



## APPETIZERS

BAKED CLAMS (5)	9	CLAMS CASINO (6)	12
FRIED CALAMARI	9	SHRIMP COCKTAIL (4)	12
FRESH MOZZARELLA & TOMATO	9	SHRIMP SCAMPI (4)	12
LUMP CRAB CAKES (2)	12	COCONUT SHRIMP (4)	12

## SOUP

SEAFOOD BISQUE	6	CHICKEN LORRAINE	6
----------------	---	------------------	---

## SALAD

5

CHOICE OF DRESSING:

BLUE CHEESE, RANCH, CREAMY ITALIAN, BALSAMIC VINAIGRETTE,  
VINAIGRETTE, HONEY MUSTARD, RUSSIAN

## ENTREES

ENTREE INCLUDES MIXED VEGETABLES AND  
CHOICE OF GARLIC MASH POTATO, BAKED POTATO OR FRENCH FRIES

CHICKEN FRANCHISE	25
CHICKEN PARMESAN    SERVED WITH SPAGHETTI	25
VIRGINIA HAM    WITH PINEAPPLE SAUCE	23
ATHENIAN SALMON    SERVED IN A LIGHT SCAMPI SAUCE	26
CRABMEAT STUFFED FLOUNDER	26
BROILED SEAFOOD MEDLEY    FLOUNDER, SHRIMP & SCALLOPS	28
LEG OF LAMB    SERVED IN GRAVY	32
*NY SIRLOIN STEAK (12OZ)	28
*SURF & TURF    FILET MIGNON (6OZ) AND LOBSTER TAIL (6OZ)	35
*PRIME RIB (14OZ)	35
TWIN LOBSTER TAILS (6OZ)	42

## COFFEE & DESSERT MENU AVAILABLE

\*MENU ITEMS IN THIS GROUP MAY BE COOKED TO YOUR LIKING. CONSUMING RAW MEATS OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PRIVATE PARTIES AVAILABLE