

ZACHARY'S

www.zacharys-restaurant.com

Sunday May 20 2012

APPETIZERS

OYSTERS ON 1/2 SHELL 8.50

Six oysters on 1/2 shell, served with cocktail sauce and lemon

CRAB MEAT CREPES WITH BREAD 9.95

A fresh homemade crepe, stuffed with jumbo lump crabmeat topped with Hollandaise sauce then baked and served with slices of Italian bread

OYSTERS THOMAS 9.50

Six oysters on 1/2 shell stuffed with crabmeat stuffing baked and served with lemon

ASIAN GINGER WINGS 8.50

Chicken wings marinated in an Asian ginger sauce served with celery and ranch dressing

NEW ZEALAND MUSSELS PRINCE EDWARD 9.50

New Zealand mussels steamed in white wine with lemon zest, onions, tomatoes, basil, garlic and mint, then served with black pepper croutons

FRIED ZUCCHINI 8.75

Fresh zucchini breaded and deep fried then served in the basket with horseradish sauce

BAKED MANICOTTI WITH GARLIC BREAD 8.50

Two pieces of cheese stuffed manicotti topped with tomato sauce & mozzarella cheese, & baked

CHEDDAR CHEESE POPPERS 8.95

Six jalopenos stuffed with cheddar cheese, breaded and deep fried and served with a cajun remoulade and ranch style dip

PORK LOIN

Fresh pork loin, served with mashed potatoes, and vegetable

SUPER SPECIALS 13.95

SEAFOOD COMBINATION

Fresh shrimp, scallops, monkfish, scrod, grouper, clam casino, clam thomas, broiled with garlic butter lemon sauce

CHICKEN MARSALA

Fresh chicken breast sauteed with mushrooms in a Marsala wine sauce

ENTREES

SALMON WITH ASIAN GINGER SAUCE 18.95

Fresh salmon sauteed in white wine butter lemon with Asian ginger sauce

NAPOLENE 15.95

Sliced Italian sausage, sauteed with diced plum tomatoes, garlic basil, diced Prosciuttos ham, peas, white wine and tomato sauce, served hot mild or sweet

GROUPE POSSILPO 18.95

Fresh grouper sauteed with basil, garlic, diced plum tomatoes, white wine and tomato sauce

SHRIMP AND SCALLOPS AILEEN 18.95

Fresh shrimp and scallops, sauteed with diced onion, red peppers, garlic, tomato, curriander in a coconut cream sauce

10 OZ. SIRLOIN STEAK AND SCALLOPS SAMANTHA 18.95

A choice sirloin steak, grilled to your liking and scallops sauteed in a white wine red clam sauce

QUEEN CUT PRIME RIB 19.95

A queen cut roast prime rib cooked to your liking served with au jus

T-BONE STEAK GIAMBIOTTA 22.95

A t bone steak grilled to your liking, topped with sauteed onions, peppers, mushrooms, potatoes and sausage in a sherry garlic brown sauce

TILAPIA JONATHAN 18.95

Fresh tilapia sauteed with diced plum tomatoes, scallions, shittake mushrooms, in a sherry wine cajun cream sauce

SCROD BELLA VISTA 16.95

Fresh scrod broiled with white wine, butter and lemon, topped with sliced tomato, onions and peppers, with a touch of garlic, then baked

SOFT SHELL CRAB FRANCAISE 18.95

Two fresh soft shell crab dipped in an egg batter then sauteed with white wine lemon and butter

MARYLAND STYLE CRAB CAKES: 17.95

Two pieces of deep fried Maryland style crab cakes, made with fresh jumbo lump crab meat, served with tartar sauce

FRIED SOFT SHELL CRABS 18.95

Two fresh soft shell crab breaded, deep fried and served with lettuce and tomatoes

CHICKEN AND SHRIMP BROCCOLI RABE 18.95

Fresh chicken and shrimp sauteed in garlic and oil with steamed broccoli rabe

SCALLOPS FRADIAVOLO 19.95

Fresh scallops sauteed with garlic, thyme, basil and oregano with white wine and a plum tomato sauce served hot, sweet or mild

14 OZ. RIB EYE 17.95

A 14 oz. rib eye grilled to your liking