



# 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

FAMOUS

**#1. APPLE JACK PORK CHOPS**  
Center cut tender chops charbroiled and topped with caramelized onions and apples in our bourbon infused sauce. Served with 1 side  
~~21.99~~ 17.99

New

**#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

**#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

**#4. HAWAIIAN CHICKEN**  
Breaded chicken tossed in a house made sweet and sour sauce with red peppers, green peppers, pineapple, served over rice (Complete)  
~~19.99~~ 17.99

New

New

**#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. FISHERMAN'S NET**  
Sauteed shrimp, clams, mussels & calamari in a basil roasted red pepper cream sauce over linguini (Complete)  
~~29.99~~ 22.99

New

**#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. PASTA PARMIGIANA BOWL**  
"A Twist to our Traditional Chicken Parm"  
Chicken cutlet chopped and tossed in penne pasta with our homemade marinara sauce, parmesan cheese and topped with imported mozzarella (Complete)  
~~23.99~~ 17.99

**#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

New

**#23. FRENCH ONION CHOPPED STEAK**  
14 oz. ground sirloin topped with our homemade French onion soup, topped with 3 cheeses (cheddar jack, provolone & mozzarella) & onion straws, served with (1) side  
~~19.99~~ 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. ROMAN TRIO**  
(2) Ravioli, (2) Stuffed Shells, (2) Manicotti, topped with house made marinara & finished with Imported Romano cheese (Complete)  
~~22.99~~ 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

**#30. ROAST 1/2 CHICKEN**  
Slow roasted and over our homemade apple stuffing, finished with our chicken gravy, served with (1) side  
~~17.99~~ 16.99