

Appetizers

Stuffed Mushrooms.....8.50

Fresh Mushroom Caps, Filled with Crab Meat, Oven Broiled or Fried in a Beer Batter.

Shellfish Allegro.....9.95

Shrimp and/or Crab Meat in an Avocado Half with Either a Creamy Louie Sauce or Pat's Remoulade.

Nova Scotia Smoked Salmon.....8.95

Served on Cocktail Rye, Spread with Cream Cheese, Chopped Onion and Capers.

Shrimp Cocktail.....8.95

With Traditional Red Sauce or Pat's Remoulade Sauce.

Crab Meat Cocktail.....9.50

Fresh Local Lump Crab with Red Sauce or Remoulade Sauce.

Fried or Sautéed Calamari.....9.95

Tender Calamari Filet and Served with Tartar Sauce.

Escargots.....9.95

Flavorful Escargots Baked with Garlic Butter and Bread Crumbs.

Soft Shell Crab....14.95

Sautéed or Lightly Battered and Fried, Served with Tartar or Remoulade Sauce.

Fried Vegetable Basket.....6.95

Mushrooms, Onion Rings, Pepper Rings and Zucchini Fried in Canola Oil.

Fresh Certified Oysters on the Half Shell	
Half Dozen.....7.25	Dozen.....12.95

Home Made Soups

**Seafood Gumbo
Tortilla Soup**

**Clam Chowder
Oyster Stew**

8.00 Bowl, 6.75 Cup

Salads

House Salad.....5.25

Fresh Greens, Tomato, Onions, Bleu Cheese Crumbles, House Vinaigrette and Croutons.

Sliced Tomato and Avocado Salad.....6.95

With Choice of Dressing

Seafood Salad.....16.95

Fresh Greens, Artichoke Hearts, Hard Boiled Eggs, Black Olives and Tomato Wedges, Topped With Your Choice of Fresh Shrimp, Lump Crab Meat or a Combination of Both. Choice of Dressing.

Shellfish Allegro.....15.95

Shrimp and/or Lump Crab Meat in Two Avocado Halves With Louie Dressing or Remoulade.

Shrimp or Chicken Caesar.....12.50 Large, 8.00 Small, 5.75 Plain (no meat)

Romaine Lettuce Tossed with House Caesar Dressing and Shrimp or Grilled Chicken.

Chicken and Spinach Salad.....10.50

Spinach Tossed with Grilled Chicken, Fresh Mushrooms and Bacon in a Honey Mustard Vinaigrette.

Special Oyster Appetizers!

Baked Oysters Rockefeller (Half Dozen).....10.95

Topped by Our Special Spinach Puree with a Touch of Pernod. Better than Antoine's.

Baked Oysters Allegro (Half Dozen).....10.95

Baked with a Topping of Red Sauce, Chopped Bacon and Cheddar Cheese.

Baked Oysters Florentine (Half Dozen).....10.95

Topped with Fresh Creamed Spinach and Bacon Bits.

Baked Oysters Mosca (Half Dozen).....10.95

Topped with a Mixture of Parmesan and Garlic Flavored Spicy Italian Bread Crumbs.

Baked Oysters 3 Ways (Half Dozen).....10.95

Any Combination of the Above.

Entrees

All Entrees include Oven Fresh French Bread and your choice of Vegetable or Side Dish. House Salad may be included for an additional \$2.50 charge.

Chicken Marinara.....15.00

Tender Slices of Chicken Breast Seared in Olive Oil and Garlic with Italian Tomato Sauce over Pasta.

Mesquite or Charbroiled Chicken.....14.50

Boneless Breast of Chicken Mesquite Grilled or Charbroiled

Chicken Marsala.....16.75

Breast of Chicken Sautéed with Marsala Wine and Mushrooms.

Chicken Allegro.....16.75

Breast of Chicken Sautéed in White wine, Covered with a Swiss Cheese and Mushroom Sauce.

Milk Fed Veal.....21.95

Piccata Sautéed in Butter with Lemon and Wine, or Marsala Wine and Mushrooms, or Parmesan.

Calf's Liver.....14.95

Tender Calf's Liver Grilled with Bacon and Sautéed Onions.

Steaks

Filet of Beef.....28.95

Grilled 8 oz Tenderloin, au Jus, Charbroiled or Mesquite Grilled.

Steak Oscar.....38.00

8oz Tenderloin Filet Topped with Fresh Asparagus, Lump Crab Meat and Hollandaise Sauce.

Sizzler.....28.95

An 8 oz Beef Filet on a Cast Iron Skillet, Served Searing in its own Juices, Garnished with Marinated Mushrooms and Baby Carrots.

Rib Eye.....28.50

A Juicy 14 oz Steak, au Jus, Charbroiled or Mesquite Grilled.

Blackened Rib Eye.....29.50

Center Cut Rib Eye Steak, Seared with a Special Spice Blend in a Heavy Iron Skillet Over High Fire.

Peppered Rib Eye.....29.50

Center Cut Rib Eye Steak Coated in Coarse Black Pepper, Sautéed, and Flamed in Cognac.

Prime Rib Served Friday and Saturday only.....24.95

A Generous Portion of Succulent prime Rib, au jus, Freshly Roasted Slowly to Perfection,

Seafood...

All Entrees include Oven Fresh French Bread and your choice of:
Vegetable or Side Dish. House Salad may be included for an additional \$2.50 charge.

Filet of Fish

Flounder Snapper Mahi Mahi

Ask about other seasonal fish available!

- Mesquite Grilled, Broiled, Blackened or Fried** (Flounder).....**23.95**
- Pan Seared:** Topped with Light Creamy Lemon Caper Beur Blanc Sauce.....**23.95**
- Herb Crusted:** Crusted with Herb Infused Bread Crumbs Baked to Perfection.....**21.95**
- Mosca:** Dipped in Sour Cream, Topped with Bread Crumbs and Crab.....**27.95**
- Vera Cruz:** Sautéed and Smothered with a Piquant Tomato Sauce.....**27.95**
- Meuniere or Amandine:** Brown Butter Sauce, Lemon and Parsley or with Sliced Almonds.....**27.95**
- Ponchatrairie or Dijon**.....**28.95**

Whole Flounder

Locally Caught Just for You!!!

- Broiled:** Boned and Broiled to Perfection.....**27.95**
- Royal:** With Shrimp, Crab Meat, Green Onions, Mushrooms in a Garlic Wine Sauce.....**28.95**
- Stuffed:** Filled with Our Own Special Crab Meat Stuffing.....**29.95**

Shrimp

- Mesquite Grilled**.....**22.95**
- Fried: Lightly Battered and Fried to Perfection**.....**21.95**
- Mosca:** Dipped in Sour Cream, Topped with Bread Crumbs and Crab.....**26.95**
- Creole:** Prepared with New Orleans Style Creole Sauce over Steamed Rice.....**21.95**

Atlantic Salmon.....21.95

Atlantic Salmon, Served Either Pan Seared with lemon Caper Beur Blanc Sauce or Mesquite Grilled

Seafood Mac and Cheese.....18.95

Lobster, Shrimp and Crab Meat Tossed with Pasta Shells and Creamy Fontina and Parmesan Cheese Sauce

Fried Oysters.....19.95

Fresh Certified Oysters Fried in Cornmeal

Soft Shell Crabs (2).....24.95

Local Soft Shell Crabs served Sautéed or Lightly Battered and Fried.

Calamari.....19.95

Tender Sautéed or Fried Calamari Steak.

Seafood Platter.....24.95

A Flavorful Combination of Flounder Filets, Oysters and Shrimp. All Golden Fried

Crab Cakes.....21.95

Key Allegro Yacht Club's own Recipe, Lightly Battered and Fried.

BYOF....You Fillet it!!!.....Our Chef Will Prepare It Your Way.....14.95

Fried, Broiled, Sautéed or Mesquite Grilled. Mosca, Royale, or Dijon with Shrimp and Crab, Add \$7.00

Side Orders

Baked Idaho Russet Potato.....	5.95	Steamed or Creamed Spinach ...	5.50
Baked Sweet Potato.....	5.95	French Fries	5.00
Baked Acorn Squash	5.95	Rice Pilaf	4.50
Fettuccini Alfredo.....	4.50	Green Beans with Onions.....	5.00
Broccoli.....	5.00	Asparagus with Hollandaise	5.75
Au Gratin Potatoes.....	6.00	Steamed Vegetable Medley.....	6.00

Desserts

Ask to See our Fresh Dessert Tray

Classic Crème Brule	7.75	Gold Brick Sundae	6.95
Creamy Vanilla Custard with Caramelized Top		Elmer's Gold Brick Sauce with Ice Cream	
Key Lime Pie	5.75	Ice Cream	4.00
House made, Light Refreshing Lime Pie		Blue Bell's Home-style Vanilla	
Bread Pudding	5.75	Cheesecake	5.95
Chef's Warm Bread Pudding with Rum Sauce		Italian Creamy Cheese Cake	
Caramel Pecan Fudge Cake	6.50	Assorted Bakery Pies	6.25
A Delicious and Rich Combination		Seasonal Assorted Dessert Tray Selections	

Beverages

Coffee	1.50	Decaffeinated Coffee	1.50
Iced Tea.....	1.50	Juice.....	1.75
Milk	2.00	Panna Flat Bottled Water 1 Liter ..	5.00
Hot Tea	1.50	Perrier (8oz)	1.50



Warning: There is a risk associated with consuming raw oysters or any raw or undercooked meat.
 If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If unsure of your risk consult your physician.