

The Taste of Summer Starts Here!

Soup & Salads

Soup Du Jour

Offering our Chef's daily creation.
 Market Price

Montreal Beef Salad

A Real Customer Favorite! Seasoned Certified Angus Beef® Tenderloin fanned over mixed field greens with red onion, wedged tomato, grilled asparagus, fire roasted red peppers, hard boiled egg and crumbled gorgonzola bleu cheese, drizzled with balsamic reduction 13.99

Chicken Cobb Salad

Charbroiled Boneless Chicken Breast served julienned on iceberg based salad with diced tomatoes, cucumber, hard boiled egg, chopped applewood bacon, shredded cheddar cheese, baby corn and fire roasted peppers, drizzled with honey ranch dressing 12.99

Island Shrimp Salad

Skewered Jamaican Jerk spiced Jumbo Shrimp charbroiled, served over crisp romaine lettuce, red onions, peanuts, grape tomato, jack cheese, baby corn and tomato lime salsa. Garnished with homemade tortilla chips in a cilantro lime vinaigrette 12.99

Asian Tuna Salad

Sesame seed crusted Ahi Tuna medallions seared and served over mixed greens with toasted almonds, red onions, celery, water chestnuts and bamboo shoots, garnished with fried rice noodles and Asian sesame vinaigrette 13.99

Classic Caesar

Crisp romaine lettuce tossed with garlic croutons and our homemade Caesar dressing, topped with your choice of:

- Charbroiled or Blackened Chicken Breast 10.99
- Pan Seared Salmon 13.99
- Pan Seared Crab Cake 13.99

Appetizers and Shared Plates

A broad selection of savory flavors with various portion sizes, perfect as a starter or with other appetizers as a meal

Mediterranean Plate**

Greek olives, sliced Roma tomatoes, fire-roasted peppers, prosciutto ham, aged provolone cheese and fresh mozzarella drizzled with olive oil, chopped fresh basil and cracked black pepper with grilled pita bread 12.99

Artichoke Dip**

Tender Hearts of Artichoke and Spinach sautéed with Lump Crab Meat in a Pinot Grigio cream sauce, topped with melted mozzarella, served with tortilla chips 12.99

Supreme Nachos**

Homemade Nacho Chips topped with your choice of Grilled Mahi Mahi, Philly Cheese Steak or Grilled Chicken with jack and cheddar cheeses with fresh tomato lime salsa, guacamole, sour cream, green onions and jalapeno peppers • Mahi 12.99 • Chicken 9.99 • Cheese Steak 11.99

Sliders

Three charbroiled mini Angus Burgers, topped with Velveeta cheese, sweet relish and caramelized onions, served on mini toasted soft buns 9.99

OR

Three pan-seared Jumbo Lump Crab Cakes topped with tarter sauce on toasted mini soft buns and served with sweet slaw 10.99

Crab Guacamole**

Blend of ripe avocados, diced tomatoes, green onions and South of the Border spices with Lump Crab, finished with fresh lime juice and cilantro, served with warm tortilla chips. 8.99

Sicilian Clams

Little Neck Clams sautéed with prosciutto ham, kalamata olives and fresh basil in a white wine garlic broth served with garlic bread sticks 9.99

Shrimp-tini

Jumbo Shrimp sautéed in a lemon butter garlic sauce, served with toasted fresh garlic bread. Presented in a martini glass 10.99

Louisiana Mussels**

Black Mussels sautéed with bourbon, garlic, scallions and Louisiana hot sauce in a zesty tomato sauce served with grilled ciabatta bread 10.99

Pierogies**

Cheddar and Potato stuffed pasta sautéed with bacon and red onion, topped with sour cream and scallions 7.99

Quesadilla

Soft tortilla stuffed with choice of Crab, Grilled Chicken or Pulled Pork with jack and cheddar cheeses, grilled & served with fresh tomato lime salsa • Crab 12.99 • Grilled Chicken 10.99 • Pulled Pork 11.99

Wings

Choice of Bone-in or Boneless Chicken, breaded and fried to a golden brown, served with choice of chili BBQ, Asian sesame, honey ranch or traditional buffalo sauce 9.99

Chicken Fingers

Our own hand breaded Boneless Chicken Breast Tenders served with choice of chili BBQ, Asian sesame or honey ranch sauce 8.99

Ultimate Fries

Fresh potato fries topped with bacon, roasted peppers and melted cheese, served with ranch dressing 6.99

Shore Fries

Fresh cut, lightly fried and seasoned with Old Bay, served with ranch dressing 4.99

** GREAT SELECTIONS FOR SHARING **

Entrees

All entrees served with house salad. No substitutions. Additional charge for bleu cheese or caesar dressing on house salad.

Deck Rib Eye

12oz Rib Eye charbroiled with caramelized onion, portabella, mushroom Madeira wine reduction, served red bliss potatoes and vegetable du jour 19.99

Flat Iron Fajita

Certified Angus Beef® Flat Iron Steak marinated and grilled with Southwest style peppers and onions, touched with balsamic reduction. Served over dirty rice with vegetable du jour 18.99

Salmon and Crab

Atlantic Salmon pan-seared with artichoke hearts, Lump Crab and sun dried tomatoes in a white wine garlic sauce, served over steamed rice with vegetable du jour 18.99

Crab Cakes

Our Award-Winning Brodeur's Jumbo Lump Crab Cakes, pan-seared or Cajun-blackened, served with sweet chili peach and mango relish with sweet potato fries and southern style slaw 19.99

Key West Tilapia

Fresh South American Whitefish, lemon basil crusted and oven baked. Served with a dollop of garlic and lemon aglio with roasted red bliss potatoes and vegetable du jour 17.99

Island Mahi

Charbroiled Gulf Whitefish, lemon-pepper seasoned, topped with sautéed Scallops and Shrimp with sweet red onions, grape tomatoes in lime cilantro butter and served over dirty rice with vegetable du jour 19.99

Pasta n Seafood

Large Gulf Shrimp and Dayboat Scallops sautéed with garlic, red onion, diced tomato, pimentos and baby corn in a tequila lime butter sauce, finished with fresh cilantro and tossed with penne pasta 18.99

Chicken Roma

Charbroiled Boneless Breast topped with prosciutto ham, roasted Roma tomatoes, broccoli rabe, fresh mozzarella cheese and drizzled with balsamic reduction. Served with red bliss potatoes and vegetable du jour 16.99

Chicken Commodore

Charbroiled Boneless Chicken Breast topped with creamy Crab Imperial, fresh sliced tomato and Swiss cheese. Served with roasted red potatoes and vegetable du jour 18.99

\$5 plate charge for sharing entrees. Includes house salad plus potato and vegetable of the day for both plates.

Sandwiches

Philly Cheese Steak

Certified Angus Beef® thinly sliced, grilled Philly-Style with roasted peppers, onions and mushrooms. Your choice of cheese whiz, American or provolone cheese. Served on a crisp Italian roll with fries 8.99

Turkey Ranch Wrap

Oven-roasted Turkey with leaf lettuce, red onion and sliced tomato, topped with jack cheese, rolled in a soft tortilla wrap with honey ranch dressing. Served with homemade chips 8.99**

Carolina Pulled Pork

Dan's famous Southern Style, slow-cooked, pulled Pork combined with homemade apple cider vinegar barbeque sauce, topped with homemade sweet slaw. Served on a soft roll with sweet potato fries 8.99

Crab Cake

Brodeur's Award-Winning Jumbo Lump Crab Cake pan-seared with lettuce, tomato with sun dried tomato roasted garlic remoulade on a soft roll. Served with Old Bay fries 12.99

Ahi Tuna

Sushi-grade Ahi Tuna, your choice of charbroiled or Cajun-blackened, on a soft roll with leaf lettuce, tomato, garlic mayonnaise with fries 12.99

**Interested in fries instead of chips? **
Substitute fries for an additional \$1.50

~Homemade Chips are sweet Cajun style~

From The Charbroiler

Certified Angus Beef® or Chicken Breast served with fries

Kennett Style

Sautéed portabella and white Mushrooms with melted Swiss cheese, leaf lettuce, tomato and red onion 9.99

Steakhouse Style

Topped with our homemade steak sauce, cheddar cheese, black pepper bacon, and onion rings with lettuce and tomato 9.99

Godfather

Topped with fire-roasted peppers, prosciutto ham, melted provolone cheese, romaine lettuce, tomato and garlic mayo 9.99

Black and Bleu

Cajun-seared and topped with bleu cheese, lettuce and tomato 9.99



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Service charge of 20% added to check for parties of 8 or more.