

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Saturday, December 3, 2022

PREPARATIONS OF THE DAY

SALMON FILET \$22
provençal

BONE-IN PORK CHOP \$22
with shallots, mushrooms & marsala wine

SOUP DU JOUR

NEW ENGLAND CLAM CHOWDER \$7

APPETIZERS

SUGAR SHACK OYSTERS \$15

salty & sweet, harvested from barnegat bay, nj

STUFFED AVOCADO & LUMP CRABMEAT \$14

tomatoes, capers, onions & house vinaigrette

CLAMS OREGANATA \$15

five clams baked with breadcrumbs & oregano

PEAR SALAD \$11

blue cheese crumbles, pecans over mixed greens with balsamic dressing

TRI-COLOR SALAD \$11

arugula, radicchio, endive, brie cheese, toasted almonds & oranges with raspberry dressing

ENTREES

SWEET & HOT ITALIAN SAUSAGE LASAGNA \$22

SAUTEED FILET OF ARTIC CHAR \$25

with shiitake mushrooms & a ginger soy sauce

LAMB SHEPARDS PIE \$24

tender ground lamb with vegetables, topped with browned mashed potatoes

CLAMS PASTA \$23

steamed clams served over spinach angel hair in a white clam sauce

ROASTED LEG OF VENISON \$29

served in a red wine reduction

SAUTÉED FILET OF GROUPER \$28

a la vera cruz

BUFFALO CHIPOTLE SAUSAGE \$23

with sautéed onions in a white wine, tomato sauce over gnocchi

BROILED SEA SCALLOPS \$34

served in a lemon butter sauce

EGGPLANT RAVIOLI & CHICKEN \$24

served in a tomato marsala sauce

PORK SHANK \$24

braised in a white wine, herb & tomato sauce over risotto

SAUTÉED SHRIMP & LOBSTER PASTA \$33

over crushed red pepper fettuccini a la vodka

CHAR-BROILED STRIP STEAK (14 OZ) \$42

served with choice of potato & vegetable of the day

ARUGULA & RICOTTA CHEESE RAVIOLI & SAUTÉED SHRIMP \$26

served in a fra diavolo sauce

FALL BEER SPECIAL

DOGFISH HEAD PUNKIN ALE BOTTLE \$6

DESSERTS

PROFITEROLES \$11 : *(baked puff pastries filled with ice cream & topped with homemade Grand Marnier chocolate sauce)*

BLUEBERRY or APPLE PIE A LA MODE \$9

VANILLA CHEESECAKE \$7

BROWNIE SUNDAE \$8

CHOCOLATE BANANA PIE \$8

COCONUT CUSTARD PIE \$8