



Meathea's First Seating

GLASS OF WINE OR TOMATO JUICE AND CHOICE OF SOUP DU JOUR OR HOUSE SALAD AND DESSERT DU JOUR INCLUDED WITH ALL ENTREES.

APPETIZERS ARE OFFERED IN ADDITION FOR A SAMPLING OF OUR REGULAR MENU.

APPETIZERS

BEEF CARPACCIO	PAPER THIN RAW FILET MIGNON / DICED RED ONIONS / CAPERS / LOCATELLI CHEESE / FIELD GREENS / HORSERADISH SAUCE / 4.95
SWEET POTATO CHIPS	THIN SLICED SWEET POTATOES DEEP FRIED / WARM BLUE CHEESE SAUCE / 4.95
CALAMARI	FLASH FRIED SQUID RINGS / FETA BRUSCHETTA / OLD BAY SAUCE / 4.95
OYSTERS ROCKEFELLER	BROILED OYSTERS / SPINACH / WHITE WINE / GARLIC / BLACK PEPPER / HEAVY CREAM / 7.50
SPICY TUNA	BLACK PEPPER CRUSTED AHI TUNA / SIRACHI SAUCE /

ENTREES

CRAB CAKE	PAN SEARED JUMBO LUMP CRAB MEAT / SAUTÉED SPINACH / WHIPPED POTATOES / LIME THAI CHILI COCONUT SAUCE / 19.95
RED SNAPPER	PAN FRIED BASIL PANKO CRUSTED SNAPPER FILET / PLUM TOMATO, CRAB, BASIL SAUCE / WHIPPED POTATOES / SPINACH / FRIZZLED LEEKS / 18.95
STUFFED FLOUNDER	BROILED FLOUNDER / CRAB IMPERIAL FILLED / POLENTA CRISPS / FRENCH GREEN BEANS / CITRUS WHITE WINE BUTTER SAUCE / 15.95
SEA SCALLOPS	PAN SEARED SEA SCALLOPS / LOBSTER TRUFFLE RAGOUT / POTATO PANCAKES / ASPARAGUS / 20.95
CHICKEN FRANCHAISE	CHICKEN BREAST COATED WITH LEMON THYME INFUSED EGG BATTER / CRAB, CITRUS, WHITE WINE, BUTTER SAUCE / RISOTTO / ASPARAGUS / 15.95
SALMON	GRILLED SALMON / FETA BRUSCHETTA / QUINOA / SAUTÉED SPINACH / CABERNET REDUCTION / 12.50
SHRIMP SCAMPI	SAUTÉED JUMBO SHRIMP / GARLIC / BUTTER / WHITE WINE / LINGUINI / 14.95
CHICKEN MARSALA	PAN SEARED THIN SLICED CHICKEN BREAST / WILD MUSHROOMS / MARSALA WINE / DEMI GLAZE / LINGUINI 12.95
LINGUINI	LINGUINI YOUR CHOICE OF SAUCE / MARINARA / ALFREDO / FRA DIABLO / VODKA BLUSH / 9.95 / WITH CHICKEN 3.50 / WITH CRAB 17.95
AHI TUNA	SESAME CRUSTED TUNA STEAK / SEAWEED SALAD / TOBIKA / SWEET TERIYAKI / SIRACHI SAUCE / 20.95
PORK CHOP	10 OZ CAJUN GRILLED PORK CHOP / LOBSTER MASHED POTATO / ASPARAGUS / DEMI GLACE / 17.95

If you're lucky enough to dine by the water you're lucky