



## PASTA N' CHICKEN

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

**Daily Fresh Catch** ask your server for details.

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

## STEAKS N' CHOPS

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

### TOPPINGS

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

## HOUSE CREATI

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

## SIDES N' ADD-ON'S

<b>Lobster Macaroni N' Cheese</b>	16	<b>Georges Bank Scallop</b>	8
<b>Macaroni N' Cheese</b>	12	<b>Maine Tail</b>	MKT
<b>Vegetable du Jour</b>	7	<b>South African Lobster Tail</b>	MKT
<b>Herb Roasted Redskins</b>	7	<b>King Crab half pound</b>	MKT
<b>Butternut Squash Risotto</b>	9	<b>Stuffed Shrimp</b>	12
<b>Rice Pilaf</b>	7	<b>Fried Shrimp</b>	12
<b>Sauteed Spinach</b>	9	<b>Maryland Style Crab Cake</b>	14