

Soups Of The Day

Chef's seasonal selections

Manhattan Clam Chowder * Chicken Pastene
*Cold Gazpacho * French Onion Cup \$3.29 Bowl \$4.29

French Onion Baked In A Crock \$5.99 * Snapper Soup Cup \$3.99 - Bowl \$4.99

TRY

OUR CERTIFIED ANGUS
BEEF CHILI BOWL
with HOUSE SALAD
\$9.99

Our Best Chef's Specialties

Soup of the day or Salad, Cheese & Cinnamon Bread Pudding, Ice Cream or Dessert Tray (Dine In Only)

Fresh Filet Red Snapper 22.99

Broiled, with Lemon, Butter & Two Sides or Mastoris Cajun Style & Two Sides

Pan Seared Swordfish 18.99

with Sauteed Spinach, Garlic and Herb over Rice (Complete)

Chicken Marco Polo 21.99

Sauteed breast of chicken with fresh asparagus, roasted peppers, jumbo lump crabmeat in sherry wine & heavy cream sauce

Chicken Stir-Fry 17.99

with Seasonal Fresh Garden Vegetables

Breast of Chicken Sesame 17.99

with Dijon Mustard Cream Sauce

Dinner Favorites

Soup of the day or Salad, Cheese & Cinnamon Bread Pudding, Ice Cream or Dessert Tray (Dine In Only)

Chicken Pot Pie 15.99

Chunks of Chicken, Carrot, Peas, Pearl Onions baked with a Creamy Sauce & Flaky Puff Pastry Crust

Mom's Lasagna 15.99

Fresh Pasta Sheets Layered with Ricotta Cheese, Crumbled Meatballs, Italian Sausage & Marinara Topped Mozzarella Cheese & Meat Sauce

Baked Shepherd's Pie 15.99

Enjoy an English Tradition! A Baked Crock Full of Ground Beef & Vegetables topped with tasty Potato Crust

Famous Mastoris

Meatloaf 15.99

Made from all Certified Pureland Black Angus Beef, Red Wine Mushroom Gravy

Chicken Shish Kebob 15.99

Marinated with Herbs & Charcoaled Vegetables off the skewered. Served over Rice

Starters

Fried Calamari 10.99

Tender Calamari & Jalapeno Rings breaded and lightly fried, Served with Marinara

Chef's Specialties

Soup of the day or Salad, Cheese & Cinnamon Bread Pudding, Ice Cream or Dessert Tray (Dine In Only)

Roasted Stuffed Cornish Hen 14.99

Moist and Tender Stuffed with our Chefs Family recipe. Served with Dill Sauce and Two Sides (While it last)

Bar Harbor Seafood Clam Bake 28.99

Clams, Shrimp, Scallops Sauteed With Peppers, Tomatoes, Onions Served with Corn on the Cob and One Side

Baked Crab Overstuffed Flounder 19.99

Lemon Butter Sauce and Two Sides.

All Natural North Atlantic Salmon 22.99

With English Peas And Mustard Beurre Blanc & Two Sides Or "asian Style" With Orange Pine Nut Glaze & Two Sides

Gourmet Sauteed Premium Crab Cakes 24.99

Oven Potato Pancakes With Remoulade Sauce & Two Side

Crab Overstuffed Tilapia 21.99

Lemon Butter Sauce and Two sides

New York Strip (10oz) 21.99

Our acclaimed strip steak in seasoned to perfection. for the ultimate full flavor steak experience.

Oven Roasted Chicken 15.99

Herbs and Lemon marinated half Chicken Slow oven Roasted. Served with Two Sides

Pan Seared Filet Mignon Tips 19.99

mushrooms & herbs, over rice & one Sides

Old Fashioned Chicken Croquettes 14.99

White meat only! Served with mashed potatoes, chicken gravy & one Side

Baked Macaroni & Cheese 15.99

Topped with Crab Cake & Stewed Tomatoes in Casserole (While it last)

Swordfish 19.99 - Salmon 22.99 - Tilapia 17.99

Flounder 18.99 - Scrod 18.99 - Ahi Tuna 21.99

Cooked your way and Served with Two Sides

Simply Broiled with Lemon Butter Sauce

Fisherman Style with Olive Oil, Capers & Herbs

Boston Style with Mushrooms, Scallions and Herbs

Brucchetta Topping or Cajun Style

Add on Our Famous Crabcake (4oz) 4.99 extra

SIGNATURE SIDES

**Fresh Steamed Broccoli with Garlic, Olive Oi*

**Italian Eggplant * Baked Carrots Cuban Baked Beans*

** Corn on the Cob*

Chunky Applesauce

*Baked Macaroni * Stewed Tomatoes*

*Pickled Beets *Creamy Cole Slaw*

Sweet Corn Pudding

Heart Smart Baked Sweet Potato Whipped Potatoes

*Rice Pilaf * Baked Idaho Potato French Fries*