



# VALENTINE'S DAY MENU

## Appetizers

**Steamers** - One pound of clams steamed and served with white wine butter garlic sauce and garlic bread 8.75

**Mussels** - One pound of steamed mussels served in a Newcastle beer broth 9.25

**Crab Fondue** - Oven baked crab dip topped with mozzarella cheese, served in a sourdough bread bowl with crackers 10.75

**Spinach and Artichoke Dip** - House made dip, mozzarella cheese, toasted naan bread 7.00

**Mary Wells Shrimp Cocktail** - Chilled jumbo shrimp served with a spicy cocktail sauce 9.00

**Crab Cakes** - Our house made crab cake broiled and served with lemon caper aioli 9.25

## Entrées

**Prime Rib** - Slow roasted Prime Rib with au jus served with mashed potatoes & vegetable of the day. 26.00

**Pork Ribeye** - Maple balsamic glazed pork rib-eye served with mashed potatoes and vegetable of the day 17.00

**Chicken Cordon Bleu** - Panko crusted pan seared chicken breast with ham and Swiss cheese with a mustard sauce, served with mashed potatoes and vegetable of the day. 18.00

**Lemon Rosemary Salmon** - Poached salmon fillet topped with lemon, rosemary and roasted garlic. Served with Parmesan risotto & vegetable of the day. 19.00

**Seafood Duo** - Crab stuffed shrimp and pan seared scallops served with Parmesan risotto and vegetable of the day. 27.00

**Lobster Ravioli** - Black and white ravioli filled with lobster and cheese served in a roasted garlic alfredo sauce. 25.00

**Eggplant Parmigiana** - Eggplant dredged in bread crumbs and topped with marinara and mozzarella cheese, served over spaghetti. 17.50

