

*Warners*

**Appetizer Assortment**

Clam casino, oyster scampi, stuffed clam, portuguese oyster, stuffed mushroom \$9.95

**Whitman Sampler**

Blackened swordfish, scallops and jumbo shrimp served with Bearnaise sauce

Two Person \$13.95

Four Person \$24.95

Baked Portuguese Oysters	\$8.95	Native Clams Casino	\$6.95
Skewered Scallops & Bacon	\$7.95	Potato Skins	\$4.95
Jumbo Baked Stuffed Sea Clam	\$6.95	Baked Oyster Scampi	\$8.95
Large Iced Gulf Shrimp	\$2.00/ea	Native Littleneck Clams	\$1.25/ea
Wellfleet Oysters	\$2.00/ea	Stuffed Mushrooms	\$5.95
Seared Tuna - Wasabi and Soy	\$10.95		

*Soups & Chowders*

Clam Chowder	\$4.95	Clam Chowder (Bowl)	\$7.95
Kale Soup	\$4.95	Kale Soup (Bowl)	\$7.95
Onion Soup en Crock	\$7.95		

*Any appetizer eaten as an entree add \$4.00*

*Vegetarian Dishes*

Fettuccini Alfredo	\$18.95
Fettuccini Alfredo with Vegetables	\$21.95

*A la Carte*

Native Corn on the Cob	\$1.95	Vegetable of the Day	\$3.95
Caramelized Spanish Onions	\$3.95	Sauteed Garlic Mushrooms	\$3.95
Bearnaise Sauce	\$1.50		

## *Lobster*

Due to the fluctuation of lobster prices, daily fare will be quoted.

### **King of the Sea**

Brought in fresh daily by our New England lobstermen. This two pound baked stuffed lobster is filled with scallops, Maine crabmeat, and seafood stuffing - allow forty minutes. ~ Two pound king also available ~

### **Cape Cod Lobsters**

Native lobsters that range in size from 1 1/4 pounds to 2 pounds to 3 pounds. We prepare them either boiled or baked stuffed, served with drawn butter.

### **Beef and Reef**

Boiled 1 1/4 pound native lobster served with a char-broiled petite filet mignon.

## *Combinations*

### **Teri & Teri \$23.95**

Broiled steak teriyaki alongside broiled chicken teriyaki.

### **Prime Time \$30.95**

Roast Prime Rib served with a casserole of baked stuffed shrimp.

### **Surf and Turf \$26.95**

A casserole of local sea scallops baked on our house stuffing, enhanced by a steak teriyaki that is broiled to perfection.

### **Land & Sea \$26.95**

Jumbo Baked Stuffed Shrimp accompanied with a 5 oz. Filet Mignon.

### **Coast to Coast \$27.95**

Blackened Atlantic Swordfish served along side of a 5 oz. Filet Mignon, sauce bernaise.

### **Rail and Tail \$30.95**

Maine Lobster Tail served along side of a 5 oz. Filet Mignon, sauce bernaise.

## *Specialties*

### **Roast Prime Rib of Beef**

Perfectly aged, perfectly prepared, and simply delicious, a cut above the rest. Served "Au Jus" naturellement.

*Petite Cut* \$26.95

*Whitman House Cut* \$31.95

*Cattleman's Cut* \$35.95

### **Blackened Native Swordfish \$22.95**

Slightly blackened, sauteed until golden brown and succulent. Remains moist and flavorful. Chef's favorite, served with bearnaise sauce.

### **Baked Seafood Assortment \$22.95**

A combination of Boston cod, sea scallops, and jumbo shrimp, served with lemon.

### **Native Sea Scallops \$23.95**

Baked in casserole with house stuffing.

## *Chicken*

### **Chicken Parmesan \$17.95**

Boneless breast of chicken sauteed in butter and finished in marinara sauce and cheese. Served with pasta.

### **Chicken Teriyaki \$16.95**

Chicken breast marinated and char-broiled.

### **Chicken Cordon Bleu \$18.95**

Sauteed skinless chicken breast baked with Virginia ham and cheese.

### **Chicken a la Whitman \$18.95**

Sauteed 100% organic chicken breast topped with asparagus and cheese - baked with crumbs.

### **Blackened Chicken \$16.95**

Sauteed breast of chicken with blackening spices & salsa.

## *Fish*

### **Shrimp Scampi \$18.95**

Sauteed shrimp in garlic butter and white wine, served over angel hair pasta.

### **ORIGINAL Baked Stuffed Jumbo Shrimp \$22.95**

Six large souther shrimp and our seafood stuffing in casserole, baked to a savory doneness and served with drawn butter.

### **Native Striped Bass (*in season*) \$22.95**

This 11 oz. filet is prepared either blackened (add \$2.00) or char-grilled.

### **Classic Seafood Newburg \$18.95**

A delicate blend of scallops, Maine crabmeat and gulf shrimp sauteed in sweet butter, sherry and a basic Bechamel (white) sauce.

### **Atlantic Swordfish \$19.95**

Fresh Native fish prepared char-broiled, grilled to perfection.

### **Fisherman's Catch**

Fresh filets brought in daily from our local fisherman. Baked quickly with olive oil and crumbs.

*Filet of Sole* \$18.95

*Boston Scrod* \$16.95

### **Filet of Salmon \$19.95**

this farm raised fish is prepared either blackened (add \$2.00) or char-grilled.

### **Blackened Tuna \$21.95**

Thick cut fresh bluefin tuna, blackened and served with soy & wasabi. These steaks have the best flavor when eaten rare.

### **Fresh Bluefish (*in season*) \$18.95**

Baked in a hot oven with onion & seasonings.

## *Beef*

### **Hefty Sirloin**

14 ounces of boneless steer beef.

*Char-broiled* \$24.95

*Blackened* \$26.95

### **Barn Room Sirloin**

For the smaller appetite - 11 ounces.

*Char-broiled* \$21.95

*Blackened* \$22.95

### **Prime Filet Mignon \$32.95**

Cut from the heavy tenderloin, 10 oz. of the finest Western beef, served with bearnaise sauce.

### **Steak Tips \$19.95**

Sauteed marinated steak tips in butter, excellent flavor.

### **Bone-In Prime Loin Veal Chop \$22.95**

12 oz chop containing the rib eye & tenderloin. Char-broiled - Tender.

### **Twin Pork Chops \$17.95**

Char-broiled 8 oz. boneless pork chops served with a bourbon dipping sauce.

## *Lighter Fare*

- Swordfish (char-grilled) \$15.95
- Baked Stuffed Jumbo Shrimp (smaller) \$16.95
- Baked Boston Cod \$14.95
- Baked Native Scallops \$17.95
- Baked Seafood Assortment \$16.95
- N.Y. Sirloin (8 oz.) \$17.95
- Steak Teriyaki (8 oz.) \$18.95
- Broiled Pork Chops \$12.95

## *Children's Menu (12 & Younger)*

All items served with French fries except Pasta dish.

- Chicken Teriyaki (cranberry sauce) \$10.95
- Chicken Nuggets \$10.95
- Pork Chop (apple sauce) \$10.95
- Char-broiled Hamburger \$10.95
- Corn Dog \$10.95
- Pasta (tomato sauce) \$10.95