

**\* PRICES & AVAILABILITY OF ITEMS ON THIS MENU SUBJECT TO CHANGE**



**2972 Route 611 • Tannersville, PA 18372 • 570-629-2277**

**EVERY GOOD CHEF KNOWS THE BEST FOOD STARTS WITH THE BEST INGREDIENTS**

**Homemade Grab & Go Items**

*These items are prepared in house, ready for you to take home. Please ask and we will gladly give you cooking instructions.*

**FRESH FISH • HAND CUT STEAKS • CLAMS BY THE DOZEN  
OYSTERS BY THE DOZEN • FRESH SEA SCALLOPS • JUMBO SHRIMP**

**Hand Breaded Seafood**

Breaded Flounder Filets	6 oz	\$5
Jumbo Coconut Shrimp	4 pcs	\$5
Breaded Shrimp	4 pcs	\$5.50
Breaded Oysters	4 pcs	\$6
Breaded Sea Scallops	4 pcs	\$6

**Other Items**

Shrimp and Crab Rolls	4 pcs	\$5
Super Large Clam Strips Breaded	6 oz	\$5
Clam Strips	4 oz	\$3
Calamari		
Soft Shell Crabs		
Octopus		

**Homemade Sauces**

Chimichurri Sauce	8 oz	\$6
Berry Berry Dipping Sauce	8 oz	\$5
Remoulade Sauce	8 oz	\$5
Marinara Sauce	8 oz	\$4
Au Jus	8 oz	\$4
Cocktail Sauce	8 oz	\$5
Tartar Sauce	8 oz	\$5
Horseradish Sauce	8 oz	\$5
Mango Salsa	8 oz	\$6
Mango Chutney	8 oz	\$6
Hot Wing Sauce	8 oz	\$6
BBQ Sauce	8 oz	\$6
Garlic Butter Scampi Sauce	8 oz	\$5
Lemon Butter	8 oz	\$4
Norfolk Butter	8 oz	\$4
Alfredo Sauce	8 oz	\$5

**Homemade Dressings**

Chunky Blue Cheese	8 oz	\$6
Russian (1000 Island)	8 oz	\$4
Caesar Dressing	8 oz	\$5
Honey Mustard	8 oz	\$4
Northern Italian	8 oz	\$4
Balsamic Vinaigrette	8 oz	\$4
Pan Asian Dressing	8 oz	\$4
Thai Sweet Chili Sauce		
Poke Marinade for Tuna		

**Homemade Soups All 12oz**

Seafood Gumbo	\$4.50
New England Clam Chowder	\$4.50
Cream of Corn and Crab Chowder	\$4.50
Chef's Special Soup of the Day	\$4.50
Lobster Bisque	\$6
Crab Bisque	\$4.50
French Onion <i>no cheese</i>	\$3
French Onion <i>with cheese</i>	\$4

**Homemade Specialties**

Jumbo Lump Crab Cakes	4 oz	\$6
Baked Stuffed Clams	4 pcs	\$6
Oyster Rockefeller	4 pcs	\$8
Clams Casino	4 pcs	\$6
Oysters Casino	4 pcs	\$8
Crabmeat Stuffed Shrimp	4 pcs	\$6
Crabmeat Stuffed Flounder	1 pcs	\$7
Lobster Salad for Rolls	5 ozs	\$9
Lobster Macaroni and Cheese		
Seafood Norfolk		

**USDA Prime & USDA Top Choice  
Certified Angus 21 Day Aged**

**BEEF**

All meat is sold by the ounce and all meat is **center cut**

Filet Mignon	\$1.75 oz
NY Strip	\$1.25 oz
Ribeye Steak	\$1.25 oz
Top Sirloin Steak	\$ .75 oz

Filet Mignons (whole tenderloin)  
New York Strip (whole strip loin)  
Ribeye (whole prime rib)  
All May Be Purchased as a Whole Roast

**Fresh Pasteurized Crabmeat  
Only the Best Quality!**

Lump	\$_____ market price
Super Lump	\$_____ market price
Jumbo Lump	\$_____ market price
Colossal	\$_____ market price
Claw	\$_____ market price

**Farm Raised Raw Shrimp (prices & sizes vary)  
U12s to 71/90s ( IQF)**

Black Tigers Shell On & Pnd Tail On	\$_____
Asian P N D	
Tail On Whites	\$_____
Tail Off Whites	\$_____
Asian Shell On Whites	\$_____
Ocean Gardens Shell On	
Imported	\$_____
Domestic	\$_____
IQF Farmed Pnd White Shrimp	\$_____
Cooked Tail On	\$_____

**Wild Shrimp (prices & sizes vary)**

Argentinian Wild Red IQF Shrimp	
Shell On White	\$_____

**Lobster Tails**

**\*larger sizes sometimes available**

Warm Water (Galapagos & Honduras)	
1/2 oz - 28 oz	\$_____
Cold water (Canada / USA)	
2 oz - 28 oz	\$_____
St. Paul / South African Lobster Tails	
8 - 24 oz	\$_____
Cooked Lobster Meat	
Claw/ Knuckle	\$_____
Minced	\$_____

**Scallops**

Sea Scallops Dry Pack (USA/ Canada)	
Never frozen, No water added	
U12	\$_____
10/20	\$_____
20/30	\$_____
IQF No water added (USA/ Canada)	
U10s-30/40s	\$_____
IQF Bay Scallops (China)	
90-110ct	\$_____

**East Coast Oysters**

James River \$_____	Holy Grail \$_____
Blue Point \$_____	Wild Chesapeake \$_____

**Northern Clams**

Littleneck \$_____	Top Neck \$_____
Cherrystone \$_____	Chowder \$_____

**Southern Clams (Virginia)**

Littleneck \$_____	Top Neck \$_____
Cherrystone \$_____	

**Fresh Fish**

Flounder/Fluke Fillet (USA/CANADA)	\$_____
Salmon Fillet (NORWEGIAN/CANADA)	\$_____
Salmon Fillet (CHILEAN)	\$_____
Wild Salmon Fillet	\$_____
Mako Shark Steak	\$_____
Swordfish Steak (USA/CANADA)	\$_____
Tuna Steak (USA/CANADA)	\$_____
Red Snapper Fillet (FLORIDA)	\$_____
Grouper Fillet (FLORIDA)	\$_____
Tilapia Fillet	\$_____
Golden Tile Fillet	\$_____
Chilean Sea Bass Fillet (CHILI)	\$_____
Black Bass Fillet (USA)	\$_____
Haddock Fillet (USA/CANADA)	\$_____
Stripped Bass Fillet (USA)	\$_____
Mahi Mahi Fillet (FLORIDA)	\$_____

**ASK US IF YOU NEED SOMETHING SPECIAL, WE SHOULD BE ABLE TO GET IT**

**Canadian Snow Crab Legs**

5-8 oz \$_____	8-10 oz \$_____	10+ oz \$_____
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**Alaskan Snow Crab Legs**

5-8 oz \$_____	8-10 oz \$_____	10+ oz \$_____
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**Alaskan Red King Crab Legs**

9/12 oz \$_____	16/20 oz \$_____
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**Alaskan Golden King Crab**

16/20 oz \$_____	20/24 oz \$_____
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**DESSERTS**

**TIRAMISU ~ 6**

Mascarpone cream on a sponge base covered by a row of espresso drenched ladyfingers, topped with waves of mascarpone & dusted with cocoa powder.

**MISSISSIPPI MUD SQUARE**

Rich chocolate cake with a silky chocolate cream, mounds of fudge sauce & white chocolate ~ \$5 • WITH GELATO ~ \$6

**APPLE BLOSSOM**

Classic apple pie, loaded with filling and wrapped in a flaky pastry, sprinkled with cinnamon and topped with just enough crumb

Plain ~ \$4 • with Gelato ~ \$5

**CREME BRULEE ~ \$5**

Homemade creme brulee, garnished with a crust of sugar & fresh strawberries.

**OLD FASHIONED CHOCOLATE CAKE ~ \$6**

Rich, dark cake with dark chocolate icing, deep semi-sweet chocolate pieces & dusted with Dutch cocoa

**LEMONCELLO CAKE ~ \$5**

3 Layers of moist white cake, filled with a tart lemon cream, frosted with smooth lemon buttercream & garnished with white chocolate curls & handmade lemon chocolate wedges.

**VANILLA CHEESECAKE BRULEE ~ \$6**

A vanilla bean creme custard with macerated Madagascar vanilla pods, folded into cheesecake batter, intense vanilla flavor with a silky, airy lightness on a crispy baby oat, gluten free crust.

**MINI BOSTON CREAM BOMB ~ \$5**

A traditional favorite with a new twist! Moist cake with a Bavarian cream filling fully enrobed in chocolate ganache

**GELATO**

Tahitian Vanilla • Classic Chocolate Sea Salt Caramel

**Ask Your Server About Today's Special Flavor ~\$5**

**Fat Free/Sugar Free Ice Cream Available - \$4**