

PAIRED ENTRÉES

Choose any two options

MINI CRAB BOMB™

Choose 3 or 4 ounces of our signature Crab Bomb™ lightly seasoned with Old Bay® and baked to a golden brown perfection

SALMON

Fresh Atlantic Salmon filets prepared blackened with a house-made teriyaki marinade

HALIBUT

Fresh herb crusted Halibut filets, served with a lemon aioli sauce

STUFFED FLOUNDER

Thin fresh flounder filets, stuffed with our signature Crab Imperial, rolled in Italian bread crumbs

OVEN ROASTED CHICKEN

Fresh Airline chicken roasted with fresh herbs

SLICED BEEF TENDERLOIN

Certified Angus Beef, cooked to perfection

VEGETARIAN

Roasted with balsamic & garlic, fresh portabella mushrooms, red, yellow and green bell peppers, onions and asparagus

SAUTÉED JUMBO SHRIMP

LOBSTER TAIL

SEARED SCALLOPS



BUFFET ENTRÉES

MINI CRAB BOMB™

Choice of 3 or 4 ounces of our signature Crab Bomb™ lightly seasoned with Old Bay® and baked to a golden brown perfection

CRAB PUFF

2 ounces of our signature Crab Bomb™ seasoned with Old Bay® and lightly fried in our house-made beer batter

SALMON

Fresh Atlantic Salmon filets prepared blackened with a house-made teriyaki marinade

LOBSTER

Fresh Maine lobster tails steamed to perfection, served with drawn butter

SEAFOOD PASTA

Penne pasta with shrimp, lump crab meat and PEI mussels in a house-made garlic cream or traditional red sauce

SCALLOPS

Fresh sea scallops, pan-seared in butter or garlic butter

FRESH OVEN ROASTED CHICKEN

Fresh Airline chicken roasted with fresh herbs

SLICED BEEF TENDERLOIN

Certified Angus Beef, cooked to perfection

CHICKEN PASTA

Fresh blackened chicken breast sliced, served over penne pasta in a house-made garlic cream or traditional red sauce

CARVING STATION *Choice of One*

Beef Tenderloin

Prime Rib with house-made Au Jus

Top Round Beef

Roasted Turkey Breast

Honey Glazed Ham

