



DINNER PLATTERS



Broiled or Fried Fillet of Flounder \$mkt

Stuffed Flounder



fresh fillets filled with our crabmeat stuffing \$mkt

Fried Oysters served w/ side of horseradish cream sauce \$17.99

Lightly hand breaded fresh oysters in cracker crumbs and fried in 100% canola oil



New England Style Scrod topped w/ Ritz cracker crumbs \$18.99



Broiled or Fried Deep Sea Scallops. \$21.99

Plump, tender, & sweet. One of the Atlantic's great delicacies



Fried Jumbo Shrimp \$19.99

WILD Domestic *Lightly hand breaded in cracker crumbs and fried in 100% canola oil*

Fried Soft Clams "Whole Belly" (in season) Mkt price

The real thing! A clam lover's dream comes true.



Grilled Atlantic Salmon \$19.99

All platters are served with vegetable medley and potato du jour.
Plus our famous homemade creamy coleslaw and freshly baked buttermilk biscuits.

LANDLUBBERS

14 OZ. New York Strip Steak\$29.99

*Char broiled to your specifications served with a red wine demi-glaze. **Smothered add \$3.95***

8oz Filet Mignon with portobello mushroom cap \$26.99

Surf and Turf \$34.95

(Brazilian Lobster Tail 5oz & 6oz filet mignon.)

W/ Extra Lobster Tail add. \$14.95 per tail

W/ Crabmeat Stuffing. Add \$7.50 per tail

All above platters are served with vegetable medley and potato du jour.

Plus our famous homemade creamy coleslaw and freshly baked buttermilk biscuits

Bahrs Homestyle Pot Roast

w/mushroom gravy and scallion mashed potatoes \$18.99

Chicken & Broccoli Scampi \$16.99

boneless breast of chicken sauteed with fresh lemon white wine and broccoli served over penne pasta

PASTA

Seafood Marinara

Shrimp, clams, scallops, calamari & mussels sautéed together in a spiced seafood tomato broth over linguine. Served with garlic bread
\$23

Shrimp Scampi

Sauteed with white wine, garlic and parsley over linguine or rice
\$22.

Penne with Clams
whole little neck clams steamed in their own broth with white wine, chopped baby clams, chopped tomatoes and parsley
oh and lots of garlic!
\$17.99