

## *Appetizers & Flatbreads*

**Clams Casino** – classic bacon stuffing 9.95

**PEI Mussels** – Curry or Provencal 9.95

**Crab Cake**– Pan seared, served with mango salsa 9.95

**Crispy Calamari** – served with marinara sauce chipotle aioli 8.95

**Pan Fried Dumplings** – Crispy pork dumplings, soy-ginger sauce 9.50

**Buratta Caprese** – sweet balsamic reduction 9.95

**Margherita** – fresh mozzarella, tomatoes, basil chiffonade - 9.95

**Shrimp** – baby spinach, fresh mozzarella & parmesan cheese- 12.50

## *Salads & Salad Entrees*

**Hunters Greens** –tomatoes, shredded carrots, dried cranberries, cucumber & crumbled goat cheese. Drizzled with balsamic vinaigrette 5.95

**The Wedge** – red onions, bacon, tomatoes, crumbled blue cheese 6.50

**Chicken Waldorf** – diced chicken, granny smith apples, and candied walnuts, tossed with curry dressing, served on a bed of greens 11.95

**Classic Caesar** – served with parmesan cheese and croutons 5.95

**ADD: Chicken 6.95 Steak -8.95 Salmon- 8.95 Shrimp- 9.95**

## *Burgers & Sandwiches (Sweet potato fries add.75cents)*

**Prime Burger** – 8 oz USDA prime, lettuce tomato & onions 10.50

**Bacon & Blue Burger** – smoked bacon, crumbled blue cheese 11.50

**The Hunter Burger** - sautéed mushrooms, hunter's demi-glaze and crispy straw onions 11.50

**Lump Crab Cake Sandwich** – 5 oz jumbo lump crab cake, pan seared, topped with tartar sauce, served on a Kaiser roll 14.00

**Salmon BLT** – served open faced with avocado and bacon 16.00

## *Hunter's Sunset Menu \$16.95*

*Served daily from 4pm - 6pm*

### **Appetizer**

**Choice of:** Soup of the day, Caesar Salad or Hunter's Mixed Greens

### **Entrees**

**Choice of:** Flounder Franchese, Chicken Marsala or Sautéed Tenderloin Tips

**Served with a Complimentary Glass of House Wine**

(No spilt plates or substitutions, please)

*\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially in certain conditions.\*\*\**

# *3 Course Complete Dinner \$21.95*

Your Choice of an Appetizer, Entrée & Dessert

## ***Appetizers :***

*Hunter's Mixed Greens*

*Caesar Salad*

*Clams Casino*

*Mussels Provencal*

*Soup of the day*

## ***Entrees :***

*Bacon Crusted Salmon, gorgonzola cream sauce*

*Potato Encrusted Flounder w/sautéed crimini mushrooms*

*Maryland Crab Cake*

*Beef Tenderloin Tips*

*Chicken Marsala*

*Pork Tenderloin Scaloppini, brandied apples & pears*

## ***Desserts :***

*Banana Foster, Tiramisu or Home-made Bread Pudding*

## ***Chefs Special Selections***

**Fresh Fish Selection** – Please ask your server for today's  
Fresh Catch MP

**Stuffed Jumbo Shrimp w/Crabmeat** – served over pasta 19.95

**Lobster Ravioli** – served in a vodka cream sauce 22.50

**Frutta de Mare** – fish du jour, calamari, shrimp, mussels & clams in a  
light plum tomato sauce over linguine pasta 22.95

**Baked Honey Glazed Scottish Salmon** – tomato relish 18.95

**Fish & Chips** – beer battered flounder served with truffle fries 16.50

**Linguine w/fresh Clams** – served with garlic wine sauce 17.95

**Brook Trout Almondine** – lemon white wine butter sauce 19.95

**Chicken Saint Remo** – roasted red peppers, mozzarella cheese 17.95

**Chicken Picatta** – lemon caper white wine butter sauce 16.95

**Filet Mignon** – Au Poivre or Hunters sauce 6oz Cut – 22.95

**Chopped Steak** – crispy straw onions and Hunter's sauce 15.50

**Veal Milanese** – Sautéed Veal Scaloppini, topped Hunter's  
mixed greens 19.95

***Our approach is simple:***

***Serving the freshest & finest food everyday***