

# THE GREATHOUSE RESTAURANT

## WEDNESDAY SEAFOOD NIGHT

### *5.99 Appetizers*

Chilled Shrimp Cocktail <sup>GF</sup> (5)

Fresh Shucked Oysters 1/2 Dozen <sup>GF</sup>

Classic Oysters Rockefeller <sup>GF</sup> (4)

Shrimp Basket with Fries (4)

Shrimp LeJon <sup>GF</sup> (4)

Greathouse Gravlax <sup>GF</sup>

Avondale Stuffed Mushrooms <sup>GF</sup>

### Appetizers

#### Shrimp & Avocado <sup>GF</sup>

Tomato "brulee", lemon pepper crusted avocado, curry-lime mayo 9.25

#### The Farmhouse Crab Cake <sup>GF</sup>

Petite version of the famous entrée served over black truffle creamed leaks 12.00

#### Crab Nachos <sup>GF</sup>

Crisp tortillas topped with Pepper Jack cheese sauce, jumbo lump crab, salsa, guacamole & sour cream 12.00

### Soup

#### Welsh Oyster Stew <sup>GF</sup>

Gently simmered & seasoned and made to order. Topped with a homemade buttermilk chive biscuit 8.25

### Salad

#### Classic Caesar Salad

With homemade Greathouse croutons and grated locatelli cheese 7.25

Add grilled shrimp, salmon or fried oysters for an additional 5.00

*Gluten free without croutons*

#### Cobb Salad with Crab <sup>GF</sup>

Fresh greens, bacon, tomato, egg, avocado & bleu cheese with a choice of ranch or bleu cheese dressing 11.99

## Sandwiches

### Fish Tacos <sup>GF</sup>

Grilled corn tortillas with cheddar cheese, chipotle sauce, black bean mango salsa & spicy jicama slaw 11.99

### Crab Cake Sandwich

Farmhouse crab cake on toasted brioche with lettuce and old bay mayo 12.99

### Po Boy

Fried oysters or shrimp on a toasted baguette with lettuce and remoulade sauce 11.99

### Join us for Nightly Specials

**Monday 5pm-9pm** Steak Night! Prime Rib for 19.99

**Tuesday 5pm-9pm** Ladies Night with Live Music

**Wednesday 5pm-9pm** Seafood Night

**Sundays 10:30-2pm** Champagne Brunch

## Entrees

All entrees served with a house salad, potato, vegetable and warm rolls

### Broiled 1/2lb Brazilian Lobster Tail <sup>GF</sup>

With lemon drawn butter 25.00

### Seafood Alfredo

Shrimp, crab and lobster in a creamy alfredo sauce with roasted plum tomatoes. Served over spinach fettuccini 25.00

### Baked Stuffed Combo <sup>GF</sup>

Farmhouse crab cake, crab stuffed shrimp and roulade of flounder with crab. Served with whole grain mustard and tartar sauce 25.00

### North Atlantic Salmon Fillet <sup>GF</sup>

Baked, filled with creamed spinach and lobster 25.00

### Fish & Chips

Lightly breaded fried fillet of flounder with crispy french fries, coleslaw & tartar sauce 14.99

### Farmhouse Crab Cakes <sup>GF</sup>

Jumbo lump crab lightly pan-seared and finished in the oven with a whole grain mustard sauce 36.00

### Farmhouse Surf & Turf <sup>GF</sup>

Farmhouse crab cake with a whole grain mustard sauce and petite filet with exotic mushroom sauté 37.00

### Center Cut Filet Mignon <sup>GF</sup>

Pan seared, exotic mushroom sauté and finished with red wine demi glace 35.00