

Appetizers

Beefsteak Tomato & Onion or Mozzarella

thick sliced fresh tomato & red onion or fresh mozzarella with a balsamic vinaigrette \$8/10

Shrimp Cocktail

4 chilled jumbo shrimp served with a horseradish tomato cocktail sauce \$14

Baked Clams Oreganata

½ dozen fresh tender littleneck clams stuffed with oreganata breadcrumbs baked & drizzled with a white wine lemon butter sauce \$10

Hunter's Chicken Wings

pick your flavor

Hot Buffalo Sauce

Hickory Smoked BBQ Sauce

Sweet & Tangy Honey Glaze

all served with a blue cheese dipping sauce & celery sticks \$10

Homemade Crab Cakes

three herbed lump crab cakes served with our special recipe tartar sauce \$12

Oysters on the Half Shell

succulent blue point oysters served with cocktail & mignonette sauces \$2 per oyster, no minimum

Fried Calamari

deep fried calamari tubes, served with a spicy marinara sauce \$10

Mozzarella Sticks

mozzarella in a crispy spring roll, served with marinara sauce \$8

Sandwiches *served with french fries*

Triple Decker Chicken Club

chicken breast, lettuce, tomato, crispy bacon & mayonnaise \$13

Sirloin Steak Sandwich

with caramelized onion & swiss cheese \$15

Hunter's Supreme Burger, 10 oz

with lettuce, tomato, red onion & pickle \$12
cheddar, swiss, american, mozzarella, or blue cheese + \$1
bacon, sautéed mushrooms, or sautéed onions + \$1

Comfort Food

Shepherds Pie

the classic, topped with toasted mashed potatoes \$17

Chicken Tenders

with French Fries & a honey mustard dipping sauce \$15

Chicken Francese

chicken breasts sautéed in a lemon, white wine sauce \$18

Sautéed Chicken Marsala

chicken breasts sautéed with mushrooms in a marsala sauce \$18

Chicken Parmigiana

the classic, over a bed of linguini \$20

Lite Fare

add grilled chicken breast to any salad or pasta \$5

add pan seared salmon to any salad or pasta \$6

add grilled shrimp to any salad or pasta \$6

Caesar Salad

crisp heart of romaine lettuce tossed with garlic croutons & caesar dressing \$10

Mixed Greens

with balsamic vinaigrette or blue cheese dressing \$8

Penne Ala Vodka

in a pink vodka sauce \$14

Linguini With Clam Sauce

little neck clams with garlic, white wine & olive oil \$17

or little neck clams with garlic marinara sauce \$17

Penne with Blackened Chicken

Cajun spiced, blackened chicken pieces with roasted peppers, diced tomatoes, scallions & garlic \$17

Shrimp Scampi

shrimp sautéed in a lemon garlic butter sauce, served over linguini \$24

Drunken Mussels

mussels complemented with bacon in an aromatic white wine sauce \$12

Hunter's Land & Sea

all entrees are served with mixed julienne vegetables or

sautéed spinach & a starch (french fries, baked potato,

mashed potato, garlic mash, or saffron rice)

Porterhouse Steak, 26 oz

(dry aged on the premises) \$43

T-bone Steak, 22 oz

(dry aged on the premises) \$37

Rib Eye Steak, 20 oz

topped with herbed butter \$33

New York Sirloin, 16 oz \$34

Filet Mignon, 10oz

served with a red wine mushroom sauce \$37

Steak Au Poirve, 10oz

pepper crusted filet mignon served with a creamy, green peppercorn sauce \$37

Sirloin Steak Teriyaki, 16 oz

served on a sizzling platter with peppers, onions, green & yellow squash \$35

Surf & Turf

6oz lobster tail & 6oz filet mignon \$41 or

4 panko breaded jumbo shrimp & 6oz filet mignon \$38

Twin Lobster Tails

served with lemon & drawn butter \$39

Pan Seared Salmon

with garlic butter & lemon \$23

Deep Fried Shrimp

with Panko breadcrumbs & wasabi mayonnaise \$21