

Admiral Charlie's

Dinner Menu

## *Soup Du Jour*

*Individually Served*

*New England Clam Chowder ~ \$5.00*

*Lobster Bisque ~ \$6.00*

## *Hors d'oeuvres*

*All Trays serve 25 people*

*Cheese Tray ~ \$70.00*

*Vegetable Tray ~ \$40.00*

*Stuffed Mushrooms ~ \$80.00*

*Maryland Crab Cakes ~ \$90.00*

*Shrimp Bowl ~ \$70.00*

*Water Chestnuts wrapped in Bacon ~ \$45.00*

*Swedish Meatballs ~ \$40.00*

## Shell Fish

*Price Per Person*

*Twin Lobster Tails ~ Two 6 oz. lobster tails broiled and served with drawn butter. \$39.00*

*Alaskan Snow Crab Legs ~ One pound of steamed crab legs, served with drawn butter. \$23.00*

*Red King Crab Legs ~ One pound of steamed Alaskan Red King Crab Legs served with drawn butter. \$35.00*

## Fresh Fish

*Lake Erie Yellow Perch ~ Breaded and deep-fried golden brown. \$25.00*

*Lake Erie Walleye ~ Walleye filet served grilled over cherry wood or breaded and deep-fried golden brown.  
\$25.00*

*Atlantic Salmon ~ Fresh Atlantic Salmon filet grilled over cherry wood and finished with hollandaise sauce.*

*\$27.00*

*Clipper Caught Swordfish ~ 10oz. Swordfish steak marinated in brandy and fine herb oil, char-grilled over cherry wood and topped with our Santa Fe butter. \$28.00*

## *From the Grill*

*Price Per Person*

*Chicken Parmesan ~ Boneless- skinless breast of chicken, breaded with parmesan cheese sautéed and topped with marinara and provolone cheese. \$21.00*

*Filet Mignon ~ 8oz Filet mignon char-grilled over cherry wood, served with sautéed mushrooms. \$34.00*

*Prime Rib Au Jus ~ 12oz cut, slowly roasted to Perfection, \$32.00*

## Pasta

*Chicken Alfredo ~ Char-grilled chicken breast tossed with fettuccine in a creamy Alfredo sauce. \$23.00*

*Seafood Alfredo ~ Shrimp, scallops and Alaskan snow crabmeat tossed with fettuccine in a creamy Alfredo sauce. \$27.00*

*Shrimp Pasta ~ Plump gulf shrimp sautéed with red, green and yellow peppers, garlic butter and sherry, served over linguine.  
\$27.00*

## Surf and Turf

*Filet Mignon and Twin Lobster Tails ~ \$52.00*

*Filet Mignon and King Crab Legs ~ \$52.00*

*Prime Rib and Twin Lobster Tails ~ \$49.00*

*Prime Rib and King Crab Legs ~ \$49.00*

## Desserts

*Cheesecake*

*Coconut Sorbetto*

*3 Chocolate Mousse*

*Chocolate Tuxedo Cake*

*Lemon Sorbetto*

*Key Lime Pie*

*All desserts \$6.75*

## Specialty Beverages

*Fruit Punch Bowl ~ \$40.00*

*Spiked Punch Bowl ~ \$60.00*

*Full Liquor service available.*