



APPETIZERS

SOUP OF THE DAY	11.00	SHRIMP COCKTAIL	28.00
CLAMS ON THE HALF SHELL	18.00	LOBSTER COCKTAIL	30.00
CLAMS OREGANATA	21.00	LUMP CRABMEAT COCKTAIL	28.00
CLAMS CASINO	21.00	MARYLAND CRAB CAKE	28.00
OYSTERS ON THE HALF SHELL	22.00	TUNA TARTARE	27.00
MELON & PROSCIUTTO	23.00	STONE CRAB CLAWS (seasonal)	P/A
SHELLFISH TOWER (2) 105.00 / (4) 160.00			

SALADS

MIXED GREEN SALAD	13.00	CAESAR SALAD	16.50
GORGONZOLA SALAD	16.00	CLASSIC WEDGE	17.50
TRI COLOR SALAD	15.00	SLICED TOMATO & ONION	17.50
SLICED BEEFSTEAK TOMATO, FRESH MOZZARELLA & BASIL	21.00	BRYANT & COOPER SALAD	24.00

ENTRÉES

LEMON PEPPER CHICKEN	29.00	PORTERHOUSE	70.00
LINGUINE & CLAM SAUCE	29.00	(per person for 2, 3, or 4)	
CHOPPED SIRLOIN WITH ONIONS	29.00	PRIME SIRLOIN STEAK	"
CHICKEN PARMIGIANA	35.00	FILET MIGNON	"
SAUTÉED VEAL DISHES (Piccata, Marsala or Francaise)	37.00	LAMB CHOPS	"
LEMON SOLE	42.00	VEAL CHOP	65.00
SALMON	42.00	FULL CUT PRIME RIB (when avail)	110.00
SWORDFISH	45.00	COLORADO RIB STEAK	80.00
SAUTÉED SHRIMP DISHES	48.00	CAJUN COLORADO RIB STEAK	85.00
STUFFED SHRIMP WITH CRABMEAT	58.00	PRIME SIRLOIN 12 oz	61.00
BROILED 4LB. LOBSTER	P/A	FILET MIGNON 10 oz	57.00

VEGETABLES SERVED FOR TWO

HASHED BROWNS	16.00	CREAMED SPINACH	16.00
LYONNAISE POTATOES	15.00	LEAF SPINACH	15.00
MASHED POTATOES	15.00	BROCCOLI HOLLANDAISE	15.00
FRIED COMBO	15.00	BRUSSELS SPROUTS	15.00
COTTAGE FRIED POTATOES	15.00	ASPARAGUS (in season)	15.00
FRENCH FRIED ONIONS	15.00	SAUTÉED MUSHROOMS	15.00
BAKED POTATO	12.00	SAUTÉED STRING BEANS	15.00
SAUTÉED CORN	15.00	FRIED ZUCCHINI	15.00

DESSERTS

CHOCOLATE CAKE	15.00	KEY LIME PIE	15.00	RICE PUDDING	12.00
BANANA CREAM PIE	15.00	CRÈME BRÛLÉE	14.00	ICE CREAM/SORBET	12.00
PECAN PIE	15.00	APPLE STRUDEL	14.00	MIXED BERRIES	P/A
CHEESE CAKE	15.00	TARTUFO	13.00	FRESH FRUIT	P/A