

SEAS THE MOMENT

Salmon - \$17.50

Your choice of baked or blackened.

Salmon Diane - \$ 26.50

Crab, sea scallops, jumbo shrimp & fresh mushrooms, sautéed in white wine & butter, over a blackened salmon filet.

Haddock Melissa - \$18.50

Baked with bacon bits and sweet Vidalia onion.

Baked Haddock - \$17.50

Eight-ounce filet baked with lemon, white wine, butter, and seasoned breadcrumbs.

Neptune's Scampi - \$29.50

Crab, lobster, scallops & shrimp sautéed with white wine & a hint of garlic, served on penne pasta.

Mame's Sampler - \$22.50

Large stuffed shrimp, scallops, crab, & haddock baked with butter wine and breadcrumbs.

Lobster Scallop Divan - \$24.50

Lobster meat, sea scallops, and broccoli baked in a light mornay sauce.

Lobster Crab Cake

Dinner - \$25.50

Our popular lobster crab cakes, topped with cheddar cheese and a creamy ginger remoulade.

Baked Stuffed Shrimp - \$22.

Four large shrimp with seafood stuffing, served with real drawn butter.

Baked Scallops - \$21.

Baked with white wine and butter topped with seasoned breadcrumbs.

Grilled Swordfish - \$23.50

Topped with tarragon garlic butter.

STEER IT RIGHT

Mame's Sirloin Steak - \$23.50

Aged 12-ounce beef sirloin topped with sautéed mushrooms.

Steak Au Poivre - \$26.50

Our sirloin pan seared with cracked pepper. Finished with a brandied mushroom cream sauce.

Grilled Beef Tips - \$15.50

Grilled with steakhouse marinade and topped with mushrooms.

Filet Mignon - \$28.50

Eight-ounce filet served with sides of mushrooms and béarnaise sauce.

Tender Bistro Beef

Medallions - \$19.

Topped with port wine and a wild mushroom demi glaze.

ROAST PRIME RIB

Aged and slowly cooked

"WHILE IT LASTS"

House Cut - 10 ounce \$19.50 Hefty Cut - 14 ounce \$23.

COUNTING CARBS?

ASK YOUR SERVER FOR DOUBLE VEGETABLE IN PLACE OF POTATO.

BEST OF BOTH

Shipwrecked Sirloin - \$30.

Our aged twelve-ounce sirloin steak with lobster-crab cakes, topped with an orange ginger remoulade.

Reef and Beef - \$28.

Two baked stuffed shrimp served with a 10 oz. cut of roast prime rib.

Oscar's Prime Rib - \$29.

Our house cut of prime rib, with crab, asparagus spears & béarnaise sauce.

STILL PONDERING?

Chicken and Broccoli

Pesto - \$17.

Boneless chicken & broccoli in a rich basil pesto Alfredo sauce, tossed with pasta and served with garlic bread.

Artichoke & Chicken

Scampi - \$17.

Sautéed with mushrooms, scallions, pimento, garlic, butter, wine, basil and tossed with penne pasta. Served with garlic bread.

Chicken Parmesan - \$17.

Boneless chicken served over penne pasta with garlic bread.

Chicken Marsala - \$17.

Boneless chicken lightly sautéed in a wild mushrooms, roasted red peppers, and Marsala cream sauce. Served over penne pasta.

Baby Back Ribs - \$22.50

A full pound slow cooked in our barbeque sauce.

Dinner Nightmare - \$13.50

"We have had this one for 29 years"

Pumpnickel-rye swirl bread with turkey, ham, mushrooms, and broccoli, baked in a cheese sauce with tomato, bacon, and Swiss. Served en casserole.

SAVE ROOM FOR DESSERT!!!

GRATUITIES OF 18 % MAY BE ADDED TO PARTIES OF SIX OR MORE

Having a special party?

Ask about reserving a private room for six to sixty,

Or have it catered at your home or business.

**FOR THE COMFORT OF GUESTS AROUND YOU,
PLEASE REFRAIN FROM CELL PHONE USE IN THE DINING ROOMS.
THANK YOU.**