

APPETIZERS

FRESH MOZZARELLA AND GRILLED EGGPLANT SKEWERS 12
With Beefsteak Tomato, Basil Oil and Balsamic Syrup

CHADWICKS CRAB CAKES 14
With Remoulade Sauce and Micro Salad

BRAISED SMOKED PORK BELLY 12
With Roasted Peanuts, Pickled Cabbage, and Soy Honey Ginger Glaze

CLAM ROAST WITH TOASTED BREAD CRUMBS 12
Onions, Garlic, Parsley, Extra Virgin Olive Oil, Lemon Zest, and White Wine

FRIED CALAMARI AND ZUCCHINI 14
With Peppercini Pepper Sauce and Spicy Tomato Sauce

CHILLED MAINE LOBSTER SALAD 16
Lobster Meat with Corn Relish, Tamale Mayonnaise and Basil Oil

PAN SEARED DAY BOAT SCALLOPS 14
With Black Truffle Creamed Corn, and Micro Salad

CORNED BEEF RUEBEN SPRING ROLLS 12
With Homemade Russian Dressing

JUMBO LUMP CRAB COCKTAIL 15
Lump Crab Meat Served with Tangy Homemade Horseradish Sauce

CHESAPEAKE OYSTER CHOWDER 11
Chesapeake Oysters, Hickory Smoked Bacon, Red Bliss Potato and Corn

SEAFOOD TOWER P/A

- . Little Neck Clams on the half shell
 - . Oysters on the half shell, (chef's choice)
 - . Shrimp Cocktail
 - . Cocktail Crab Claws,
 - . 1 1/4 lb Maine Lobster chilled and split.
- Served with Mignonette Sauce, Cocktail Sauce, Dijon vinaigrette, and Drawn Butter

All of the above items are available individually.

SALADS

CHOPPED ICEBERG 11
Tomato and Red Onion Relish, Bacon, Chunky Blue Cheese Dressing

CEASAR 9
Hearts of Romaine Lettuce, Anchovies, Parmesan Cheese and Homemade Croutons

BABY SPINACH 9
With Honey Walnut Vinaigrette, Ale Battered Onion, Goat Cheese, Sweet and Spicy Walnuts

BEEFSTEAK TOMATO AND RED ONION 9
With Bibb Lettuce, and Roasted Garlic Dressing

PASTAS

LINGUINI WITH ESCAROLE AND BREAD CRUMBS 11/20
Sautéed Shredded Escarole, Garlic and Olive Oil, and Toasted Bread Crumbs

RIGATONI WITH SWEET SAUSAGE SAUCE 12/22
Fennel Sausage, Garlic, Tomato, Cream and Fresh Basil

TAGLIATELLE WITH CRAB SAUCE 15/25
Jumbo Lump Crabmeat, Fresh Plum Tomato and Crushed Red Pepper

LOBSTER RAVIOLI WITH ASPARAGUS 14/24
Homemade Lobster Ravioli in Lemon White Wine Butter Sauce and Shaved Asparagus

ENTREES

HERB CRUSTED ATLANTIC SALMON 24
Smashed Potatoes, Sautéed Escarole, and Broken Basil Buerre Blanc

CHADWICKS ROASTED DUCK 27
With Mashed Potatoes, Grilled Asparagus, Wild Blue Berry Sauce

CORN CRUSTED ORANGE ROUGHY 26
With Roasted Cauliflower, Spinach, Almonds, and Cranberry Remoulade

BRAISED PORK SHANK WITH CHOUCROUTE 25
Homemade Sauerkraut, Shredded Potato, Bacon, Onion, and Apple

GRILLED VEAL CHOP 36
With Caramelized Onion and Sweet Pea Risotto and Veal Reduction

OVEN ROASTED ORGANIC "THANKSGIVING" CHICKEN 22
Mashed Potato, Cornbread Stuffing, Green Beans, and Gravy

GRILLED FILET MIGNON WITH BACON JAM 34
Grilled Asparagus, Ale Battered Onion, and Blue Cheese

CHAR GRILLED PORK CHOP BORDELAISE 23
With Whipped Potatoes, and Sautéed Spinach
Served with Homemade Apple Sauce, or Hot Cherry Peppers

CHADWICKS CHAR-GRILLED DRY AGED STEAKS

48 oz PORTERHOUSE STEAK FOR TWO 68
16 oz BONELESS SHELL STEAK 30
24 oz T-BONE STEAK 34

All Steaks Are Served with Chadwicks Crispy Home Fries, And Sautéed Spinach with Caramelized Onions

SIDES 7

Whipped Sweet Potatoes
Fried Shoestring Zucchini
Chadwick's Crispy Home Fries
Sautéed Spinach with Garlic and Olive Oil
Mushroom and Onions Sautéed with Butter and Herbs
Julienne Fried Onions
Grilled Asparagus

DESSERTS

Executive Chef, Sean Quinn and Staff