

PASTA N' CHICKEN

Lobster Macaroni N' Cheese	27
<i>House made fontina cheese sauce, panko crumbs</i>	
Shrimp N' Scallop Linguini	30
<i>Shrimp, bay scallops, sun-dried tomatoes, linguini, parmesan cream sauce</i>	
Seafood Linguini	30
<i>Shrimp, bay scallops, mussels, garden vegetables, linguini, provençale sauce</i>	
Louisiana Cajun Linguine	26
<i>Chicken, andouille sausage, mushrooms, cajun cream sauce, scallion</i>	
Roasted Airline Chicken	28
<i>Artichokes, kalamata olives, cherry peppers, pepperoncini, tomatoes, rice pilaf</i>	

HOUSE CREATIONS

Daily Fresh Catch ask your server for details.

Georges Bank Scallops	39
<i>Butternut squash risotto, grilled asparagus</i>	
Ahi Tuna	34
<i>Seared in sesame seeds rare, coconut jasmine rice, stir fry vegetables</i>	
Salmon Rockefeller GF	30
<i>Spinach, bacon, pernod, gruyere, glaçage, rice pilaf</i>	
Scottish Salmon	29
<i>Ginger glaze, grilled asparagus, coconut jasmine rice, mango sauce</i>	
Asian Glazed Shrimp	26
<i>Stir fry vegetables, sweet chili sauce, coconut jasmine rice</i>	
Crab Stuffed Shrimp	29
<i>Lump crabmeat, rice pilaf</i>	
Fried Shrimp Platter	26
<i>House-seasoned fries, cocktail sauce</i>	

SIDES N' ADD-ON'S

Lobster Macaroni N' Cheese	16
Macaroni N' Cheese	12
Vegetable du Jour	7
Herb Roasted Redskins	7
Butternut Squash Risotto	9
Rice Pilaf	7
Sauteed Spinach	9

STEAKS N' CHOPS

14 oz. Smoked Pork Chop GF	29
<i>Bourbon berry glaze</i>	
Filet Mignon GF USDA Choice	
6 oz.	34
8 oz.	44
14 oz. New York Steak GF	42
20 oz. Cowboy Steak GFDD	50
<i>Steaks are served with herb roasted redskins, set atop demi-glaze</i>	

TOPPINGS

Crab Bearnaise	12
<i>Butter-poached lump crab, bearnaise sauce</i>	
N'Awlins Shrimp, cajun cream sauce	10
Smothered in Mushrooms or Onions	6
Mushrooms & Onions	8
Loaded with Mushrooms, Onions and Crumbled Bleu Cheese	10

Fish N' Chips	19
<i>Hand-cut atlantic cod, house-seasoned fries</i>	
Papa Bear's Steamer Bowl	42
<i>Maine lobster tail, King crab, mussels, shrimp, redskins, corn, haricot vert</i>	
Mama Bear's Steamer Bowl	32
<i>Same as Papa Bear's without Maine Tail</i>	
Maryland Style Crab Cakes	30
<i>Classic New England style topped with rouille sauce, rice pilaf</i>	
Alaskan King Crab Legs GF	MKT
Maine Lobster Tail GF	MKT
Twin Maine Lobster Tails GF	MKT
South African Lobster Tail GF	MKT
Twin South African Tails GF	MKT
<i>served with rice pilaf and haricot vert</i>	

Georges Bank Scallop	8
Maine Tail	MKT
South African Lobster Tail	MKT
King Crab half pound	MKT
Stuffed Shrimp	12
Fried Shrimp	12
Maryland Style Crab Cake	14