

The Copper Kettle

Est. 1956

Starters & Appetizers

Lobster Bisque

Creamy Lobster Soup with a Touch of Sherry

Cup: 5 Bowl: 7

French Onion Soup

Baked Onion Soup with Garlic Croutons & Melted Provolone

Cup: 5 Bowl: 7

Snapper Soup

A House Specialty Served with a side of Sherry Wine

Cup: 5 Bowl: 7

Shrimp Cocktail

*Half Dozen Jumbo Gulf Shrimp Poached in beer with Old Bay & Lemon... Served
Chilled with Cocktail Sauce & Fresh Lemon Wedge*

12

Crab Dip

Baked Jumbo Lump Blue Crab & Cream Cheese Dip with Assorted Crackers

11

Stuffed Mushrooms

Jumbo Lump Blue Crab Stuffed Mushrooms topped with Béchamel Sauce and Baked

12

Crab Cake

Broiled Jumbo Lump Crab Cake with Melted Butter & Lemon Wedge

11

Walnut Crusted Goat Cheese

*Fresh Goat Cheese Rolled in Toasted Walnuts & Fresh Herbs... Drizzled with Honey
& Served with Assorted Crackers*

9

C.K. Buffalo Wings

*One-Half Dozen Crispy Fried Jumbo Wings Tossed in Our House Buffalo Sauce...
Served with Fresh Celery Sticks & Your Choice of Bleu Cheese or Ranch Dressing*

7

Kettle Baked Brie

*Fresh Brie Wedge Stuffed with Cilantro Pesto & Apricot Preserves then wrapped in
Phyllo Dough & Baked*

8

Baked Queso Dip

*Cheddar, Jack & Cream Cheese Blended with White Wine, Onion, Chilies and
Topped with Butter-Herb Bread Crumbs & Sour Cream... Served with Seasoned
Corn Tortillas*

8

Loaded Potato Skins

*Crispy Fried Potato Skins Seasoned with Butter & Old Bay... Topped with Apple
Wood Smoked Bacon, Cheddar & Sour Cream*

7

The House of Prime Rib

Hand Rubbed with our House Blend of Spices and Slow Roasted Daily... Served with Aus Jus

Petite Cut (8oz)
19

House Cut (16oz)
29

Signature Seafood

Jumbo Lump Crab Cakes

Lightly Seasoned Jumbo Lump Blue Crab Cakes Broiled and Served with Tarter Sauce & Fresh Lemon
Single: 18 Twin: 26

Diver Sea Scallops

Fresh Jumbo Sea Scallops Broiled with Butter, Fresh Garlic, White Wine & Fresh Herbs... Topped with Herb-Butter Bread Crumbs
Petite: 18 Full: 27

Stuffed Shrimp

Jumbo Gulf Shrimp (3) Stuffed with Jumbo Lump Crab Cake & Topped with Béchamel Sauce and Baked
26

Stuffed Haddock

Icelandic Haddock Filet Wrapped around a Single Jumbo Lump Crab Cake & Broiled... Served with Tater Sauce & Fresh Lemon
25

Lobster Tails

Seasoned with our House Blend of Seafood Spices and Basted with Butter.... Served out of the Shell with Melted Butter & Fresh Lemon
Single: 21 Twin: 29

Chicken Chesapeake

Jumbo Lump Blue Crab & Fire Grilled Chicken Breast Topped with Béchamel Sauce & Baked
24

Crab Au Gratin

Jumbo Lump Blue Crab & Cheddar Cheese topped with Béchamel Sauce & Baked
Petite: 18 Full: 26

Pasta

Seafood Alfredo

Jumbo Gulf Shrimp, Diver Sea Scallops & Jumbo Lump Crab Meat over Linguine Pasta with Alfredo Sauce & Grated Parmesan
24

Steak Primavera

Fire Grilled Beef Tips over Penne Pasta with Seasonal Garden Vegetables, Garlic, Basil Pesto, Mushroom-Herb Broth & Shaved Asiago
22

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Combination Platters

C.K. Fin & Feather

Broiled Sea Scallops & Fire Grilled Chicken Breast with Roasted Asparagus & Hollandaise Sauce
27

C.K. Cake & Steak

Broiled Jumbo Lump Crab Cake & Fire Grilled Filet Mignon with Roasted Asparagus & Hollandaise Sauce
34

Seafood Sampler

5oz Lobster Tail (Served out of Shell) Stuffed with 4oz Jumbo Lump Crab Cake & 4oz Fresh Haddock Filet Topped with 3 Jumbo Gulf Shrimp... Served with Melted Butter & Tarter Sauce
34

The Grill

Filet Mignon

6oz Center Cut Filet of Beef Seasoned with our Signature Spice Blend & Grilled... Served with "C.K." Butter
25

New York Strip

16oz Center Cut Strip Steak Seasoned with our Signature Spice Blend & Grilled... Serve with "C.K." Butter
24

Flat Iron Steak

8oz Fire Grilled Flat Iron Steak Topped with Sautéed Mushrooms, Onions, Bell Peppers & Diced Tomatoes
19

Chicken Oscar

Marinated & Fire Grilled Chicken Breast Topped with Jumbo Lump Crab Meat, Roasted Asparagus & Hollandaise Sauce
22

Mediterranean Chicken

Marinated & Fire Grilled Chicken Breast Topped with Grilled Red Onion, Diced Tomatoes, Honey-Basil Pesto & Crumbled Feta
19

Chicken Mixed Grill

Marinated & Fire Grilled Chicken Breast over Basmati Pilaf with Seasonal Mixed Veggies
18

Tomato-Basil Portabella

Marinated & Fire Grilled Portabella Mushroom with Tomato-Basil Stuffing & Melted Asiago... Served over Sautéed Squash "Noodles" with Carrots & Red Onion and Drizzled with Tomato-Basil Coulis
18