

# Seafood

## Salmon Grill

Fresh salmon	
Grilled	\$17.95
Blackened barbecue basted	\$18.95
Wild berry balsamic	\$18.95
Add two crispy scallops	\$ 5.95

## Scallops Monterrey

\$19.95

Grilled scallops in a Monterrey jack garlic cream sauce with bacon and bread crumb crust topped with jalapenos

## Mako Shark

\$22.95

Fresh grilled Mako Shark steak topped with tropical fruit salsa

## Ahi Tuna

\$27.95

Fresh Ahi steak, sesame seed encrusted and seared with a zesty Asian sauce

## Crab-Cake Stuffed Flounder

\$20.55

Oven-roasted flounder stuffed with crab cake in a shrimp artichoke cream sauce

## Little Nell's

\$21.55

Crab cake, sea scallops and large shrimp baked in our famous 1855 vegetable butter

## Pecan Encrusted Walleye

\$20.55

Parmesan pecan panko encrusted baked walleye with Grand Marnier Hollandaise sauce with grilled asparagus

## Olde Town Scallops

\$21.55

Five jumbo pan seared sea scallops drizzled with white wine garlic butter sauce served with puff pastry triangles and seven vegetable mix

# Shrimp

## Crispy Shrimp

\$16.95

Five large panko breaded shrimp served with cocktail sauce

## Loaded & Blackened Shrimp

\$19.95

Crab cake stuffed shrimp seasoned with blackening spice and baked with brandy garlic cream sauce

## Toasted Shrimp

\$17.55

Breading blend of toasted almonds and shredded coconut with dipping sauce

## Stuffed Shrimp

\$19.95

Crab cake stuffed shrimp baked with garlic lemon butter

## Shrimp Season

\$18.95

Roasted shrimp in our famous 1855 vegetable butter with an asiago sprinkle

## Supper Club Shrimp

\$16.95

Five jumbo hand dipped, beer battered shrimp served with cocktail sauce

## Margarita Shrimp

\$18.95

Five pan seared shrimp fired with tequila and lime served with cilantro lime rice

# Chicken

## Cottage Chicken

\$17.95

Breaded chicken cutlets with BBQ sauce, cheddar cheese, bacon, sprinkled with green onions, served over the top of fried zucchini

## Skillet Chicken

\$17.95

Chicken breast cutlets on a bed of sautéed spinach topped with prosciutto ham, asiago, parmesan, and topped with savory beef gravy

## Chicken Melt

\$17.95

Grilled chicken breast topped with melted Swiss, brie, garlic cream sauce served over grilled vegetables

## Parmesan Chicken

\$17.95

Breaded chicken breast topped with mozzarella and tomato basil sauce nestled on a bed of tomato basil pasta

## Boardwalk Chicken

\$17.95

Parmesan-crust chicken cutlets served over spinach artichoke sauce with parmesan and crispy bacon

## Chicken Cordon Bleu

\$17.95

Lightly breaded tender chicken breast wrapped around capocola ham and Swiss cheese nestled in a rich Hollandaise sauce

# Pork and Turkey

## Grilled Pork Tenderloin



\$18.95

Pork tenderloin served with mushrooms, dried cherries, and topped with savory gravy

## Southwest Pork Tenderloin



\$18.95

Stuffed pork tenderloin with roasted red peppers and pepper jack cheese wrapped in bacon and fire-grilled with roasted vegetable sauce

## Barbecue Fired Pork Tenderloin



\$18.95

Stuffed pork tenderloin with roasted red peppers and pepper jack cheese wrapped in bacon and fire-grilled with our spicy barbecue sauce

## Pork with Spinach and Artichoke



\$18.95

Oven-roasted pork tenderloin stuffed with a mixture of spinach and artichokes lightly breaded in panko crumbs and toasted sesame seeds

## Grilled Turkey Filet



\$17.95

Grilled bacon-wrapped turkey filet. Choose either:

**Hat Dance** -marinated in citrus juices with fresh pineapple salsa.

**Sundance** -basted with barbecue sauce

## Caribbean Pork



\$18.95

Prosciutto wrapped pork tenderloin stuffed with red pepper, red onion, pineapple, and brie cheese. Grilled and topped with spicy teriyaki sauce