



APPETIZERS

SOUP OF THE DAY	12.00	SHRIMP COCKTAIL	28.00
CLAMS ON THE HALF SHELL	20.00	LOBSTER COCKTAIL	35.00
CLAMS OREGANATA	24.00	LUMP CRABMEAT COCKTAIL	29.00
CLAMS CASINO	24.00	MARYLAND CRAB CAKE	32.00
OYSTERS ON THE HALF SHELL	24.00	TUNA TARTARE	29.00
MELON & PROSCIUTTO	24.00	STONE CRAB CLAWS (seasonal)	P/A
SHELLFISH TOWER (2) 105.00 / (4) 190.00			

SALADS

MIXED GREEN SALAD	15.00	CAESAR SALAD	20.00
GORGONZOLA SALAD	19.00	CLASSIC WEDGE	21.50
TRI COLOR SALAD	18.00	SLICED TOMATO & ONION	18.00
SLICED BEEFSTEAK TOMATO, FRESH MOZZARELLA & BASIL	24.00	BRYANT & COOPER SALAD	29.00

ENTRÉES

LEMON PEPPER CHICKEN	36.00	PORTERHOUSE	78.00
LINGUINE & CLAM SAUCE	32.00	(per person for 2, 3, or 4)	
CHOPPED SIRLOIN WITH ONIONS	35.00	PRIME SIRLOIN STEAK	"
CHICKEN PARMIGIANA	40.00	FILET MIGNON	"
SAUTÉED VEAL DISHES (Piccata, Marsala or Francaise)	45.00	LAMB CHOPS	"
LEMON SOLE	46.00	VEAL CHOP	69.00
SALMON	45.00	ROASTED PRIME RIB (when avail)	89.00
SWORDFISH	49.00	COLORADO RIB STEAK	92.00
SAUTÉED SHRIMP DISHES	50.00	CAJUN COLORADO RIB STEAK	96.00
STUFFED SHRIMP WITH CRABMEAT	62.00	PRIME SIRLOIN 12 oz	67.00
BROILED 4 LB. LOBSTER	P/A	FILET MIGNON 10 oz	67.00

VEGETABLES SERVED FOR TWO

HASHED BROWNS	16.00	CREAMED SPINACH	18.00
LYONNAISE POTATOES	16.00	LEAF SPINACH	16.00
MASHED POTATOES	15.00	BROCCOLI HOLLANDAISE	16.00
FRIED COMBO	16.00	BRUSSELS SPROUTS	16.00
COTTAGE FRIED POTATOES	16.00	ASPARAGUS (in season)	16.00
FRENCH FRIED ONIONS	16.00	SAUTÉED MUSHROOMS	16.00
BAKED POTATO	12.00	SAUTÉED STRING BEANS	16.00
SAUTÉED CORN	16.00	FRIED ZUCCHINI	16.00

DESSERTS

CHOCOLATE CAKE	17.00	KEY LIME PIE	17.00	RICE PUDDING	14.00
BANANA CREAM PIE	17.00	CRÈME BRÛLÉE	15.00	ICE CREAM/SORBET	14.00
PECAN PIE	18.00	APPLE STRUDEL	15.00	MIXED BERRIES	P/A
CHEESE CAKE	17.00	TARTUFO	14.00	FRESH FRUIT	P/A