

APPETIZERS (ONLY POUR HOUSE GIFT CERTIFICATES ACCEPTED)

***HOMEMADE CHICKEN QUESADILLA**- TOASTED BUTTERY FLOUR TORTILLA, FILLED WITH CHICKEN, CHEDDAR/JACK CHEESE, MINCED PEPPERS, ONIONS, TOMATOES, CILANTRO, SALT AND PEPPER, SERVED WITH SOUR CREAM AND SALSA 11.99

***CAJUN MAKO BITES**- PANSEARED MAKO SHARK SERVED WITH A ROASTED PINEAPPLE & HABANERO SAUCE 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 13.99

***ASIAN STYLE PORK & LEEK DUMPLINGS**-SERVED WITH A SECRET SAUCE FROM BROOKLYN 9.99

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

TONIGHT'S FEATURE: **ROAST PRIME RIB OF BEEF AU JUS 19.99**

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

***GERMAN ROULADEN**- STUFFED BEEF WITH VIDALIA ONIONS, PICKLES, BACON AND MUSTARD, DRIZZLED WITH A BEEF DEMIGLAZE, SERVED WITH POTATO PANCAKE, RED CABBAGE AND SPAETZEL 19.99

***FRESH MOZZARELLA & BEEF STEAK TOMATO**- TRE-COLOR MIXED GREENS TOPPED WITH GRILLED CHICKEN, BEEF STEAK TOMATOES, FRESH MOZZARELLA, RED ONION, ROASTED RED PEPPERS AND FRESH BASIL, DRIZZLED WITH A BALSAMIC GLAZE 14.99

***FRESH FLOUNDER FRANCAISE**- FRESH FLOUNDER FILLET DIPPED IN SEASONED EGG BATTER AND SAUTEED IN A LEMON CAPER SAUCE WITH ROASTED RED PEPPERS AND BROCCOLI, SERVED WITH RICE PILAF 20.99

***ENGLISH STYLE BUTCHER'S BLEND BURGER**- 8 OZ. BURGER BLEND OF SHORT RIB, CHUCK AND BRISKET FLAME GRILLED AND TOPPED WITH MELTED SWISS CHEESE, SERVED WITH LETTUCE, TOMATO AND ONION ON A TOASTED ENGLISH MUFFIN WITH FRENCH FRIES 15.99

***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 22.99

***VALENTIN'S RUBBED PORTERHOUSE PORK CHOPS**- CENTER CUT PORK CHOPS DRY RUBBED WITH COFFEE, CAJUN SEASONING & 11 SECRET SPICES, FLAME GRILLED TOPPED WITH FRIZZLED ONION & CHEDDAR JACK CHEESE, WITH MASHED POTATOES 19.99

***CRABBY DICK'S JUMBO LUMP CRABCAKES REMOULADE**- OUR SECRET RECIPE WITH JUMBO LUMP CRABMEAT, PAN SEARED AND DRIZZLED WITH A ZESTY HOUSEMADE REMOULADE SAUCE, SERVED WITH RICE PILAF 22.99

***SAUTEED MAMA MIA CHICKEN & SHRIMP**- TENDER CHICKEN AND BLACK TIGER SHRIMP SAUTEED TOGETHER WITH WHOLE PLUM TOMATOES, BABY SPINACH, ZESTY SAUSAGE, MOZZARELLA, CHICKEN STOCK, GARLIC, BASIL, BABY ARUGULA & SHREDDED MOZZARELLA CHEESE, SERVED OVER FETTUCINNI 19.99

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

***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

***COUNTRY SAMPLER**- SOUTHERN FRIED CHICKEN, BABY BACK RIBS AND GRILLED MARINATED SKIRT STEAK, SERVED WITH SWEET MASHED POTATOES AND CORN ON THE COB 19.99

***CAJUN SHRIMP TACO TRIO**- THREE FLOUR TORTILLAS WITH CAJUN SHRIMP, SHREDDED LETTUCE, COTIJA CHEESE, PICO DE GALLO AND CHIPOTLE AIOLI, SERVED WITH SEASONED FRENCH FRIES 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

***PECAN WHISKEY LACED PULLED PORK SANDWICH**- SLOW ROASTED PECAN WHISKEY LACED BBQ PULLED PORK SANDWICH TOPPED WITH CHEDDAR/JACK CHEESE ON A SOUR DOUGH ROLL, 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

***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

***HOBOKEN COBB SALAD**- CLASSIC PRESENTATION WITH CRISPY CHOPPED ROMAINE TOPPED WITH CRUNCHY BUFFALO CHICKEN, BACON BITS, AVOCADO, HARD COOKED EGGS, TOMATOES AND BLEU CHEESE CRUMBLES, SERVED WITH YOUR CHOICE OF DRESSING ON THE SIDE 14.99

***SLOW ROASTED BBQ BABYBACK RIBS**- FULL POUND OF PORK RIBS BASTED WITH BBQ SAUCE AND SERVED WITH APPLESAUCE AND FRENCH FRIES 22.99

MOJITO...3.99

STRAWBERRY SHORTCAKE...6.99