



Concordville Inn Easter Day Dinner Menu

APPETIZERS

GULF SHRIMP COCKTAIL
With Cocktail Sauce
10.95

CALAMARI
Lightly breaded and fried to a tender,
crisp golden brown served with marinara sauce
9.95

CLAMS CASINO
"Our famous casino mix"
9.95

CRAB SAMPLER
One crab Imperial ball,
one broiled crabcake ball,
one fried crabcake ball,
served with Creole remoulade sauce
10.95

BAKED STUFFED MUSHROOM
Four mushrooms stuffed with
our renowned crab imperial
10.95

SHRIMP CONCORDVILLE
Four shrimp stuffed with
dijon & horseradish wrapped in bacon laced
with honey mustard BBQ sauce
10.95

HORS D'OEUVRES PLATE
One stuffed mushroom with crabmeat, clam casino,
Shrimp Concordville
and two scallops wrapped in bacon.
10.95

SOUPS

CREAM OF MUSHROOM SOUP
(Cup) 4.50
(Bowl) 5.95

FRESH HOMEMADE SNAPPER SOUP AU SHERRY
(Cup) 4.95
(BOWL) 5.95

FRENCH ONION SOUP
6.25

SALADS

CLASSIC CAESAR SALAD
Made to Order in the Traditional Manner
4.50

HOUSE SALAD
3.50

OUR PASTA DISHES

All Pasta Dishes Served with a House Salad

SHRIMP AND CRABMEAT SCAMPI
Four Jumbo Shrimp sauteed with crabmeat,
Mushrooms and sundried tomatoes in a
garlic and white wine sauce.
Served over angel hair pasta
21.95

CHICKEN PARMIGIANA
Topped with provolone cheese, red sauce and
side of cappellini pasta
19.95

VEGETARIAN RAVIOLI
Tossed with assorted vegetables
marinara & vegetable base
18.95

AND LANDLUBBERS...

CHICKEN PICCANTE 20.95
Boneless Breast of Chicken, Sauteed with Butter, Garlic,
White Wine and Lemon Juice, Sundried Tomatoes,
Capers and Mushrooms

ROAST PRIME RIB OF BEEF AU JUS
Carefully Aged and Flavor-Seared By Slow Roasting
Served with Horseradish Mousse and Au Jus
Queen Cut 24.95

CENTER CUT FILET MIGNON
Center Cut Filet Served with
Mushroom Cap and Demi Glace Sauce.
(6 oz.) 20.95
(8oz.) 25.95

COMBOS...
FILET OSCAR
Center Cut Filet Topped with Jumbo Lump Crabmeat,
Served with Bearnaise Sauce
(6oz.) 26.95
(8oz) 30.95

SURF AND TURF
(6oz.) Lobster Tail & a Center Cut Filet
Served with Béarnaise Sauce & Mushroom Cap
(6oz. Filet) 38.95
(8oz. Filet) 42.95

THE OCEAN'S BOUNTY

CRAB CAKES 22.95
Three Fried Jumbo Lump Crab Cakes Served with
Our World Famous Original Recipe
BROILED STUFFED SHRIMP 23.95
Three stuffed shrimp with Jumbo Lump Crabmeat Imperial
CRAB IMPERIAL 23.95
Jumbo Lump Crabmeat blended in Our Renowned Mix
FLOUNDER WASHINGTON 23.95
Fresh Broiled Rounds of Flounder Stuffed with Jumbo Lump Crab
Imperial and Asparagus Spears, Drizzled with Lemon Butter
BROILED CRAB CAKES 23.95
By Popular Demand Our Original Recipe of Jumbo and Lump Crabmeat
CAPTAINS PLATTER 39.95
(6oz.) Lobster Tail, Broiled Crab Cake, Sea Scallops,
Two Clams Casino and North Atlantic Salmon.

LAND & SEA COMBINATIONS

CHICKEN & CRAB COMBO 21.95
(4 oz.) Sauteed Boneless Breast of Chicken, Topped with Piccata Sauce and
CHOICE OF ONE:
One Fried Crab Cake, One Broiled Jumbo Lump Crab Cake
One Baked Stuffed Shrimp with Jumbo Lump Crabmeat
FILET MIGNON & CRAB COMBO 26.95
(6oz.) Center Cut Filet Mignon served with Bearnaise Sauce and
CHOICE OF ONE:
One Fried Crab Cake, One Broiled Jumbo Lump Crab Cake
One Baked Stuffed Shrimp with Jumbo Lump Crabmeat

Children's Menu Available Upon Request

EASTER SPECIALS



FRESH FISH OF THE DAY
Market Price

STUFFED LOBSTER TAIL
35.95

ROASTED LEG OF LAMB
Served with Lamb Demi-Glaze
22.95

VIRGINIA BAKED HAM
Served with Pineapple Demi-Glaze
18.95

All Entrées (excluding pasta dishes) Served with Potato or Pasta, & Vegetable of the Day