

# ENTRÉES

## MAHI MAHI

GRILLED WITH GINGER PECAN CRUST AND CREOLE HONEY MUSTARD GLAZE 25.99

## PARMESAN TILAPIA

BROILED WITH SHRIMP IN A LEMON GARLIC BUTTER 22.99

## WIENER SCHNITZEL

BREADED AND PAN SAUTÉED ALL NATURAL VEAL CUTLET WITH CAPERS 23.99

## ATLANTIC SEA SCALLOPS

SUN DRIED TOMATO CRUSTED AND FINISHED WITH BASIL AIOLI 25.99

## MACADAMIA NUT LOCAL FLOUNDER

WITH GINGER BUTTER SAUCE AND SWEET CHILI GLAZE 25.99

## SHRIMP & GRITS

PAN SAUTÉED SHRIMP, WITH ANDOUILLE SAUSAGE & RED BELL PEPPER CREAM SAUCE AND FRIED CHEDDAR GRITS 21.99

## SOUTHERN FRIED CHICKEN

TANGLEWOOD FARMS BONELESS CHICKEN BREAST WITH DUBLINER MACARONI AND CHEESE AND LEMON THYME PAN GRAVY 21.99

## BLUE FIN CRAB CAKES

TWIN 5 OZ. CRAB CAKES SERVED WITH CILANTRO CHILI LIME RÉMOULADE SAUCE 24.99

## NEPTUNE'S SEAFOOD PLATTER

FRIED SHRIMP, OYSTERS, TILAPIA AND SCALLOPS 22.99

## FILET MIGNON

8 OZ. CENTER CUT, CHAR-GRILLED 32.99

## NEW YORK STRIP

16 OZ. HAND CUT, CHAR-GRILLED 36.99

## LOBSTER TAIL

COLD WATER TAIL BROILED TO PERFECTION MARKET PRICE

## SURF AND TURF

COLD WATER LOBSTER TAIL SERVED WITH A CENTER CUT CHAR-GRILLED FILET MIGNON MARKET PRICE

***Alexander's proudly strives to use the freshest ingredients available and seasonally serve locally grown produce from our garden, Bear Island Farm. We support local farmers, growers, as well as free range and all natural meats whenever possible.***

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE, SEPARATE CHECKS & ALL DISCOUNTED CHECKS. \$6.00 SPLIT PLATE CHARGE