

COURT STREET

RESTAURANT & BAR

DAILY SPECIALS

Friday, May 13, 2022

PREPARATIONS OF THE DAY

SALMON FILET \$20

sesame seed encrusted with a mandarin, sesame ginger sauce

BONE-IN PORK CHOP \$20

roasted with hot & sweet cherry peppers

SOUP DU JOUR

NEW ENGLAND CLAM CHOWDER \$7

APPETIZERS

SUGAR SHACK OYSTERS \$15

salty & sweet, harvested from barnegat bay, nj

MELON, PROSCIUTTO AND MOZZARELLA \$11

with sundried tomatoes, roasted red peppers & basil infused olive oil

SMOKED SALMON NICOISE SALAD \$14

red potatoes, green beans, hard-boiled egg, kalamata olives over greens with a dill cream sauce

GREEK SALAD \$11

sweet peppers, cucumbers, tomatoes, red onions, feta cheese & kalamata olives in an herb vinaigrette

WATERCRESS CITRUS SALAD \$12

with orange, grapefruit, dried cranberries, pistachios & goat cheese with grapefruit dressing

SAUTEED CHORIZO WITH MUSSELS \$13

in a white wine demi glaze sauce

TRICOLOR SALAD \$11

arugula, radicchio, strawberries, oranges, toasted almonds, brie cheese & raspberry dressing

ENTRÉES

PAN SEARED SEA SCALLOPS \$34

over saffron risotto with peas

BLACKENED CHILEAN SEA BASS \$32

pan seared filet with cajun spices, served with a mango, corn, black bean salsa

BROCCOLI RABE RAVIOLI \$26

with sautéed shrimp in a provençale sauce

SAUTÉED SHRIMP AND LOBSTER \$32

a la vodka over crushed red pepper fettuccini

BUFFALO CHIPOTLE SAUSAGE \$23

in a white wine, onions, tomato sauce over gnocchi

SAUTÉED FILET OF GROUPER \$26

a la veracruz

CHICKEN FRICASSEE \$21

a half chicken cooked in white wine, tomato sauce & vegetables

ROASTED VEAL CHOP \$38

served with apples in a brandy cream sauce

PETITE VEAL OSSO BUCCO \$25

veal shank braised in white wine, tomato, herbs & served over risotto

SOFT SHELL CRABS A LA FRANCAISE \$36

served with vegetable & potato

EGGPLANT POMODORO RAVIOLI & CHICKEN \$24

sautéed chicken in a shallot & marsala wine sauce

CHAR-BROILED PORTERHOUSE STEAK (26 oz.) \$52

served with vegetable & potato

DESSERTS

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

APPLE PIE A LA MODE \$9

VANILLA or CHOCOLATE CHEESECAKE \$7

BROWNIE SUNDAE \$8

STRAWBERRIES & BLUEBERRIES WITH FRESH WHIPPED CREAM \$9

CHOCOLATE BANANA PIE \$8

COCONUT CUSTARD PIE \$8

BLUEBERRY PIE A LA MODE \$9