

# APPETIZERS

- \* **CAJUN SHRIMP N' GRITS** -- BLACKENED JUMBO BLACK TIGER SHRIMP SAUTEED WITH SAUCE OF WHOLE PLUM TOMATOES, BABY SPINACH, ZESTY SAUSAGE, GARLIC, MOZZARELLA AND FRESH BASIL AND SERVED OVER FRESH PARMESAN GRITS 11.99
  - \* **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 8 OZ. NY STRIP STEAK & FRIED SHRIMP COMBO 18.99**

*(ABOVE FEATURE COMES WITH A CUP OF SOUP AND A SALAD, BELOW SPECIALS COME WITH SOUP OR SALAD)*

- \* **LOBSTA' ROLL** - A CLASSIC NEW ENGLAND FAVORITE ON A BUTTERED TOASTED ROLL, SERVED WITH CORN ON THE COB, MACARONI SALAD AND COLESLAW (YES IT'S REAL LOBSTA') 23.99
- \* **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
- \* **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
- \* **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
- \* **LESLIE'S BAKED STUFFED PEPPERS** - A DELICATE BLEND OF PORK, VEAL, BEEF & RICE STUFFED IN GREEN BELL PEPPERS, TOPPED WITH TOMATO BASIL SAUCE & MELTED MOZZARELLA CHEESE, SERVED WITH FETTUCCINE AND GARLIC TOAST POINTS 16.99
- \* **MARIO'S CHICKEN QUESADILLA** - TOASTED FLOUR TORTILLA FILLED WITH HAND PULLED CHICKEN, CILANTRO, PEPPERS, TOMATOES, MINCED RED ONION & CHEDDARJACK CHEESE, SERVED WITH REFRIED BEANS & SPICY RICE 16.99
- \* **GODFATHER VEAL** - TENDER VEAL HAND BREADED & FRIED GOLDEN BROWN, THEN TOPPED WITH TOMATO BASIL SAUCE, SLICED PROSCIUTTO AND FRESH MOZZARELLA CHEESE, SERVED WITH A SIDE OF LINGUINI AND GARLIC TOAST POINTS 19.99
- \* **PRESSED CUBANO PORK SANDWICH** - SLOW ROASTED PORKLOIN, HAM, COLESLAW, RUSSIAN DRESSING, PICKLES & MELTED SWISS CHEESE ON PRESSED FRENCH BREAD, SERVED WITH FRENCH FRIES 14.99
- \* **CRABBY DICK'S JUMBO LUMP CRABCAKES** - OUR SECRET RECIPE WITH JUMBO LUMP CRABMEAT, PAN SEARED AND SERVED WITH FRENCH FRIES, COLESLAW, COCKTAIL SAUCE & TARTAR SAUCE 21.99
- \* **KOREAN NOODLES TOSSED WITH CHICKEN & SHRIMP** - TENDER CHICKEN, BLACK TIGER SHRIMP & BROCCOLI FLORETS SAUTEED WITH A SWEET AND SPICY GO-CHU-JANG SAUCE, SERVED OVER KOREAN NOODLES 19.99
- \* **NEW ENGLAND SHRIMP BOIL** - TEN JUMBO BLACK TIGER SHRIMP, RED POTATOES, CORN ON THE COB AND SECRET SPICES BAKED IN FOIL 17.99
- \* **GRILLED SALMON FLORENTINE** - GRILLED FRESH SALMON FILLET TOPPED WITH BABY SPINACH, RED ROASTED PEPPERS, GARLIC AND OLIVE OIL, SERVED WITH RICE PILAF 21.99
- \* **ALL AMERICAN BUTCHER'S BURGER** -8 OZ. BURGER BLEND OF SHORT RIB, CHUCK AND BRISKET FLAME GRILLED AND TOPPED WITH PORK ROLL, FRIZZLED ONIONS AND AMERICAN CHEESE ON A KAISER ROLL, SERVED WITH FRENCH FRIES AND COLESLAW 15.99
- \* **GRILLED MARINATED LONDON BROIL** - MARINATED LONDON BROIL FLAME GRILLED, SLICED AND TOPPED WITH SAUTEED ONIONS, SERVED WITH MASHED POTATOES AND STEAMED VEGETABLES 18.99
- \* **TAVERN STYLE FISH & CHIPS** - TENDER COD FILLET DIPPED IN YEUNGLING BEER BATTER & FRIED TO A GOLDEN BROWN, SERVED WITH FRENCH FRIES, COLESLAW, COCKTAIL SAUCE & TARTAR SAUCE 18.99
- \* **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
- \* **BISTRO PORK CHOPS** - CENTER CUT PORK CHOPS DUSTED WITH CAJUN SEASONING THEN PAN SEARED AND TOPPED WITH SAUTEED ONION, AVOCADO, TOMATO, CHIPOTLE AIOLI AND CHEDDAR JACK CHEESE, SERVED WITH ZESTY RICE AND REFRIED BEANS 18.99
- \* **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
- \* **CABERNET FILET MIGNON SLIDERS** - ROASTED GARLIC PEPPERCORN CRUSTED FILET MIGNON TOPPED WITH BLUE CHEESE CRUMBLES, CARMELIZED ONIONS & CABERNET SAUCE ON SLIDER ROLLS, SERVED WITH FRENCH FRIES 18.99
- \* **SLOW ROASTED BBQ BABYBACK RIBS** - FULL POUND OF PORK RIBS BASTED WITH BBQ SAUCE AND SERVED WITH APPLESAUCE AND FRENCH FRIES 21.99

**SANGRIA....3.99**

**HOMEMADE CARROT CAKE....6.99**