



Concordville Inn Thanksgiving 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 Bearnaise 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

THANKSGIVING DAY SPECIALS

FRESH FISH OF THE DAY

Market Price

STUFFED LOBSTER TAIL

35.95

ROASTED TURKEY BREAST WITH STUFFING

Fresh Fruit Medley or Cream of Mushroom Soup
House Salad

Country Style Green Beans with Stuffed Baked Potato or Candied Yam
Dessert: Apple, Pumpkin, or Coconut Custard Pie

30.95

(Children 12 and under \$14.95)

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

