

Assorted Cheese and Crackers

\$3.95 per person

Assorted Cheese and Crackers with Fresh Fruit

\$4.95 per person

APPETIZERS

Please select how you would like to start your dinner, one selection is

included in the entree price except as noted.

If you select two appetizers, for example; soup and salad,

please add an additional \$4.95 per person.

Fresh Garden Salad

with our house cranberry vinaigrette dressing

Soup of the Day

Cup of Quahog Chowder

Lobster Bisque

add \$1.50 per person

Fresh Fruit Cup

seasonal

ENTREES

(Select up to three entrees to offer your guests)

Chatham Scrod

fresh fillet baked with a Ritz crumb topping

\$30.95

Broiled Scallops

broiled in lemon butter with a light Ritz crumb topping, served en casserole

\$34.95

Grilled Salmon Fillet

fresh, ritz encrusted fillet served with bearnaise sauce

\$32.95

Baked Stuffed Shrimp

with our house crab meat stuffing, served en casserole

\$33.50

Baked Stuffed Sole

with our house crab meat stuffing, finished with lobster sauce

\$32.95

Lazy Lobster

fresh meat from a 1 1/2lb lobster, baked en casserole with whole butter

and sherry with seafood stuffing

Market Price

Seafood Broil

lobster, shrimp, scallops and scrod broiled en casserole and topped with a seafood stuffing

\$35.95

Chicken Nantucket

lightly battered chicken breast sauteed with baby shrimp, julienne vegetables, mushrooms and chardonnay sauce

\$32.50

Chicken Oscar

lightly breaded, sauteed and topped with asparagus, lobster meat and bearnaise sauce

\$34.50

Prime Rib of Beef* au jus

Slow roasted

(served medium)

(minimum of 12 orders required)

\$36.95

New York Sirloin*

Choice

Certified Angus Beef

12oz cut grilled and topped with a fresh herb garlic butter. (served medium)

\$34.95

Filet Mignon*

Choice

Certified Angus Beef

8oz center cut grilled and topped with bearnaise sauce.

(served medium)

\$38.95

DESSERT FUNCTION MENU

(for waitstaff served menu, buffet menu follows)

Ice Cream in Puff Pastry

vanilla ice cream in a puff pastry shell with hot fudge, whipped cream and sliced almond garnish

Mud Ice Cream Pie

a blend of vanilla and coffee ice cream, served with hot fudge and whipped cream

Warm Apple and Cranberry Crisp

homemade, served with vanilla ice cream

Triple Chocolate Mousse Cake

chocolate cake layered with chocolate mousse, served with whipped cream

Lemon Cream Pave

served with fresh raspberries, raspberry sauce and whipped cream

Chocolate Torte Cake

served with whipped cream

BUFFET FUNCTION MENU

The buffet menu is available to parties of 25 or more. If your group is less than 25 people please select from the "waitstaff served" function menu at the top of this page. Thank you.

Please select up to three entrees, portions and quantities

are sized to allow guests a sampling of each selection

Price \$33.50 per adult*

(

gratuity and meals tax additional)

Price includes salad, potato, fresh vegetable, rolls, dessert and coffee/tea.

***Seperate pricing and choices for children 12 and under.**

Chicken Piccata

breast of chicken pan seared with a lemon caper chardonnay sauce

Chicken Marsala

breast of chicken sauteed with Marsala wine sauce, sun-dried tomatoes and mushrooms

Chicken Mediterranean

sliced grilled chicken, artichokes and kalamata olives tossed with penne pasta

in a sun-dried tomato garlic butter sauce, topped with parmesan cheese

Chicken Carbonara

sliced grilled breast of chicken with roasted red pepper, sausage and

bacon in an herb cream sauce, served over penne pasta

Chicken Scampi

breast of chicken sauteed in a garlic white wine butter

with fresh chives, tossed with penne pasta

Baked Scrod

fresh Chatham scrod fillet baked with a light Ritz crumb topping

Baked Salmon

fresh salmon fillet topped with a sun-dried tomato butter sauce

Stuffed Sole

fresh fillet of sole stuffed with a crab meat stuffing and finished with lobster sauce

Scallop Scampi

fresh sea scallops sauteed in a garlic white wine butter with fresh chives, tossed with penne pasta

Prime Rib

slow roasted, English cut served au jus

Roast Sirloin

choice Certified Angus Beef sirloin slow roasted, English cut served au jus

BUFFET DESSERT MENU

(Please select one dessert)

Warm Apple and Cranberry

Crisp

homemade, served with whipped cream

Lemon Cream Pave

served with fresh raspberries, raspbery sauce and whipped cream

Ice Cream in Puff Pastry

vanilla ice cream in puff pastry with hot fudge whipped cream and sliced almonds

Mud Ice Cream Pie

vanilla and coffee ice cream with oreo cookie crust, served with hot fudge/whipped cream

Chocolate Mousse

served with whipped cream

Triple Chocolate Mousse Cake

chocolate cake layered with chocolate mousse, served with whipped cream

* Consuming raw or under-cooked meats may increase your risk of foodborne illness,
especially if you have certain medical conditions.

An 18% gratuity, 6.25% meals tax and 0.75% local tax is not included in above prices.

Before placing your order please advise your server if

anyone in your party has a food allergy. Thank you.