



THREE-COURSE MENU 44.

AVAILABLE SUNDAY – THURSDAY

APPETIZERS

EAST COAST OYSTERS ON ICE (5)
RED COCKTAIL & MIGNONETTE SAUCE

HALF & HALF COCKTAIL
JUMBO LUMP CRAB & JUMBO SHRIMP, TWO SAUCES

COMBO • CRISPY, SWEET & SPICY • MAINE CALAMARI & FLA. SHRIMP

C.F.M. CHOPPED SALAD
CREAMY BASIL - LEMON DRESSING

TRADITIONAL CAESAR SALAD
PARMESAN CROUTONS

MAINE LOBSTER BISQUE AU COGNAC

ENTREES

BOSTON LEMON SOLE • "FRANCESE"
LEMON BUTTER, CAPERS, SELECTED SEASONAL VEGETABLES

PECAN CRUSTED SALMON TROUT
BOURBON HONEY BUTTER, WHIPPED SWEET POTATO, STEAMED BROCCOLI

ROASTED ASHLEY FARMS CHICKEN BREAST • "OREGANATO" (½ LB)
THIN GREEN BEANS, WHIPPED POTATOES, NATURAL CHICKEN JUS

SAUTÉED VIRGINIA FLOUNDER • "GRENOBLOISE"
BROWN BUTTER, CAPERS, CROUTONS, CREAMY WHIPPED POTATO & STEAMED BROCCOLI

BAKED ATLANTIC SALMON PARMESAN CRUSTED
GRILLED ASPARAGUS, CRISPY BASIL POTATO CAKE

MARYLAND JUMBO LUMP CRAB CAKES (2)
MUSTARD BUERRE BLANC, SCALLION WHIPPED POTATO, THIN BEANS

USDA - PRIME N.Y. STRIP STEAK • 12 OZ
GREEN BEANS & MUSHROOMS (5. SUPP)

MAINE LOBSTER STUFFED LOBSTER
WHOLE 1 ½ LB MAINE LOBSTER WITH MAINE LOBSTER STUFFING
THIN GREEN BEANS & MUSHROOMS (10. SUPP)

DESSERTS

N.Y. APPLE CRUMB CAKE A LA MODE

KEY LIME PIE

NEW YORK STYLE CHEESE CAKE

TWO MOUSSE CHOCOLATE CAKE

NO SUBSTITUTIONS. \$44. PER PERSON. BEVERAGES, GRATUITY AND FLORIDA TAX NOT INCLUDED
