

Lafayette House

APPETIZERS, SOUPS AND SALADS

OUR FAMOUS RAW SEAFOOD BAR SPECIALTIES

Clams on the Half Shell . . . Doz 16.99 • ½ Doz 9.99
Little & long necks harvested from Long Island

Oysters on the Half Shell . . . Doz 18.99 • ½ Doz 10.99
Harvested from Oyster Bay Long Island

The Raw Bar Sampler \$15.99
Three each of shrimp, clams and oysters

HOMEMADE SOUPS

Du Jour 4.50
French Onion Au Gratin 5.99

House 4.99

APPETIZERS

Jumbo Shrimp Cocktail 10.99
Served with zesty red horseradish sauce
Smoked Trout with creamy horseradish 10.99
Fried Calamari with Fra Diavolo sauce 9.99
Coconut Shrimp 9.99
Fried and served with orange marmalade
Crab Cake with a sherry cream 10.99
Norwegian Smoked Salmon 10.99
With horseradish, capers & onions
Mozzarella Caprese 8.99
Fresh mozzarella, tomatoes, red onions, basil, roasted red
peppers & balsamic vinaigrette

SALADS

Health Salad 11.99
Mixed greens, crumbled feta, dried cranberries, walnuts,
seasonal fruit and fat free raspberry vinaigrette
Spinach Salad 11.99
Fresh spinach, mushrooms, onions, bacon, sliced egg
and balsamic vinaigrette
Wedge Salad 11.99
Iceberg lettuce wedge, bacon pieces, diced tomatoes,
crumbled bleu cheese and balsamic vinaigrette
Caesar Salad 10.99
Fresh romaine with toasted garlic croutons, parmesan
cheese and classic Caesar dressing
Add Grilled Chicken 4.00
Add Grilled Shrimp 6.00

ENTRÉES

OUR FAMOUS HOUSE SPECIALTIES

Prime Ribs of Beef Au Jus 28.99
18 oz. King cut roasted daily & served with natural juices
14 oz. Tavern cut 21.99

Prime Rib & Scallops 32.99
14 oz. Prime Rib and Broiled Sea Scallops

Maryland Crab Cakes 22.99
Our famous homemade crab cakes with a sherry cream

BEEF

Prime Cut Filet Mignon 28.99
10 oz. thick cut & hand trimmed filet
Prime Rib . . . See Our Famous House Specialties Above

SEAFOOD

Salmon Dijonnaise 19.99
Fresh grilled salmon with a dill Dijon sauce
Shrimp Scampi 19.99
Sautéed with garlic, butter, lemon & white wine and served
over linguine
Broiled Sea Scallops 25.99
Seasoned and broiled with lemon & butter
Pan Seared Sea Scallops 26.99
Pan seared with spinach, shallots, oil & garlic
Seafood Lovers Platter 32.99
Broiled combo of shrimp, sea scallops, clams oreganato,
mussels, crab cake & flounder
Parmesan Crusted Tilapia 18.99
Pan seared with a parmesan crust and served over linguine
with garlic, oil and sundried tomatoes
Calamari FraDiavola 18.99
Sautéed calamari served over your choice of pasta with our
delicious spicy marinara

POULTRY

Chicken Chesapeake 20.99
Sautéed in white wine and filled with crabmeat stuffing
Chicken Francaise 17.99
Lightly egg battered and sautéed in lemon & white wine
Chicken Marsala 17.99
Sautéed with shallots, garlic & mushrooms in marsala wine
Chicken Sorrentino 19.99
Sautéed with roasted red peppers, eggplant, prosciutto &
mozzarella in a tomato demi-glace
Chicken Parmigiana 17.99
Lightly breaded and fried then topped with homemade
marinara & melted mozzarella and served with pasta

PASTA & VEGETARIAN

Pasta Primavera 16.99
Fresh garden vegetables sautéed in garlic & olive oil and
served over pasta
Fettuccini Carbonara 18.99
Prosciutto & peas in a delightful creamy parmesan sauce
Lobster Ravioli 19.99
Served with a pink cream sauce
Eggplant Parmigiana 18.99
Lightly fried & topped with homemade marinara & melted
mozzarella and served with pasta
Add Grilled Chicken 4.00
Add Grilled Shrimp 6.00

*All entrees are served with our house salad and fresh warm bread
Also your choice of either: Vegetable du jour and potato or rice -OR- Side of pasta marina
Substitute potato for sweet fries or onion rings +\$1.00 • Gluten Free Penne Available +\$2.00*