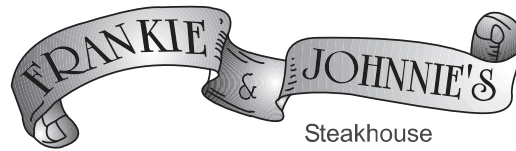


Est. 1926



**Raw Bar & Cocktails**

- Jumbo Shrimp Cocktail
- Blue Point Oysters
- Kumamoto Oysters
- Lobster Cocktail
- Little Neck Clams
- Jumbo Lump Crabmeat Cocktail

**Appetizers**

- Tuna Tartare
- Shrimp Scampi
- Lobster Ravioli
- Crab Cakes

**Salads**

- Frankie & Johnnie's Salad
- Caesar Salad
- Sliced Tomatoes & Onions
- Baby Greens Salad
- Sliced Tomatoes & Fresh Mozzarella
- The Wedge Salad
- Arugula Salad

**Soups**

- Lobster Bisque
- French Onion Soup

**Pastas**

- Shrimp Fra Diavolo, linguini with shrimp, spicy marinara sauce
- Lobster Ravioli, pink tomato sauce flavored with vodka

**USDA PRIME DRY AGED CUTS**

Sirloin Steak	RARE very red, cool center	T-Bone
	MEDIUM RARE red, warm center	
	MEDIUM pink center	Porterhouse
Rib Eye Steak	MEDIUM WELL slightly pink center	(min 35 minutes)
	WELL broiled throughout, not pink	for Two   for three

**Entrees**

- Filet Mignon 8 oz | 12 oz
- Chicken Picatta, butter, lemon, white wine
- Calves Liver, served with sautéed onions & bacon
- Broiled Salmon
- Veal Chop
- Pork Chops
- Double Loin Lamb Chops (35 minutes)
- Whole Maine Lobster (2 ½ - 5 pounds)
- Surf & Turf

**Potatoes**

- Cottage Fried Potatoes
- Potato Pancakes
- Au Gratin Potatoes
- Lyonnais Potatoes
- Baked Idaho Potato
- Hash Brown
- French Fried Potatoes
- Garlic Mashed Potatoes

**Vegetables**

- Creamed Spinach
- Fried Onions
- Sautéed Mushrooms & Onions
- Broccoli, sauce hollandaise or garlic & oil
- Asparagus, sauce hollandaise
- String Beans