
with spinach, roasted red peppers and cheese in red pepper cream sauce

Homemade Desserts

by Pastry Chef Robert Burns and Local Baker Sharon Wilson

Banana Cream Pie 7.00
Grandmom Kuppel's Recipe

Creme Brulée 7.00

Cheese Cake of the Day 7.00

Chocolate Peanut Butter Cake 7.00

Rice Pudding 3.50

Carrot Cake 6.00

Key Lime Custard 7.00
(seasonal)

Executive Chef: Scott Kuppel
 Sous Chef/Pastry Chef: Robert Burns