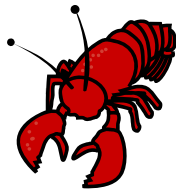


Lobsterfest

*Every
Wednesday!*



1 1/4 lb. Whole Maine

*Lobster
with soup
or salad,
Potato &
Vegetable*

ONLY \$19.95

*Two - 1 1/4
Lobsters
(for 1 person)*

ONLY \$29.95

(Dine In Only)

PRIME RIB NIGHT!

Monday Night

16 oz.

*Prime Rib
with*

*Soup or Salad,
Potato, &
Vegetable
for*

ONLY \$16.95

(Dine in only)

Appetizers

<i>Jumbo U-15 Shrimp Cocktail each</i>	2.00
<i>Fiery Hot Buffalo Wings</i>	5.95
<i>Smoked Salmon with Sour Cream & Dill</i>	6.95
<i>Deep-fried Brie with Mixed Greens</i>	6.95
<i>Smoked Trout, Horseradish Sauce and Cucumbers</i>	7.95
<i>Homemade Fresh Mozzarella, Tomatoes, Basil, and Olive Oil</i>	6.95
<i> Littleneck Clams - Half Shell</i>	6.95
<i>Clams Casino</i>	7.50
<i>Oysters Rockefeller</i>	7.95
<i>Fried Calamari</i>	7.95
<i>New England Crab Cake</i>	8.95
<i>Lump Crabmeat Salad</i>	9.95
<i>1/2 Dozen Oysters - Half Shell</i>	8.95

Soups

<i>Soup of the Day</i>	3.50
<i>French Onion au Gratin</i>	4.95

We reserve the right to add 18% gratuity to parties of 6 or more.

Salads

<i>Small Tossed Salad</i>	3.95
<i>Large Tossed Salad</i>	6.95
<i>-with Grilled Chicken</i>	13.95
<i>-with Shrimp</i>	15.95
<i>-with Steak</i>	15.95
<i>Caesar Salad</i>	6.95
<i>-with Grilled Chicken</i>	13.95
<i>-with Shrimp</i>	15.95
<i>-with Steak</i>	15.95
<i>Kate's Popeye Salad - Fresh Spinach with Diced Cucumbers, Apples, Celery, Walnuts and a little Onion with a Lemon Garlic Dressing</i>	8.95
<i>-with Grilled Chicken</i>	15.95
<i>-with Shrimp</i>	17.95
<i>-with Steak</i>	17.95
<i>Arugula and Goat Cheese Salad with a Lemon Garlic Dressing</i>	8.95
<i>-with Grilled Chicken</i>	15.95
<i>-with Shrimp</i>	17.95
<i>-with Steak</i>	17.95
<i>Add Crumbled Bleu Cheese</i>	1.00
Split Entrée Charge	5.00

*As a courtesy to all of our customers,
please refrain from using cell phones
in the dining room. We ask that you
turn your phone off or to silent mode.*

Thank you.

Pasta

<i>Linguine with Garlic and Olive Oil</i>	8.95
-with Grilled Chicken	14.95
-with Shrimp	17.95
<i>Pasta Primavera</i>	11.95
<i>Penne with Sweet Italian Sausage, Tomatoes, Basil, Onions, Garlic and Olive Oil</i>	12.95
<i>Angel Hair with Tomatoes, Basil and Cream</i>	10.95
-with Grilled Chicken	15.95
-with Shrimp	18.95
<i>Seafood Pasta - Shrimp, Sea Scallops, Clams and Mussels over Linguini with a Tomato Marsala Sauce</i>	20.95

Vegetarian

<i>Quesadilla</i>	
-with Cheese	6.95
-with Vegetables	8.95
<i>Dr. Praeger's Jumbo Burger with a choice of Potato or Vegetable</i>	6.95
Swiss, Cheddar or American	7.95
Bleu Cheese or Mozzarella	8.95
<i>Portobello Sandwich - Grilled Portobello Mushrooms with Red Bell Peppers, Onions, Garlic and Homemade Mozzarella</i>	7.95
<i>Vegetable Lasagna with Grilled Eggplant, Zucchini, Mushrooms, Onions, Ricotta and Homemade Mozzarella</i>	12.95
<i>Pasta Primavera - Penne Pasta with fresh Vegetables, Garlic and Olive Oil</i>	11.95

Seafood

<i>English Style Fish and Chips</i>	12.95
<i>Sautéed or Broiled Filet of Sole with Lemon and Butter</i>	15.95
<i>Filet of Salmon - Preparation of the Day, or as you like it</i>	16.95
<i>Sea Scallops</i>	
Broiled with Lemon and Butter or Battered and Deep-Fried	19.95
<i>Shrimp Scampi over Linguini</i>	17.95
<i>Shrimp Parmigiana - Jumbo Shrimp battered in Bread Crumbs, topped with our Homemade Mozzarella and served with Linguini</i>	18.95
<i>Farm Raised Brook Trout (Filletted) Rolled in Dijon Mustard, Sliced Almonds and lightly sautéed</i>	16.95
<i>New England Crab Cakes - Hand-picked, lightly bound and sautéed</i>	20.95
<i>Seafood Pasta - Shrimp, Sea Scallops, Clams and Mussels over Linguini with a Tomato Marsala Sauce</i>	20.95
<i>Center-cut Sushi Tuna</i> (seared on the outside, raw on inside) Panko Encrusted with a Wasabi Sauce And Fresh Ginger	20.95
<i>Surf and Turf - 6oz. Lobster Tail and 6 oz. Medallion of Filet Mignon</i>	30.95
<i>Jumbo Twin Lobster Tails - Two 6 oz. Lobster Tails steamed to perfection</i>	30.95

Poultry & Natured Veal

Boneless Breast of Chicken Parmigiana
topped with our Homemade Mozzarella
and served with Linguini 13.95

Sauteed Boneless Breasts of Chicken
a la Francaise, Marsala or Piccata 14.95

Natured Calf's Liver sauteed with
Bacon and Onions 13.95

Sauteed Boneless Breasts of Chicken
topped with sauteed Mushrooms,
Prosciutto, Fresh Mozzarella and
served in a Marsala Sauce 15.95

Confit of Duck with the
preparation of the day 17.95

Veal Parmigiana - Escallop of Natured
Veal battered in Bread Crumbs, topped
with our Homemade Mozzarella and
served with Linguini 18.95

Sautéed Escallop of Natured Veal
a la Francaise, Marsala or Piccata 18.95

Burgers

All burgers are a full 1/2 pound of
beef served on a kaiser roll with
french fries or seasoned fries.

Hamburger 7.50

Cheeseburgers
(Swiss, Cheddar or American) 7.95

Bleu Cheese Burger 8.95

Fresh Mozzarella Burger 8.95

add Bacon .75

add Sauteed Onions 1.00

add Sauteed Mushrooms 1.50

Steaks & Chops

Beef Burgundy –A French Country
Style Stew served with Egg Noodles 13.95

Boneless Center Cut Pork Chops
with the preparation of the day,
or as you like it 14.95

Sliced Prime Filet Mignon Steak
Sandwich 15.95

Char-Broiled T-Bone Steak
(20 oz.) 21.95

Char-Broiled Porterhouse Steak
(27 oz.) 26.95

New Zealand Rack of Lamb
(Full 8 Chops) slowly roasted with
Fresh Rosemary and Garlic 28.95

Grilled Filet Mignon
(10 oz.) Sauce Bordelaise 28.95

Surf and Turf - 6oz. Lobster Tail
and 6 oz. Medallion of Filet Mignon 30.95

Like our
Tapenade?

Take some home with you.

for only \$6.95

Martini List

Appletini Vikingfjord Vodka, Sour Apple Schnapps and a splash of Sweet and Sour 10.00

Classic Dirty Martini Choice of Viking Fjord Vodka or Bombay Gin, a dash of Dry Vermouth and shaken with Olive Brine 10.00

Cosmopolitan Viking Fjord, Triple Sec and lime juice with a splash of Cranberry 10.00

French Martini Viking Fjord Vodka, Chambord and a splash of Pineapple Juice 10.00

Georgia Peach Martini Absolut Peach, Peach Schnapps and Orange Juice with a splash of Cranberry Juice 10.00

Lemon Drop Martini Absolut Citron, Triple Sec, a splash of Rose's Lime Juice and a pinch of Sugar 10.00

Pomegranate Martini Viking Fjord Vodka, Pomegranate Liqueur and a splash of POM Juice 10.00

Starbucks Martini Viking Fjord Vodka and Starbucks Coffee Liqueur 10.00

Sunset Martini Apricot Brandy, Licor 43, Pineapple Juice and a splash of Grenadine 10.00

From time to time we feature special events, wine tastings, and special menus here at Court Street.

Ask your server about how to receive information on these events!

Draft Beer

Bass Ale 5.00

Guinness 6.00

Harp Lager 5.00

Sam Adams Seasonal Brew 5.00

Miller Lite 4.00

Blue Moon 6.00

Stella Artois 6.00

Yuengling Lager 4.00

Bottled Beer

Amstel Light 5.00

Brooklyn Ale 5.00

Budweiser 4.00

Bud Light 4.00

Coors Light 4.00

Corona 5.00

Corona Light 5.00

Heineken 5.00

Heineken Light 5.00

Michelob Ultra 4.00

Miller Lite 4.00

Newcastle 5.00

Sam Adams Boston Lager 5.00

Sierra Nevada Pale Ale 5.00

Woodpecker Cider 5.00

O'Doul's Non Alcoholic 4.00

Kaliber Non Alcoholic 5.00

Beverages

Coke, Diet Coke, Sprite, Diet Sprite 1.50

Ginger Ale, Seltzer 1.50

Boylan's Root Beer 2.00

Iced Tea 2.00

Juice 2.00

Espresso 2.50

Cappuccino 3.95

Milk 2.00

Coffee, Hot Tea, Hot Chocolate 2.00

Herbal Tea (Lemon Zinger, Chamomile, Peppermint, Red Zinger, or Earl Grey Black) 2.25

San Pellegrino Sparkling (750 ml) 5.00