

## MAGGIE'S MINI MEALS:

*served with cup of homemade soup or house salad*

**\$12.00** from 4-6PM, *no split plates allowed*

Please no modifications or substitutions on mini meals

**\$2.00** upcharge after 6:00

Ask your server about the "Mini Meal of the Day"

### FROM THE LAND:

**Filet Ala Oceanaire:** 8oz. center cut Angus Filet Mignon grilled and laced with black pepper tequila demi-glace ala crème, mashed potatoes, chef's vegetable \$28

**New York Strip Steak:** 12 oz. Angus Strip grilled to perfection, topped with beer battered onion rings, garlic butter, served w/ baked potato, chef's vegetable, horseradish sauce \$27

### FROM THE SEA:

**Scallops Teriyaki:** Pan seared sea scallops, served over wilted spinach, topped with teriyaki glaze, toasted sesame seeds, served with rice and vegetables \$26

**Crab Cake Dinner:** One broiled Jumbo Lump Crab cake served with rice, vegetables, tartar & cocktail, coleslaw \$17

**Fried Shrimp Dinner:** choice of plain breaded shrimp or coconut breaded shrimp, fries, slaw, cocktail \$18

**Oceanaire Seafood Combo:** Fresh flounder, shrimp, scallops and crab cake served with wild grain rice and Cole Slaw, cocktail and tartar sauce \$27

**Mustard Salmon:** grilled w/stone grain mustard, roasted red peppers, spinach, wild grain rice & vegetables \$21

**Walnut Salmon:** honey orange marmalade, walnuts, spinach, wild grain rice & veg \$24

**Stuffed Flounder:** fresh flounder stuffed w/ colossal crabmeat stuffing, lemon burre blanc wild rice, chef's vegetables \$21

### MAGGIE'S MAINS:

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**Meatloaf Tower:** homemade meatloaf over mashed potatoes, topped with cheddar, bacon, demi-glace & onion ring \$18

**Turkey Dinner:** home roasted turkey, stuffing, mashed potatoes, slaw & cranberry, gravy \$17

**Shrimp & Scallops Scampi:** sautéed w/ garlic, white wine, lemon and butter tossed with spinach, sundried tomato and Capellini pasta \$23

**Pasta Ala Oceanaire:** Penne Pasta tossed with sautéed shrimp, grilled chicken, bacon, peas, blush sauce \$22

**Pork Cordon Bleu:** Japanese breaded pork cutlet, sliced ham, Swiss cheese, mustard Dijonaise, served over mashed potatoes with chef's vegetables \$18

**Chicken Napoli:** Grilled chicken topped with spinach, sundried tomato, roasted red peppers, mozzarella cheese, laced with balsamic glaze, served over wild grain rice and vegetables \$18