

# Mother's Day Menu

## Appetizers

**Large Gulf Shrimp Cocktail \$13**

*Served with Cocktail Sauce and Lemon*

**Lump Crab Cake \$15**

*Served with a Gourmet Dijonnaise Sauce*

## Salads

**Turtle Salad \$22**

*Grilled Shrimp, Mango, Sun-Dried Cranberries and Hearts of Palm, Served over a Bed of Greens*

## Entrees

**Grilled Salmon \$27**

*Topped with Chevre Cheese and Sun-Dried Tomatoes*

**Stuffed Flounder \$27**

*Fresh Flounder Stuffed with Crab Meat and Drizzled with our Key Lime Burre Blanc Sauce*

**Potato Crusted North Atlantic Haddock \$23**

*Seasoned Shredded Potato Crusted, Baked and Topped with Key lime Burre Blanc Sauce*

**Georges Bank Sea Scallops and Crab Cake \$34**

*Pan Seared Scallops and a Crab Cake Topped with Cracker Crumbs and Topped with Key Lime Burre Blanc Sauce*

**Loaded New York Strip \$30**

*10oz Cooked to Perfection and Topped with Shrimp in a Delicious Cheese Sauce*

**Grouper Almondine \$26**

*Fresh Grouper Topped with a Light Cream and Almond Sauce*

**Roasted Prime Rib of Beef \$32**

*10 oz. Cut cooked to Perfection and Served with Au Jus*

**Filet and Shrimp \$36**

*6 oz. Filet Grilled to Perfection Paired with 3 Baked Crab Stuffed Shrimp*

**Shrimp and Crab Scampi \$26**

*Shrimp Sauteed in a Lemon Garlic Cream Sauce Served over Linguini and Topped with Blue Crab Meat*

*Entrees Served with Hot Rolls & Butter, Fresh Chef's Vegetables, and Mashed Potatoes.*

**Children's Menu \$ 13**

*For Kids Of 10 or Under Only*

*Fried Fish, Fried Shrimp, Chicken Fingers or Pasta w/Red Sauce or Butter*