

Appetizers

Jumbo Gulf Shrimp Cocktail* 9.99

Jumbo Lump Crabmeat Cocktail* 9.99

Filet Mignon Wellington

sautéed filet tips with wild mushrooms, brandy demi cream sauce atop puff pastry 10.99

C&D Crab Dip

served with toasted garlic bread 11.99

Fried Calamari

served with a roasted garlic tomato basil sauce 8.99

Crabmeat Stuffed Mushrooms

jumbo lump crabmeat topped with mornay sauce 8.99

New Zealand Little Neck Clams*

served in a roasted garlic herb butter 7.99

Hickory Smoked Bacon Wrapped Sea Scallops*

atop wild mushroom ragoût 9.99

Broiled Oyster Rockefeller

topped with a creamed spinach and bacon 10.99

Coconut Fantail Shrimp

served atop strawberry yogurt sauce 9.99

Buffalo Wings*

hot, mild, bbq, sweet & sour 8.99 (10pc) 12.99 (20pc)

Chicken Quesadilla

grilled chicken and cheddar cheese in a herb tortilla, served with a side of salsa 9.99

Soups

Loaded Baked Potato*

combination of bacon, cheddar cheese, sour cream and scallions

Crab Bisque

topped with jumbo lump crabmeat

French Onion

caramelized onions and herb croutons in a beef broth, topped with melted cheese and fried onion straws

Cup 4.99 Bowl 5.99

Gluten Free Items*

Salads

dressings: house, ranch, bleu cheese, french, thousand island, oil & vinegar,
balsamic vinaigrette, raspberry vinaigrette, caesar or greek

C&D House

spring mix, tomatoes, peppers, onions, cucumbers, herb croutons, hard boiled egg,
cheddar cheese, your choice of dressing 6.99

Caesar

romaine lettuce, herb croutons, shaved asiago cheese, creamy caesar dressing 6.99

Greek*

spring mix, feta cheese, kalamata olives, onions, tomatoes, cucumbers, greek dressing 7.99

Baby Spinach*

baby spinach, bleu cheese crumbles, toasted walnuts, warm bacon vinaigrette 8.99

To any salad above, add your choice of grilled chicken 5.00, steak 6.00, or shrimp 7.00

Niçoise*

seared yellow fin tuna, artichoke hearts, capers, tomatoes, olives, cucumbers,
green beans, hard boiled egg, lemon caper vinaigrette 12.99

Iceberg Wedge

blackened gulf shrimp, wedge of iceberg lettuce, herb croutons, bleu cheese crumbles, bacon,
sundried tomatoes, creamy bleu cheese dressing 12.99

Grilled Salmon*

spring mix, tomatoes, peppers, onions, cucumbers, hard boiled egg, lemon caper vinaigrette 12.99

Entrées / Land

choice of two sides: mashed potatoes, baked potato, french fries, rice pilaf,
vegetable of the day, coleslaw, applesauce or side salad (greek or caesar add 1.99)

Caribbean Jerk Pork Chops*

two 10 oz chops, topped with a roasted pineapple chutney 17.99

Chicken Marsala*

grilled chicken breast with prosciutto, sundried tomatoes, artichokes, roasted red peppers
and mozzarella cheese, served in a marsala butter sauce 16.99

New York Strip Steak

12 oz Midwest Aged Choice Beef, topped with fried onion straws and a cabernet demi glaze 22.99

Filet Mignon

8 oz Midwest Aged Choice Beef, topped with fried onion straws and béarnaise 25.99

Prime Rib

slow roasted Midwest Aged Choice Beef, served with au jus 24.99 (16 oz) 20.99 (12 oz)

Blackened Sirloin

12 oz Midwest Aged Choice Beef, topped with wild mushrooms, onions and a cabernet demi glaze 19.99

Roquefort Bleu Cheese Encrusted Filet Mignon

8 oz Midwest Aged Choice Beef, served with a cabernet demi glaze 26.99

Entrées / Sea

choice of two sides: mashed potatoes, baked potato, french fries, rice pilaf, vegetable of the day, coleslaw, applesauce or side salad (greek or caesar add 1.99)

Broiled Crab Cakes

combination of jumbo lump crabmeat, roasted red peppers and old bay aioli 22.99 (single 15.99)

Stuffed Gulf Shrimp

shrimp stuffed with crabmeat, topped with mornay sauce 23.99

Seafood Enchemise

shrimp, scallops, haddock, crabmeat, mushrooms and leeks sautéed in a brandy cream sauce wrapped in filo dough and topped with béarnaise 19.99

Lemon Pepper Haddock

icelandic haddock encrusted with lemon pepper seasoning, served with a sherry cream sauce 17.99

Broiled Haddock

icelandic haddock brushed with melted butter, topped with seasoned bread crumbs 16.99

Salmon Oscar

seared salmon filet topped with jumbo lump crabmeat and asparagus, finished with a parmigiano-reggiano cream sauce 22.99

Salmon Rockefeller

seared salmon filet topped with wilted baby spinach, bacon and onions, finished with a mornay sauce 21.99

Sea Scallops*

sautéed sea scallops with wild mushroom ragout, finished in a white wine butter sauce 21.99

Sesame Seed Encrusted Tuna

seared yellow fin tuna atop stir fry vegetables, drizzled with a ginger soy sauce and sriracha aioli 22.99

Broiled Lobster Tails

South African lobster tails brushed with melted butter, topped with seasoned bread crumbs 33.99

Add any of the following to an entrée:

Broiled Crab Cake	8.00	Fried Coconut Shrimp	7.00		
Seared Sea Scallops	7.00	South African Lobster	13.00		
Asparagus	4.00	Loaded Baked Potato	4.00	Wild Mushrooms & Onions	3.00

18% gratuity will be added to parties of 8 or more.

The consumption of raw, or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of food borne illnesses.

Pasta

served with a side salad (greek or caesar add 1.99)

Seafood Jambalaya

shrimp, scallops, crabmeat, mussels, clams and andouille sausage, served with vegetables in a spicy stew over rice pilaf 23.99

Filet Mignon & Wild Mushroom Ravioli

sautéed filet tips with asparagus, sundried tomatoes and wild mushroom filled ravioli, finished in a bleu cheese bordelaise sauce 21.99

Seafood Pierogies

sautéed shrimp, scallops, crabmeat, artichokes, asparagus, plum tomatoes and three cheese potato pierogies, finished in an herb butter sauce 22.99

Crab Tortellini Ala Vodka

jumbo lump crabmeat, plum tomatoes and cheese filled tortellini finished in a vodka cream sauce 19.99

Tuscan Chicken

grilled chicken with portabella mushrooms, baby spinach, artichokes and plum tomatoes, tossed with penne pasta and finished in a rosemary butter 16.99

C&D Shrimp

sautéed jumbo gulf shrimp and asparagus with penne pasta, finished with a roasted garlic tomato basil sauce, topped with shaved asiago cheese 16.99

Sandwiches

served with lettuce, tomato, mayo, pickle and french fries

C&D Cheeseburger

8 oz Certified Angus Beef® topped with american cheese 8.99

Bacon Cheddar Burger

8 oz Certified Angus Beef®, hickory smoked bacon topped with cheddar cheese 9.99

Black & Bleu Burger

8 oz Certified Angus Beef®, wild mushrooms and onions topped with bleu cheese crumbles 9.99

Prime Rib

thinly sliced prime rib topped with wild mushrooms, fried onions, swiss cheese and a side of horseradish sauce 10.99

Chicken & Crab

grilled chicken breast and crab cake topped with provolone cheese and old bay aioli 10.99

Barbeque Bacon Cheddar Chicken

grilled chicken breast, hickory smoked bacon and bbq glaze, topped with cheddar cheese 8.99

Crab Cake

broiled jumbo lump crab cake, served with tartar sauce 11.99

Crab Melt

crab dip topped with swiss and cheddar cheese on a toasted english muffin 9.99

Broiled Haddock

icelandic haddock served with tartar sauce 7.99