



APPETIZERS

SOUP OF THE DAY	12.00	SHRIMP COCKTAIL	28.00
CLAMS ON THE HALF SHELL	19.00	LOBSTER COCKTAIL	30.00
CLAMS OREGANATA	22.00	LUMP CRABMEAT COCKTAIL	28.00
CLAMS CASINO	22.00	MARYLAND CRAB CAKE	29.00
OYSTERS ON THE HALF SHELL	23.00	TUNA TARTARE	28.00
MELON & PROSCIUTTO	23.00	STONE CRAB CLAWS (seasonal)	P/A
SHELLFISH TOWER (2) 105.00 / (4) 160.00			

SALADS

MIXED GREEN SALAD	14.00	CAESAR SALAD	18.00
GORGONZOLA SALAD	17.00	CLASSIC WEDGE	18.50
TRI COLOR SALAD	16.00	SLICED TOMATO & ONION	17.50
SLICED BEEFSTEAK TOMATO, FRESH MOZZARELLA & BASIL	22.00	BRYANT & COOPER SALAD	25.00

ENTRÉES

LEMON PEPPER CHICKEN	34.00	PORTERHOUSE	72.00
LINGUINE & CLAM SAUCE	31.00	(per person for 2, 3, or 4)	
CHOPPED SIRLOIN WITH ONIONS	32.00	PRIME SIRLOIN STEAK	"
CHICKEN PARMIGIANA	37.00	FILET MIGNON	"
SAUTÉED VEAL DISHES (Piccata, Marsala or Francaise)	39.00	LAMB CHOPS	"
LEMON SOLE	45.00	VEAL CHOP	65.00
SALMON	44.00	ROASTED PRIME RIB (when avail)	85.00
SWORDFISH	48.00	COLORADO RIB STEAK	85.00
SAUTÉED SHRIMP DISHES	49.00	CAJUN COLORADO RIB STEAK	89.00
STUFFED SHRIMP WITH CRABMEAT	59.00	PRIME SIRLOIN 12 oz	65.00
BROILED 4 LB. LOBSTER	P/A	FILET MIGNON 10 oz	60.00

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