

COURT STREET

RESTAURANT & BAR

Daily Specials

Saturday, August 1, 2020

PREPARATIONS OF THE DAY

SALMON FILET \$20

sautéed with garlic, ginger & soy sauce

BONE-IN PORK CHOP \$20

pan seared with hot & sweet cherry peppers

APPETIZERS

BABY MIXED GREENS SALAD \$10

pears, gorgonzola cheese, candied walnuts & balsamic dressing

LAUGHING GULL OYSTERS \$15

Barnegat Light, NJ – half dozen

JERSEY DEVIL OYSTERS \$15

Great Bay, NJ – half dozen

AVACADO STRAWBERRY SALAD \$10

feta cheese, pistachios, dried cranberries over baby kale with honey, poppy seed dressing

CLAMS CASINO \$11

baked with sautéed sweet peppers, onions & bacon

WARM STUFFED ARTICHOKE \$8

squash, herbs, bread crumbs, mozzarella & parmesan cheese

SUMMER SALAD \$10

watermelon, sweet peppers, feta cheese, cucumbers & mint balsamic dressing

TRI-COLOR SALAD \$10

arugula, radicchio, endive, oranges, goat cheese, toasted almonds & strawberries in honey balsamic dressing

AVOCADO CRAB MEAT \$12

tomatoes, capers, onions & house dressing

ENTRÉES

LOBSTER FEST \$28 TWO LOBSTERS (per person) \$44

1 & 1/4 lb lobster served with house salad, corn on the cob & red potato

BRAISED LEG OF RABBIT \$22

served with mushroom & pearl onions in a red wine demi glaze

POTATO ENCRUSTED HALIBUT \$29

served with garlic, capers & tomato in a white wine sauce

NEW ENGLAND CRAB CAKES \$28

two sautéed lump crab meat patties

BONE-IN SHORT BRAISED SHORT RIBS \$27

with mashed potatoes & gravy

PETITE (8 oz) BUFFALO TOP SIRLOIN \$28

peppercorn encrusted & served with a red wine reduction

PAN SEARED ARCTIC CHAR \$23

cajun seasoned served with mango, corn & black bean salsa

SAUTEED CHILEAN SEA BASS \$29

a la Veracruz over risotto

SESAME SEED ENCRUSTED SWORDFISH \$24

pan seared served over a bed of steamed spinach & drizzled with mandarin orange ginger sauce

KING CRAB LEGS \$43

one pound of king crab legs served with drawn butter

BROILED SEA SCALLOPS \$28

served with lemon butter sauce

WILD BOAR SAUSAGE OVER GNOCCHI \$21

sautéed onions & tomato chipotle sauce

ROASTED LEG OF LAMB \$24

served in a gorgonzola & red wine reduction

SAUTEED CHICKEN A LA VODKA \$20

served over crushed red pepper fettuccini

SEAFOOD PASTA \$29

sautéed shrimp, sea scallops, clams & mussels over linguini with fresh diced tomatoes, garlic & buttery lemon basil sauce

DESSERTS

CRÈME BRÛLÉE \$7

COCONUT CUSTARD PIE \$7

PROFITEROLES \$10

BLUEBERRY PIE A LA MODE \$9

VANILLA CHEESECAKE with strawberry sauce \$7