



HANDCRAFTED VALUE SPECIALS

4 COURSE TRADITIONAL AND NEW ENTREES STARTING AT \$13.99

ALL ENTREES INCLUDE: SOUP AND SALAD, DINNER BREAD & BUTTER,
VEGETABLE & POTATO (UNLESS SPECIFIED) AND DESSERT (PUDDING, JELLO OR ICE CREAM)

AVAILABLE ALL DAY EVERY DAY!

ENHANCE YOUR ENTREE

PREMIUM 4 COURSE

includes soup **and** salad, entree & any
dessert (from our onsite bakery)

3.99 extra

PREMIUM 5 COURSE

includes(4) jumbo fried shrimp appetizer served
with our housemade chipotle aioli, soup, salad,
entree and any dessert (from our onsite bakery)

6.99 extra

New

#1. BBQ SAMPLER

BBQ homemade pulled pork, pork chop & ½
rack baby back ribs, served with baked beans
and coleslaw (Complete)

~~30.99~~ 21.99

#2. GARLIC PARM CRUSTED CHICKEN

Char-grilled chicken breast, crusted with provolone cheese,
roasted garlic, fresh herbs and Parmesan cheese.
Finished with toasted buttered panko.
Served with mash and choice of 1 vegetable

~~19.99~~ 16.99

FAMOUS

#3. ULTIMATE CRAB CAKES

(3) Jumbo lump crab cakes, broiled to perfection over
char-grilled asparagus and topped with a housemade
mustard cream sauce. Comes with one vegetable

~~23.99~~ 18.99

New

#4. SWEET & SOUR CHICKEN

Sautéed chicken tossed in a house made sweet and sour
sauce with red peppers, green peppers, pineapple,
served over rice (Complete)

~~19.99~~ 17.99

#5. BREADED PORK CHOPS

Centercut pork chops breaded in-house and fried
to a crispy brown, topped w/ brown gravy served
with mash potatoes & apple sauce (Complete)

~~19.99~~ 16.99

#6. SHEPHERD'S PIE

Minced and braised ground beef with peas,
carrot, corn kernels, topped with garlic cheese
mash and toasted en casserole, served with
brown gravy (Complete)

~~19.99~~ 16.99

#7. OVER STUFFED GROUPER

(2) Filet of grouper, stuffed with jumbo lump
crab meat stuffing then broiled to perfection.
Choice of potato and one vegetable

~~24.99~~ 18.99

#8. GRANDMA'S FAMOUS CHICKEN POT PIE

Hearty chicken & vegetable stew topped with a
homemade pie crust (Complete)

~~18.99~~ 14.99

#9. CHIPOTLE STEAK TACOS

(3) Flour tortilla tacos topped w/ seasoned steak,
pico de gallo & chipotle aioli drizzle served with
rice pilaf, black beans & salsa (Complete)

~~19.99~~ 17.99

New

#10. SEAFOOD RUSTICA

"Chef's Choice" Sautéed shrimp, clams, mussels &
calamari, asparagus, sundried tomatoes, olives in
a blush basil cream sauce, tossed in penne pasta

~~29.99~~ 21.99

#11. CHICKEN PARM ALA VODKA

"Best Seller" Chicken cutlet topped with a creamy
vodka blush sauce finished with imported
mozzarella served over penne (Complete)

~~21.99~~ 18.99

#12. NY STRIP STEAK

Charbroiled handcut 14 oz. NY strip
cooked to your temperature, topped with
2 onions rings, served with (2) sides

~~29.99~~ 22.99

#13. CHICKEN CROQUETTES

Our "50 Year Old Recipe"- all white meat
and fried to perfection over mash and
served with one vegetable

~~16.99~~ 13.99

#14. MILE HIGH MEATLOAF

Homemade meatloaf stacked with mashed
potatoes and topped with BBQ sauce, onion straws
and cheddar cheese. Comes with one vegetable

~~19.99~~ 16.99

#15. PORK CHOP PARMESAN

Breaded center cut pork chop topped with our
homemade marinara & melted imported mozzarella,
finished with sprinkled Pecorino Romano Cheese,
served with penne pasta (Complete)

~~22.99~~ 18.99

#16. MARBLEHEAD COMBO

"Best Value" Our famous crab cake, stuffed
flounder and stuffed jumbo shrimp,
served with (2) sides

~~27.99~~ 20.99

#17. CHICKEN CUTLET ALFREDO

Hand breaded chicken cutlet sliced and
tossed in a creamy alfredo sauce with
Fettuccini Pasta (Complete)

~~21.99~~ 17.99

#18. CHICKEN TERIYAKI

Chargrilled chicken Sliced and Sauteed with
Asian vegetables in our homemade teriyaki
sauce over rice pilaf (Complete)

~~20.99~~ 17.99

#19. BROILED OR FRIED FILET OF FLOUNDER

(2 preparations) Wild caught filet of flounder broiled
or fried to a golden brown, served with (2) sides

~~20.99~~ 17.99

#20. STUFFED FLOUNDER

(2) Filet of flounder stuffed with our jumbo
lump crab imperial, served with (2) sides

~~24.99~~ 19.99

#21. CHICKEN AEGEAN

Charbroiled chicken topped with sauteed asparagus,
green pepper, Kalamata olives, fresh garlic and imported
feta in EVOO (from Greece) & rice pilaf (Complete)

~~19.99~~ 16.99

#22. CARIBBEAN SALMON

Fresh filet of salmon broiled to perfection over a bed
of grilled asparagus and topped w/ a homemade
mango & pineapple salsa, served w/ 1 side

~~26.99~~ 20.99

#23. TEXAS CHOPPED STEAK

14oz fresh ground sirloin steak topped with cheddar jack
cheese, onion straws, Applewood bacon & finished with our
homemade BBQ sauce

~~21.99~~ 16.99

#24. CRAB & SHRIMP MAC & CHEESE

"Back By Popular Demand"

Sauteed shrimp & crab meat with penne pasta in a alfredo
cheese sauce, topped with toasted bread crumbs (Complete)

~~24.99~~ 18.99

#25. BBQ BABY BACK RIBS

Fall off the bone full rack bbq ribs, topped
with our homemade bbq sauce, served with
coleslaw and fries (Complete)

~~29.99~~ 19.99

#26. ITALIAN CASSEROLE

Stuffed shell, manicotti, ravioli with choice of meatball or
Italian sausage, topped with homemade marinara &
imported mozzarella cheese en casserole (2 preparations)

~~19.99~~ 17.99

#27. EGGPLANT PARMIGIANA

Breaded sliced eggplant, topped with imported
mozzarella and topped with homemade
marinara, served over spaghetti (Complete)

~~16.99~~ 13.99

#28. FRIED SEAFOOD TRIO

Fried crabcake, (3) jumbo shrimp
& flounder filet, served with (2) sides

~~24.99~~ 18.99

#29. ROAST TURKEY BREAST

Slow roasted and over our homemade apple
stuffing, topped with turkey gravy, served
with cranberry sauce and (1) side

~~17.99~~ 16.99

New

#30. ROASTED ½ CHICKEN MARSALA

Slow roasted ½ Perdue chicken topped with a
mushroom marsala wine sauce, choice of
(1) side

~~21.99~~ 17.99