

APPETIZERS

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***FRESH MAINE STEAMERS** - ONE POUND FRESH STEAMERS SERVED WITH DRAWN BUTTER 14.99

***SKIRT STEAK TACO TRIO** - THREE FLOUR TORTILLAS WITH GRILLED MARINATED SKIRT STEAK, SHREDDED LETTUCE, COTIJA CHEESE, PICO De GALLO AND CHIPOTLE AIOLI 12.99

***GRILLED TOMATO & ARUGULA FLATBREAD** - TOPPED WITH MOZZARELLA, GRILLED TOMATO, ARUGULA, INFUSED OLIVE OIL, PROSCIUTTO AND PARMESAN CHEESE, BAKED UNTIL GOLDEN BROWN 9.99

***ASIAN STYLE PORK & LEEK DUMPLINGS** -SERVED WITH A SECRET SAUCE FROM BROOKLYN 9.99
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TONIGHT'S FEATURE: GRILLED STRIP STEAK & CRABCAKES COMBO 18.99

(ABOVE FEATURE COMES WITH A CUP OF SOUP AND A SIDE SALAD)

OCTOBERFEST SPECIALS

SAUERBRATEN

WIENER SCHNITZEL

JAEGER SCHNITZEL

GERMAN SAUSAGE SAMPLER

APRICOT GINGER ROAST DUCK

BAVARIAN PORK CHOPS

POTATO PANCAKES

BRAISED RED CABBAGE

EGG SPAETZLE

SEE OUR FULL OCTOBERFEST MENU WITH SPECIALTY BEERS, APPETIZERS AND DESSERTS

***MARINATED FILET MIGNON TIP TACO TRIO** - THREE FLOUR TORTILLAS WITH GRILLED MARINATED FILET MIGNON TIPS, SHREDDED LETTUCE, COTIJA CHEESE, PICO De GALLO & CHIPOTLE AIOLI, SERVED WITH SEASONED FRIES 18.99

***HEARTY CHICKEN BURRITOS** - TOMATOES, CILANTRO, CHEDDARJACK CHEESE, SCALLIONS, SALSA, CHICKEN & SECRET SPICES FROM THE YUCATAN ROLLED IN FLOUR TORTILLAS AND TOPPED WITH MELTED CHEDDARJACK CHEESE, SERVED WITH ZESTY RICE & REFRIED BEANS 17.99

***STUFFED SEA SCALLOPS KEY WEST** - LARGE "DRY" SEA SCALLOPS STUFFED WITH OUR HOMEMADE JUMBO LUMP CRABMEAT STUFFING THEN DRIZZLED WITH LOBSTER CREAM SAUCE, SERVED WITH RICE PILAF 22.99

***CAJUN CODFISH WITH PICO DE GALLO**- FRESH CODFISH FILLET DUSTED WITH CAJUN SEASONINGS & PAN SEARED, TOPPED WITH PICO DE GALLO, SERVED WITH RICE PILAF 19.99

***CAPTAIN BOB'S SEAFOOD SAMPLER** - 1/2 LOBSTER, FILET OF FLOUNDER & BLACK TIGER SHRIMP ALL WITH LUMP CRABMEAT STUFFING, BROILED WITH LEMON, WHITE WINE & BUTTER, SERVED WITH RICE PILAF, CORN ON THE COB, LEMON AND DRAWN BUTTER 22.99

***CRABBY DICK'S "OLD BAY" CRABCAKES** - OUR SECRET RECIPE WITH JUMBO LUMP CRABMEAT DUSTED WITH OLD BAY SEASONING, PAN SEARED AND SERVED WITH FRENCH FRIES, COLESLAW, COCKTAIL SAUCE & TARTAR SAUCE 21.99

***14 OZ. RIBEYE STEAK** - WELL MARBLED 14oz. RIBEYE STEAK GRILLED THEN TOPPED WITH OUR PROPRIETARY GARLIC PARMESAN BUTTER, SERVED WITH A BAKED POTATO & CORN ON THE COB 23.99

***MIXED BERRY WALNUT SALAD** - CRISP ROMAINE LETTUCE TOPPED WITH FRESH BLUEBERRIES, BLACKBERRIES, STRAWBERRIES, MANDARIN ORANGES, MINCED RED ONION, CANDIED WALNUTS, FETA CHEESE CRUMBLES & GRILLED CHICKEN, SERVED WITH A SWEET RASPBERRY POPPYSEED DRESSING 13.99

***JAMMIN' BUTCHER'S BURGER** - 8 OZ. BURGER BLEND OF SHORT RIB, CHUCK AND BRISKET FLAME GRILLED AND TOPPED WITH A HOT PEPPER AND BACON "JAM" AND AMERICAN CHEESE ON A KAISER ROLL, SERVED WITH FRIES 15.99

***YANKEE POT ROAST** - SLOW ROASTED & TOPPED WITH OUR HOMEMADE PAN GRAVY, SERVED WITH HOMEMADE MASHED POTATOES AND STEAMED HOUSE VEGETABLES 17.99

***PECAN WHISKEY LACED PULLED PORK SANDWICH** - SLOW ROASTED PECAN WHISKEY LACED BBQ PULLED PORK SANDWICH TOPPED WITH CHEDDARJACK CHEESE ON A KAISER ROLL, SERVED WITH FRENCH FRIES & COLESLAW 14.99

***BLOOD ORANGE GRILLED SALMON** - FRESH SALMON FILLET DUSTED WITH SEA SALT AND FRESH GROUND PEPPER, GRILLED & DRIZZLED WITH BLOOD ORANGE BALSAMIC GLAZE, SERVED OVER BABY SPINACH WITH VEGETABLES 21.99

***SOUTHWEST CRUSTED FILET MIGNON SLIDERS** - FILET MIGNON PANSEARED IN A SOUTHWEST RUB TOPPED WITH SAUTEED ONIONS AND CHEDDARJACK CHEESE ON SLIDER ROLLS, SERVED WITH FRENCH FRIES 18.99

***SHEPHERD'S PIE** - SEASONED GROUND BEEF, PORK AND VEAL, CELERY, ONIONS, CARROTS & CABERNET SAUCE ALL TOPPED WITH MASHED POTATOES, CREAMED CORN & PARMESAN CHEESE, SERVED WITH GARLIC TOAST 15.99

***SLOW ROASTED BBQ BABYBACK RIBS** - FULL POUND OF PORK RIBS BASTED WITH BBQ SAUCE AND SERVED WITH APPLESAUCE AND FRENCH FRIES 21.99

THREE RUM PUNCH.....3.99