



Appetizers



Hot

- Grilled Shrimp Remoulade 14.50
- BBQ Ribs 13.00
- Salt & Pepper Shrimp 16.75
- Garlic Shrimp & Chorizo 14.75
- Pierogies 11.00
- Sauteed Calamari 14.50**
- Escargot 14.00
- Chicken Wings 10.00
- Fried Oysters 18.50
- Beef Marrow & Oxtail Marmalade 16.75**
- Steamed Clams 16.50
- Whole Roast Garlic 7.75
- Pu Pu Platter (per person) 16.25

Cold

- Hummus 11.50
- Asparagus Vinaigrette 10.75
- Steak Tartare 15.50**
- String Bean Vinaigrette 9.50
- Beet Vinaigrette 9.50
- Mixed Olives 6.50

House Special Cocktails

- Straight Up Brooklyn 9.00
*Rye, Maraschino,
Dry Vermouth & Bitters*
- Hummingbird 9.00
*St. Germain, Avinyo Cava
& Fresh Raspberries*



RED INDICATES HOUSE SPECIALTIES



House Smoked Fish

Capers, Red Onion, Fennel Slaw & Three Onion Cream

- Trout 15.25 Salmon 14.75
- Scallops 13.00 Shrimp 12.00
- Smoked Fish Plate 26.00**

Soups

- Chicken Barley 9.75
- Matzoh Ball 10.00**
- Onion 13.75
- Cream of Tomato 8.50
- Spicy Fish Soup 16.00

Salads

- Caesar 12.25
- Greek 11.50
- Iceberg Wedge 13.00
- Market Salad 16.00
- Warm Goat Cheese 13.75
- Smoked Trout Salad 16.75**
- Mixed Greens 10.50



Fruits de Mer

- 1/2 Dz. Oysters 18.00
- 1/2 Dz. Clams 15.00
- New Orleans Shrimp 16.75
- Chilled Lobster 17.00
- Shrimp Cocktail 15.00
- Hard Shell Crab 11.00

Plateau 81.00

6 Oyster, 6 Clams, 1/2 Lobster, Shrimp Cocktail,
New Orleans Shrimp & Hard Shell Crab



RAW BAR & WINE SPECIAL

From Open till 6:30pm

\$1.50 Oysters & \$1.00 Clams
with

Jean Aubron, Muscadet,
"Grand Fief de l'Audigere" Sur Lie,
France, 2007

Glass 8.00 Bottle 25.00

Platters



Paella Royale 98.00

Whole Lobster, New Orleans Shrimp, Salmon, Chicken,
Mussels, Clams, Calamari, Chicken Sausage, Red Peppers & Peas

Surf & Turf 48.00

Whole Steamed Lobster, New York Strip & French Fries

Surf & Turf Royale 120.00

Twin Steamed Lobsters & 40 Oz. Rib Steak, Spinach & French Fries

40 Oz. Bone In Rib Steak 74.00

Spinach & French Fries

Land and Sea 32.00

Fried Chicken, Fried Catfish, Mash Potatoes & Gravy



CARAFE OF HOUSE WINE

Half Litre 19. & Litre 38.

White

RIESLING, Gotham Project, Finger Lakes, New York, 2009

CHARDONNAY, From the Tank, "Patience", France, 2009

Red

COTES du RHONE, Domaine Grand Veneur, France, 2008

MALBEC, Maipe, Argentina, 2009

NIGHTLY SPECIALS

Monday

Lobster Bake 36.00
*Steamed Lobster, Clams,
Mussels, Potatoes & Corn*

Tuesday

Mussels & Fries 20.00
Fennel, Celery & Pernod

Wednesday

Slow Roast Brisket 21.00
Mashed Potatoes & Collard Greens

Thursday

Roast Mutton Chop 28.00
Couscous & Spicy Chickpea Salad

Friday

Calves Liver 22.00
*Bacon, Onions,
Celery Root & Chips*

Saturday

Lamb Shank 26.00
White Beans & Roast Carrots

Sunday

Gumbo 22.00
Red Beans & Rice



MAIN COURSES

FISH

Salmon 28.00

Asparagus, Crispy Potato & Mustard Sauce

Paella Basquez 32.50

Clams, Mussels, Shrimp, Calamari, Chicken & Spicy Chicken Sausage

Paella Magdalena 60.00

*Chicken, Spicy Chicken Sausage, Clams, Mussels, Shrimp, Calamari, Salmon,
New Orleans Shrimp & Whole Steamed Lobster*

Whole Fish 32.00

Scallion, Roast Tomato & Olive Oil

Skate 28.00

Potatoes, Bacon & Shrimp

Shrimp Provencal 26.50

Cheese Ravioli & Spinach

Steamed Lobster 34.00

Corn on the Cob & Baked Potato

Sweet & Spicy Catfish 25.75

Mashed Potatoes, Collard Greens & Tartar Sauce

Red Trout 26.50

Wild Mushrooms, Green Beans, Almonds & Bacon

MEAT

Grilled Half Chicken 22.50

Mashed Potatoes & Spinach

Fried Chicken 25.50

Mashed Potatoes & Collard Greens

Duck Confit 24.00

Arugula & Tomato Salad, Roast Potatoes & Orange Sauce

Braised Short Ribs 26.00

Mushrooms, Barley & Leeks

Hanger Steak 28.00

Wild Mushrooms & Onion Rings

New York Strip Steak 36.00

Onions, Mushrooms, Green Beans & French Fries

SANDWICHES

Fried Catfish 18.50

Tartar Sauce on Baguette

Smoked Brisket 14.75

Swiss Cheese & Roast Onion on Baguette

Hamburger or Chicken Burger Deluxe 14.50

VEGETABLES

Hummus Platter 16.50

Iceberg Salad & Couscous Salad

K-Bob 19.50

Pita, Couscous Salad & Yogurt Sauce

Open Face Veggie Burger 14.50

*Mixed Greens, Green Olive Mustard
on Nine Grain Bread*

SIDES

French Fries 7.50

Spinach 7.00

Mashed Potatoes 7.00

Collard Greens 7.00

String Beans 6.00

Grilled Asparagus 8.50

Broccoli 7.50

Mushroom Roast 11.50

Roast Potatoes 7.00


Baked Potato 5.00

Corn on the Cob 4.50

Fennel Slaw 6.00



Desserts



- Chocolate Bruno 11.75
Banana Split 12.75
Strawberry Sundae 12.00
Fresh Berries 10.00
Sorbet 3.75 (per scoop)
Raspberry, Mango, Lemon
Ice Cream 3.75 (per scoop)
Vanilla, Chocolate, Strawberry
Banana Walnut Bread Pudding 13.75
Banana Caramel Sauce
Creme Brulee 10.00
Chocolate Chip Bread Pudding 13.75
Hot Fudge
Root Beer Float 8.75
Vanilla Ice Cream
Profiteroles 11.75
Vanilla, Chocolate & Strawberry Ice Cream with Hot Fudge
Hot Fudge Sundae 11.50
Ice Cream Soda 8.75



Cognac

- Maison Prunier "Axel Gay" 9.
Pierre Ferrand "Ambre" 10.
Courvoisier V.S. 12.
Hennessy V.S. 13.
Remy Martin V.S.O.P. 15.50
Hennessy X.O. 35.
Remy Martin X.O. 36.
Tesseron "Lot 76" X.O. 22.50
Tesseron "Lot 90" X.O. 12.50

Armagnac

- Cerbois V.S.O.P. 10.
Chateau du Tariquet X.O. 18.

Brandy & Calvados

- Belle de Brillet Pear Brandy 9.
Cardenal Mendoza 12.50
Boulard "Grand Solage" 12.

Eau de Vie

- Jacopo Poli "Pere di Poli" 10.

Grappa

- Candolini 7.50
Jacopo Poli "Merlot" 13.
Jacopo Poli "Sarpa di Poli" 16.
Jacopo Poli "Chiara di Moscato" 20.

Amaro & Chinato

- Averna 8.
Frenet Branca 8.
Rammazotti 8.

Port & Madeira

- Graham's Six Grapes 7.
Dow's Late Bottle Vintage 2001 8.
Casa de Santa Eufemia 10yr. Tawny 14.
Graham's 40yr. Tawny 25.50
Blandy's 10yr. Malmsey 9.50
Rare Wine Co., Boston Bual Madeira 12.

Sherry

- El Maestro Sierra Fino 6.
Garvey "Oloroso Dulce" 6.50
Dry Sack Especial 15yr. 8.50

Dessert Wine

- Muscat, Domaine Durban 2006 11.
Moscato d'Asti, Bricco del Sole 2007 9.
Manseng, Doamine Cauhape 2006 8.

Kids' Menu

Kids Under 12 Years of Age

Dinners Include Choice of Vegetable, Starch, Dessert & Drink
All Dinners \$10



Entrees

"Naked Nuggets" *BBQ Sauce or Honey Mustard*

Burger Deluxe *Lettuce, Tomato & Choice of Cheese*

Chicken Burger Deluxe *Lettuce, Tomato & Choice of Cheese*

Chicken & Vegetable Paella *Saffron Rice, Red Pepper, Zucchini & Peas*

Vegetable K-Bob *Grilled Vegetables & Yogurt Sauce*

Grilled Cheese *Challah & Choice of Provolone, Swiss, American Cheddar*

French Bread Pizza *Marinara & Mozzarella*

Hummus *Toasted Pita Bread*

Fried Chicken *2 Pieces Your Choice*

Catfish Fingers *Tartar Sauce*

Chicken Fingers *BBQ Sauce or Honey Mustard*

Grilled Chicken *Boneless Skinless Breast*

Strip Steak *Grilled 8 oz.*

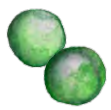
Grilled Salmon *Mustard Mayo*

Shrimp *Fried, Grilled or Steamed*

Pasta Penne & Side of *Parmaigano*

Add Chicken or Shrimp

Choice of Sauce: Butter, Marinara, Olive Oil or Plain



Vegetables

Broccoli
Peas
Carrots
Mushrooms
Corn



String Beans
Chick Peas
Spinach
Collard Greens
Mixed Greens



Starch

Mashed Potato
Rice Pilaf
French Fries
Couscous

Onion Rings
Yellow Rice
Baked Potato



Dessert

Fresh Berries
Scoop-O-Ice Cream
Scoop-O-Sorbet
Mini Banana Split
Mini Strawberry Sundae
Mini Hot Fudge Sundae

