



HAPPY HOUR

4:30 UNTIL 6:00

50% off all Appetizers

50% off the Raw Bar

\$1 off all drinks

Bar Menu

CHILLED SEAFOOD BAR ~

Jumbo Shrimp	3.75(each)
Clams on the Half Shell	1.00(each)
Oysters on the 1/2 Shell	2.40(each)
Jumbo Lump Crabmeat	8.25(2oz.)
Smoked Salmon	3.00(2oz.)
Smoked Fish of the Day	3.00(2oz.)

Seafood Combination for Two 19.95

Two jumbo steamed shrimp, two ounces of crabmeat, two clams on the half shell, two oysters on the half shell, one piece of smoked salmon and one piece of smoked fish. (We cannot make substitutions)

SOUPS

Homemade Snapper	cup 6.50
Mushroom Bisque	cup 5.50
Soup of the Day	cup 4.50

APPETIZERS

Baked Brie	11.75
Almond crusted baked brie served with raisin-pecan sourdough bread	
Seafood Crepe	9.95
Shrimp, scallops, sundried tomato and scallions rolled in a crepe and finished with a lobster sauce	
Three Cheese and Olives	14.95
Smoked gouda, montrechet & saga bleu with imported olives and toasted French baguette. Great dish to share!	
Roasted Shrimp	8.95
Four shrimp stuffed with horseradish, wrapped with bacon served with a mayonnaise, mustard and horseradish	
Portabella with Crab	9.50
Oven roasted with a creamy bay crab filling topped with gruyere	
Grilled Wild Boar Sausage	6.50
Served with a apple raisin chutney	
Mussels	7.50
One dozen Prince Edward's Island mussels steamed in a fennel and tomato broth with Pernod	
Chargrilled Pork Spareribs	12.95
Glazed with molasses, brown sugar, horseradish, mustard and tomato	
Sliders	12.50
Mini lamb, veal and beef burgers on brioche	
Wings	9.95
One pound Buffalo style.	
French Fries	4.00
Hand sliced, fried in peanut oil.	

SANDWICHES

Filet Tip Sandwich 10.95

Beef Tenderloin tips, tomatoes, onions, peppers, oven roasted with Provolone

Big Turkey and Bacon 9.50

Hand sliced turkey breast, bacon, lettuce and tomato on toasted sour dough bread

Thornton Burger 9.95

Ground sirloin grilled to your liking: served with cheese, onions, lettuce and tomato

Veal Burger 13.50

½ pound of local Chester County raised veal topped with caramelized onion and provolone cheese

Lamb Burger 11.50

Half a pound of ground lamb topped with wild mushroom, spinach, and onion

Crab Cake Sandwich 13.95

Served with Creole remoulade

Roast Beef 8.75

Hand carved on a Kaiser Roll served with provolone cheese, horseradish, and aujus.

Grilled Chicken Sandwich 10.95

Marinated chicken breast, with roasted red peppers and cheddar. Blackened upon request.

LIGHT FAIRE

Greek Salad 7.50

Classic greek salad of olives, peppers, cucumber, red onion, tomato and feta cheese tossed with romaine

Chicken Salad 9.50

This delicious salad is made with fresh chicken breast, vegetables and grapes, served with coleslaw and fresh fruit

Caesar Salad with Shrimp or Chicken 13.50

This classic salad is made with a rich garlic and anchovy dressing and topped with your choice of grilled shrimp or chicken.

Beet Salad 11.50

Mixed greens with red beets and goat cheese drizzled with raspberry honey reduction

Romaine Salad 11.95

Crisp romaine, bleu cheese crumbles and dried cranberries tossed with orange raspberry vinaigrette

Mushroom Spinach Lasagna 14.95

Layers of wild mushroom, spinach and cheese served with a tomato basil sauce

New Zealand Little Necks 13.75

Steamed in a white wine, basil, tomato blush.

Grilled Lamb Chops 19.95

Char-grilled and served with potatoes layered with bleu cheese and caramelized onion.

Petite Shrimp Scampi 18.95

Five Shrimp sautéed with spinach, tomatoes, red onion, and garlic butter sauce served on a bed of linguini topped with feta cheese