

All You Can Eat Seafood & Prime Rib Buffet

Carving Station

Prime Rib of Beef, Honey Smoked Ham,
Top Round of Beef

Seafood Items

Large Snow Crab Legs, Steamed Clams,
Steamed Mussels, Seafood Medley, Crab
Imperial, Fried Cod, Salmon with Caper
Dill Sauce, Cod with Spinach, Tuna,
Fried Shrimp, Fried Clam Strips,
Fried Scallops

Meats

BBQ Ribs, Chicken Parmesan, Fried
Chicken, Chicken Nuggets, Sausage and
Peppers, Beef Teriyaki, Carolina Pork
BBQ, Sweet and Spicy Chicken, Cuban
Chicken, Pepper Steak

Salad Bar

Shrimp Salad, Crab Salad, Cole Slaw,
Potato Salad, Tomato and Cucumber
Salad, Fresh Fruit Salad, Roasted Veggie
Pasta Salad, Parmesan Pasta Salad,
Ambrosia, Tuna Salad, Marinated Greek
Salad, Caesar Salad, Mixed Greens Salad,
Full Make your own Salad bar

Pasta and Pizza

Fresh Dough Pizza, Pepperoni and
Cheese, Linguini, Penne Pasta, Tortellini
Alfredo, Ravioli with Marinara, Meat
Sauce, Marinara Sauce

Vegetables and Starches

Garlic Mashed Potatoes, Green Beans,
Corn on the Cob, French Fries, Onion
Rings, Citrus Glazed Carrots, White Rice,
Macaroni and Cheese, Hush Puppies,
Marinated Mushrooms

Raw Bar Selection

Oysters on the Half Shell, Top Neck
Clams on the Half Shell, Peel and Eat
Shrimp

Dessert Bar

Hot Apple Cobbler, Chocolate Fudge
Brownies, Rich Chocolate Mouse Cake,
Creamy Cheesecake, Delicious Cakes,
Warm Bread Pudding, Tasty Rice
Pudding, Cinnamon Apple Sauce, Sweet
Chocolate Chip Cookies, Sugar Cookies
and Soft Serve Ice Cream

\$29.99 Adult Buffet

\$13.95 Child Buffet

\$9.99 Junior Buffet

Consuming Raw or Uncooked Foods May Increase the Risk of Food Borne Illness

Water Upon Request

**A 15 % Gratuity will be added
to Parties of 6 or more. Please
feel free to adjust.**

Sorry No Separate Checks

**Menu items may vary due to market availability*

ENTRÉES

PRIME RIB AU JUS

King cut, 16 oz. of rib with au jus **\$23.99**
Queen cut, 12 oz. of rib with au jus **\$21.99**

FILET MIGNON \$28.99

Choice aged tenderloin of beef grilled your to desired temperature.

NY STRIP STEAK \$25.99

The king of steaks aged, and seasoned, grilled to your liking.

CHICKEN CHESAPEAKE \$24.99

Tender chicken breast sautéed and topped with country ham, jumbo lump crabmeat, fresh chives and a creamy mustard sauce.

DELMONICO STEAK \$21.99

12 oz. Cajun seasoned Delmonico steak served with steak fries, and topped with sautéed mushrooms and onions

HALF CHICKEN \$19.99

Lemon pepper marinated chicken; pan seared, served with garlic mashed potatoes, sautéed spinach and roasted red peppers.

FETTUCCINI ALFREDO

Our homemade Alfredo Sauce on pasta.

With Chicken **\$18.99**

With Shrimp **\$19.99**

SHRIMP SCAMPI \$21.99

Jumbo shrimp, smothered in a lemon garlic sauce, with linguini pasta.

CRAB CAKES \$26.99

Two four-oz. sweet jumbo lump crabmeat cakes, served with remoulade and cocktail sauces.

SEAFOOD PLATTER \$29.99

Jumbo Sea Scallops, Jumbo Shrimp, Pollock, and a Crab Cake, finished with garlic mashed potatoes and house vegetable of the day. Your Choice of Broiled or Fried.

JUMBO STUFFED \$24.99

SHRIMP

Three jumbo shrimp stuffed with a blend of crabmeat, topped with a crab imperial sauce, served with garlic mashed potatoes, and vegetable of the day.

STUFFED FLOUNDER \$24.99

Flounder stuffed with a blend of crab meats, served with garlic mashed potatoes and vegetable of the day

SALMON \$19.99

Grilled salmon alongside garlic mashed potatoes and our vegetable of the day. Served with a side of caper dill cream sauce.