



APPETIZERS

SOUP OF THE DAY	9.50	SHRIMP COCKTAIL	25.00
CLAMS ON THE HALF SHELL	13.00	LOBSTER COCKTAIL	24.00
CLAMS OREGANATA	16.00	LUMP CRABMEAT COCKTAIL	24.00
CLAMS CASINO	16.00	MARYLAND CRAB CAKE	23.50
OYSTERS ON THE HALF SHELL	17.00	TUNA TARTARE	22.00
MELON & PROSCIUTTO	17.00	STONE CRAB CLAWS (seasonal)	P/A
SHELLFISH TOWER (2) 89.00 / (4) 139.00			

SALADS

MIXED GREEN SALAD	12.00	CAESAR SALAD	15.50
GORGONZOLA SALAD	15.00	CLASSIC WEDGE	15.00
TRI COLOR SALAD	14.00	SLICED TOMATO & ONION	14.50
SLICED BEEFSTEAK TOMATO, FRESH MOZZARELLA & BASIL	17.50	BRYANT & COOPER SALAD	19.50

ENTRÉES

LEMON PEPPER CHICKEN	22.50	PORTERHOUSE	60.00
LINGUINE & CLAM SAUCE	23.00	(per person for 2,3,or 4)	
CHOPPED SIRLOIN WITH ONIONS	27.00	PRIME SIRLOIN STEAK	57.50
CHICKEN PARMIGIANA	29.00	FILET MIGNON	"
SAUTÉED VEAL DISHES (Piccata, Marsala or Francaise)	31.50	VEAL CHOP	"
LEMON SOLE	36.50	LAMB CHOPS	"
SALMON	35.00	FULL CUT PRIME RIB (when avail)	73.00
SWORDFISH	37.00	COLORADO RIB STEAK	67.50
SAUTÉED SHRIMP DISHES	41.00	CAJUN COLORADO RIB STEAK	70.50
STUFFED SHRIMP WITH CRABMEAT	49.50	PRIME SIRLOIN 12 oz	49.50
BROILED 4LB. LOBSTER	P/A	FILET MIGNON 10 oz	51.50
		BONELESS PRIME RIB (when avail)	42.00

VEGETABLES SERVED FOR TWO

HASHED BROWNS	12.50	CREAMED SPINACH	12.50
LYONNAISE POTATOES	12.50	LEAF SPINACH	"
MASHED POTATOES	12.50	BROCCOLI HOLLANDAISE	"
FRIED COMBO	10.00	BRUSSELS SPROUTS	"
COTTAGE FRIED POTATOES	11.00	ASPARAGUS (in season)	"
FRENCH FRIED ONIONS	11.00	SAUTÉED MUSHROOMS	"
BAKED POTATO	8.50	SAUTÉED STRING BEANS	"
SAUTÉED CORN	10.00	FRIED ZUCCHINI	"

DESSERTS

CHOCOLATE CAKE	12.00	KEY LIME PIE	11.00	RICE PUDDING	10.00
BANANA CREAM PIE	12.00	CRÈME BRÛLÉE	11.00	ICE CREAM/SORBET	10.00
PECAN PIE	12.50	APPLE STRUDEL	11.00	MIXED BERRIES	P/A
CHEESE CAKE	12.00	TARTUFO	11.00	FRESH FRUIT	P/A