

L'APPRODO SPECIALITA

Available Friday and Saturday nights
Includes one side and vegetable of the day

PRIME RIB

*Our slow roasted Prime Rib is the best in the Northern Neck.
Served au jus 10 oz 17.95 16 oz 24.95*

FILET MIGNON

Center cut 8 oz. tenderloin filet with sautéed mushrooms 27.95

HALF CHICKEN COMBO

Southern fried leg, wing and thigh with roasted chicken breast 18.95

CHICKEN PICATTA

*Breast of Chicken, capers & garlic, sautéed in extra virgin olive oil,
with a lemon, white wine, butter sauce 17.95 Also available Marsala style*

VEAL MARSALA

*Thin slices of veal, sautéed in extra virgin olive oil, garlic,
mushrooms and Marsala 21.95 Also available Picatta style*

CRAB CAKES

Two 6oz jumbo lump crab cakes served with tartar sauce 22.95

STUFFED FOUNDER

*A stuffing of shrimp, scallops, vegetables, currants and pine nuts
rolled in fresh Chesapeake flounder, served with a lemon butter sauce 21.95*

CRAB LEGS

Three clusters of steamed jumbo snow crab legs served with drawn butter 25.95

FRIED SEAFOOD PLATTER

*Sea Scallops, Jumbo Shrimp, Oysters, and Flounder lightly breaded, fried,
served with tartar and cocktail sauce 29.95 Any two 24.95*

STUFFED SHRIMP

*Jumbo Shrimp stuffed with a mixture of crab, spices and vegetable
folded into a cream sauce, browned with Parmigiano-Reggiano 23.95*

BABY BACK RIBS

Slow roasted ribs basted with our special barbecue sauce 19.95

CAPTAIN SCOTTY'S CATCH OF THE DAY (in season)

*Rockfish, clams, mussels and shrimp are steamed in
a broth of white wine, stock and tomato sauce 23.95*

BROOK TROUT SICILIAN STYLE

*Rolled in homemade bread crumbs and pan fried.
Served with a lemon butter sauce 18.95*

