



## Roosevelt Tavern

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### APPETIZERS

- 51. Cream of Crab Soup**  
Bowl 12oz \$7.99, Cup 6oz \$4.50, Pint 16oz \$8.50, Quart 32oz (2 pint containers) \$15.00. Our own recipe for over 15 years. A local favorite.
- 52. Crock of French Onion Soup (Bowl Size)** \$5.50  
Covered with croutons and Provolone cheese.
- 4. Shrimp Cocktail - Appetizer** \$7.99  
Steamed jumbo sized shrimp, served with our own cocktail sauce.
- 41. Beef Satay - Appetizer** \$7.99  
Tenderloin tips prepared Cajun style and served with a horseradish mayo sauce.
- 25. Portabella Mushroom - Appetizer** \$6.99  
Covered with a seasoned shrimp & crabmeat stuffing, topped with a seafood glaze.
- 39. Clams Casino - Appetizer** \$7.99  
Eight middle necks with our own topping of bacon, green pepper, onion, pimento & cheese.
- 43. Cajun Crab Dip** \$7.99  
Our creamy homemade dip is loaded with tender crabmeat and served with toast points.
- 36. Calamari - Appetizer** \$5.99  
Large rings breaded & fried.

### Salads

Dressings: balsamic vinaigrette, fat free French, 1000 island, Caesar, ranch, blue cheese, honey bacon (served warm) & caesar.

- 71. Caesar Salad**  
Large Salad \$6.99, Small Salad \$3.99. Romaine lettuce, seasoned croutons, shredded parmesan cheese tossed with creamy Caesar dressing. With Anchovies on request. Add grilled chicken \$2.99 or jumbo shrimp for \$5.99.
- 72. Spinach Salad**  
Large Salad \$6.99, Small Salad \$3.99. Fresh picked leaves with chopped hard boiled egg, sliced mushrooms and real bacon bits. Add grilled chicken \$2.99 or jumbo shrimp for \$5.99.
- 70. Garden Salad**  
Large Salad \$7.99, Small Salad \$3.99. Mixed greens with carrot, tomato & cucumber. Add grilled chicken \$2.99 or jumbo shrimp for \$5.99.
- 65. Caesar Salad - ADD Chicken**  
Large Salad \$9.99, Small Salad \$6.99. Romaine lettuce, seasoned croutons, shredded parmesan cheese tossed with Caesar dressing. With Anchovies on request.
- 81. Oriental Chicken Salad** \$9.99  
Choice of fried or grilled chicken strips on mixed greens with almonds, rice noodles and sesame seeds, tossed in a light oriental vinaigrette.
- 83. Chef's Salad** \$9.99  
Julienne of Ham, Turkey, Swiss cheese, American cheese, hard boiled egg, tomato, onion and cucumber on a bed of fresh mixed greens
- 79. Cajun Chicken Salad** \$9.99  
Cajun breast of chicken is coated in our own blend of mild spices, prepared blackened in a hot cast iron skillet. With cheddar cheese, onions, ripe black olives, tomato, on mixed greens with tortilla chips.

### 73. Greek Salad

Large \$7.99, Small \$4.99. Mixed greens topped with artichokes, tomato, peppers, onions, ripe and green olives, celery, cucumbers, tossed in an Aegean dressing.

### Sandwiches

Served with choice of side dish. Applesauce, cole slaw, french fries, vegetable of the day, tossed salad, spinach salad or vegetable of the day.

- 201. Crab Cake Sandwich** \$11.99  
Broiled or breaded and fried with lettuce and tomato on a kaiser roll or English muffin.
- 205. Tavern Burger (1/2 lb)** \$8.99  
Choice of any of the following: Mushrooms, onions, American cheese. On Kaiser roll or English muffin.
- 206. Monte Cristo Sandwich** \$8.99  
Ham, turkey, Swiss & American cheeses w/Dijon mustard on French toast style bread w/ maple syrup for dipping.
- 252. Cajun Chicken Wrapper** \$8.99  
With romaine lettuce, tomato, onion, provolone cheese and ranch dressing in a soft tomato basil tortilla.
- 200. Open Face Reuben Sandwich** \$9.99  
Open face with corned beef, sauerkraut and 1000 island dressing & Swiss cheese on rye bread.
- 202. Club Sandwich** \$9.99  
Choice of white or wheat bread or toast and choice of ham or turkey. Served with romaine lettuce, bacon, tomato & mayo.
- 203. Chicken Breast Sandwich** \$8.99  
Breaded & fried or Grilled. With lettuce & tomato on kaiser roll or English muffin.
- 254. Haddock Sandwich** \$8.99  
Breaded and fried or broiled on a kaiser roll.

### Lunch Seafood

Available Lunch Only, Served with choice of tossed green salad, spinach salad, french fries, cole slaw, baked corn pudding, vegetable of the day or applesauce. Salad Dressing choices include: Balsamic vinaigrette, fat free French, 1000 Island, Ranch, Bleu Cheese, Honey Bacon (served warm), Peppercorn Parmesan & Caesar.

- 103. Fried Shrimp - Lunch** \$13.99  
Breaded with Japanese style breadcrumbs
- 104. Crab Cakes - Lunch**  
Single 4 oz Crabcake \$12.99, Two Crabcakes (4 oz each) \$16.99, Two Crabcakes (3oz each) \$14.99. Lump crabmeat cakes. Order broiled, sauteed or breaded and fried. A single 4oz crabcake is also available.
- 156. Crab Imperial - Lunch** \$13.99  
A rich classic favorite served casserole style
- 111. Fried Oysters - Lunch** \$13.99  
Breaded with Japanese style breadcrumbs
- 110. Flounder St Michael Lunch** \$13.99  
A fillet topped with lump crab meat and seasoned breadcrumbs
- 158. Crab Cakes Lunch**  
Single 4 oz Crabcake \$12.99, Two Crabcakes (4 oz each) \$16.99, Two Crabcakes (3oz each) \$14.99. Lump crabmeat cakes. Order broiled, sauteed or breaded and fried. A single 4oz crabcake is also available.
- 166. Jumbo Lump Crab Cake Lunch** \$19.99  
A 10-ounce crab cake, broiled only.

### Lunch Chicken

Available Lunch Only, Served with choice of tossed green salad, spinach salad, french fries, cole slaw, baked corn pudding, vegetable of the day or applesauce. Salad Dressing choices include: Balsamic vinaigrette, fat free French, 1000 Island, Ranch, Bleu Cheese, Honey Bacon (served warm), Peppercorn Parmesan & Caesar.

- 153. Chicken Francaise Lunch** \$11.99  
Boneless breast double floured and sauteed with lemon, butter & white wine.
- 108. Chicken Chesapeake - Lunch** \$13.99  
Boneless breast, lump crabmeat & Bearnaise sauce

### Lunch Beef & Veal

Available Lunch Only, Served with choice of tossed green salad, spinach salad, french fries, cole slaw, baked corn pudding, vegetable of the day or applesauce. Salad Dressing choices include: Balsamic vinaigrette, fat free French, 1000 Island, Ranch, Bleu Cheese, Honey Bacon (served warm), Peppercorn Parmesan & Caesar.

- 147. Veal Chesapeake Lunch** \$14.99  
Sauteed and topped with crabmeat & Bearnaise sauce
- 155. Steak Chesapeake - Lunch** \$19.99  
A 6 oz tenderloin filet topped with lump crabmeat & bearmaise sauce.

### Beef Entrees

All entrees served with choice of two sides: baked potato, baked stuffed potato, baked sweet potato with honey butter, french fries, vegetable of the day, corn pudding, cole slaw, spinach salad, tossed green salad or caesar. Dressing choices include: Balsamic vinaigrette, fat free French, 1000 Island, Ranch, Bleu Cheese, Honey Bacon (served warm), Peppercorn Parmesan & Caesar.

- 501. Filet Mignon Steak - Dinner**  
12 oz steak \$29.99, 6 oz steak \$23.99, 8 oz steak \$25.99.
- 504. Regular Cut Prime Rib of Beef 12oz - Dinner** \$24.99  
Choice Beef, slow roasted for more flavor.
- 505. Extra Cut Prime Rib of Beef 16 oz - Dinner** \$28.99  
Choice Beef, slow roasted for more flavor.
- 507. Steak Chesapeake - Dinner** \$25.99  
6 oz. fillet of tenderloin, broiled with lump crabmeat and topped with Bearmaise sauce.
- 515. Steak Bistro** \$20.99  
Medallions of beef shoulder tenderloin pan broiled and served with a demi-glaze sauce. Served w/ mashed potatoes.

### Seafood Entrees

All entrees served with choice of two sides: baked potato, baked stuffed potato, baked sweet potato with honey butter, french fries, vegetable of the day, corn pudding, cole slaw, spinach salad, tossed green salad or caesar. Dressing choices include: Balsamic vinaigrette, fat free French, 1000 Island, Ranch, Bleu Cheese, Honey Bacon (served warm), Peppercorn Parmesan & Caesar.

- 581. Jumbo Lump Crab Cake Dinner** \$25.99  
A 10-ounce crab cake, broiled only.
- 553. Crab Cakes - Dinner**  
One 10 oz. Crabcake \$25.99, Single 4oz Crabcake \$19.99, Two 4 oz Crabcakes \$23.99, Two Crabcakes (3 oz each) \$21.99. Sauteed, fried or broiled lump crabmeat.
- 578. Crab Imperial - Dinner** \$20.99  
A rich classic favorite served casserole style.
- 560. Fried Oysters - Dinner** \$21.99  
Coated with Japanese style bread crumbs
- 552. Fried Shrimp - Dinner** \$22.99  
Coated with Japanese style bread crumbs
- 550. Sea Scallops - Dinner** \$22.99  
Sauteed, broiled or breaded & fried
- 579. Jumbo Lobster Tail - Dinner** \$42.99  
Just over one pound warm water tail. This is a big one, please allow extra cooking time.

**600. Haddock - Dinner \$20.99**

North Atlantic. Choice of baked, cajun or fried.  
Choose a topping: Roasted Red Pepper, Roasted  
Corn Salsa, Citrus beurre blanc.

**601. Salmon Fillet - Dinner \$20.99**

Fresh Atlantic. Choice of broiled, cajun or fried.  
Choose a topping: Roasted Red Pepper, Roasted  
Corn Salsa, Citrus beurre blanc.

**Combinations**

All entrees served with choice of two sides: baked  
potato, baked stuffed potato, baked sweet potato  
with honey butter, french fries, vegetable of the  
day, corn pudding, cole slaw, spinach salad,  
tossed green salad or caesar. Dressing choices  
include: Balsamic vinaigrette, fat free French, 1000  
Island, Ranch, Bleu Cheese, Honey Bacon (served  
warm), Peppercorn Parmesan & Caesar.

**570. Seafood Combo - Dinner \$25.99**

Combination of haddock fillet, large sea scallops,  
shrimp and a 4 oz crab cake. Broiled or fried.

**556. Flounder St Michael - Dinner \$21.99**

Lump crabmeat and seasoned breadcrumbs

**577. Cape May Salmon - Dinner \$22.99**

A salmon fillet topped with lump crabmeat and  
covered with a lobster cream sauce.

**400. Chicken Chesapeake - Dinner \$21.99**

Boneless breast, lump crabmeat and Bearnaise  
sauce

**448. Chicken Francaise - Dinner \$19.99**

Boneless breast double floured and sauteed with  
lemon, butter & white wine.

**Veal & Lamb Entrees**

All entrees served with choice of two sides: baked  
potato, baked stuffed potato, baked sweet potato  
with honey butter, french fries, vegetable of the  
day, corn pudding, cole slaw, spinach salad,  
tossed green salad or caesar. Dressing choices  
include: Balsamic vinaigrette, fat free French, 1000  
Island, Ranch, Bleu Cheese, Honey Bacon (served  
warm), Peppercorn Parmesan & Caesar.

**420. Veal Calves Liver - Dinner \$21.99**

Served with Sauteed onions and Bacon.

**424. Rack of Lamb - Dinner \$26.99**

Broiled with a Dijon mustard and seasoned  
breadcrumb topping.

**425. Veal Chesapeake - Dinner \$23.99**

Sauteed and topped with lump crab meat and a  
bearnaise sauce.

**Kids Meals****726. Kids Hamburger & Fries \$7.99****728. Kids Fried Shrimp w/ Fries \$9.99****729. Kids Mac & Cheese \$5.99**

Includes 1 side.

**Sides****762. Side of Applesauce \$1.99****753. Side Salad**

Caesar Salad \$3.99, GreeK Salad \$4.99, Spinach  
Salad \$3.99, Tossed Salad \$2.99.

**751. French Fries - Side \$1.99****764. Side of Cole Slaw \$1.99****765. Baked Potato Side - AFTER 4 P.M. \$1.99****766. Baked Sweet Potato w/ Honey Butter - \$1.99**

AFTER 4 P.M.

**767. Vegetable of the Day Side \$1.99****770. Add Sauteed Onions \$1.99****771. Add Sauteed Mushrooms & Onions \$1.99****778. Side of Corn Pudding \$1.99****772. Large Fried Oysters (4) Add on to meal \$5.99****773. Crab Cake (4oz) Add On \$6.99****775. ADD TO DINNER - 1/2 Lobster Tail (1/2 Pound) \$21.99****776. Jumbo Shrimp (4) Add On \$5.99****777. Scallops (4oz) Add On \$5.99****Desserts****700. Carrot Cake - Slice \$4.50**

Layer cake with carrots, pineapple, and  
chopped walnuts, smothered with cream  
cheese icing.

**701. Homemade Cheesecake -Slice \$4.50**

New York style with graham cracker crust.  
Add strawberry or cherry topping for \$.50  
extra.

**704. Berry Cream Flan \$5.75**

Blackberries, blueberries and raspberries on  
top of a custard filled short paste crust.

**710. Chocolate Cake \$4.50**

Triple layered and densely textured with a  
creamy chocolate icing.

**711. Lemon Mist Cake \$5.50****712. Chocolate Cake w/ Peanut Butter \$4.95**

Icing

**CATERING ENTREES****802. Shrimp Cocktail - Catering \$55.00****803. Fried Coconut Shrimp - Catering \$55.00****804. Beef Satay - Catering \$55.00**

Tenderloin tips prepared cajun style and  
served with horseradish mayo sauce.

**825. Turkey & Ham Club - Catering \$60.00****826. Cajun Chicken Wrapper - Catering \$65.00****827. Caesar Chicken Wrapper - Catering \$65.00****840. Crab Cakes - Catering**

EIGHT (8) CRABCAKES \$75.00, SIXTEEN  
(16) CRABCAKES \$150.00. 4-oz crab cakes.  
Choice of broiled, breaded & fried or sauteed.

**841. Fried Shrimp - Catering \$88.00****842. Steak Bistro - Catering \$88.00**

Medallions of beef shoulder tenderloin pan  
broiled and served with a demi-glaze sauce.

**843. Chicken Chesapeake - Catering \$96.00**

Boneless breast, lump crabmeat and  
Bearnaise sauce

**CATERING SIDE****820. Cole Slaw - Catering \$12.00****821. Applesauce - Catering \$10.00****822. Mashed Potatoes - Catering \$14.00****823. Corn Pudding - Catering \$14.00****810. Garden Salad - Catering \$27.00**

Serves about 10 people. Mixed greens with  
carrot, tomato & cucumber.

**812. Caesar Salad - Catering \$27.00**

Serves about 10 people. Romaine lettuce,  
seasoned croutons, shredded parmesan  
cheese tossed with creamy Caesar dressing.

**814. Greek Salad - Catering \$34.00**

Serves about 10 people. Mixed greens topped  
with artichokes, tomato, peppers, onions, ripe  
and green olives, celery, cucumbers, tossed  
in an Aegean dressing.

**815. Spinach Salad - Catering \$27.00**

Serves about 10 people. Fresh picked leaves  
with chopped hard boiled egg, sliced  
mushrooms and real bacon bits.

**816. Catering Side Of Chicken - SERVES \$21.00**

Serves about 10 people. Add to any salad.

**801. Cream of Crab Soup - Catering \$30.00**

2 quarts of our famous soup. Serves about  
ten 6-oz. cups. Crackers & sherry upon  
request.

**CATERING DESSERT****851. Lemon Mist Cake - Catering \$45.00**

Serves 14.

**852. Dolce De Leche Cheesecake - Catering \$55.00**

Serves 14.

**779. ADD TO DINNER - Lobster - Half our \$21.99**

Jumbo Tail