



Chef's Compliments

Our Famous Bean Relish & Assorted Crackers
Old Fashioned Corn Fritters with Cherry Sauce
Oven Fresh Popovers
Fresh Warm Rolls with Creamery Butter

Appetizers

French Onion Soup 5.5 New England Clam Chowder 5.5
Bacon Wrapped Sea Scallops 10 Jumbo Shrimp Cocktail 12
Shrimp Scampi 10 Baked Stuffed Mushrooms 7.5

Entrees

Baked Virginia Ham

Double smoked, slow roasted, with Hawaiian Pineapple sauce 26

Baked Stuffed Chicken

Breast of chicken stuffed with a savory sage stuffing, with light sauce 26

Stuffed Jumbo Shrimp

Sweet jumbo gulf shrimp, herbed garlic crumbs 29

Seafood Trio

Jumbo gulf shrimp, sea scallops and fresh haddock topped with seasoned crumbs 32

Famous Boston Scrod

Fresh native young baked haddock, Ritz cracker crumbs, lemon butter 28

Roast Prime Rib of Beef

Slowly roasted aged beef, basted to bring out its own natural juices 34

New York Cut Sirloin

Superb full pound strip steak cut from the heart of the loin, au jus 30

Broiled Filet Mignon

Choice 8 oz. Angus tenderloin, broiled to perfection, served with a Merlot reduction 32

Entrées Include

Salad: Fresh Crisp greens with choice of dressing.
(Caesar or Greek salad Instead 3.5)

Potato: Homemade Mashed Potatoes

Vegetables: Butternut Squash, Buttered Peas & Carrots

Thick Cut Lamb Chops

3 lb Lobster- Baked Stuffed

Upon Request

Ma. meals tax 7 %

2018