

STARTERS

SOUP OF THE DAY: CUP \$4 BOWL \$6

Ask your server about today's selection.

CRAB CROWNED SCALLOPS: \$11

Fresh seared scallops on a bed of arugula topped with backfin crab and a creamy hollandaise sauce.

SWEET AND SPICY PEPPER SHRIMP: \$9

Grilled shrimp topped with a sweet and spicy sun-dried tomato pepper salsa.

CENTER STREET PRETZELS:

3 hot, buttery pretzel logs served with honey mustard \$8

Stuff your pretzels with our cheesy lobster and seafood blend \$12

NACHOS:

Tri colored tortilla chips topped with your choice of protein; then topped with homemade nacho cheese, shredded lettuce, roma tomatoes, roasted corn, pepper, onion blend, finished with shredded cheddar and monterey jack cheeses and sour cream. **Ground beef \$9 Enchilada Pork. \$9 Crab Meat \$10**

BEER CHEESE TOTS: \$9

Tater tots topped with homemade beer cheese sauce, beef brisket, and green onion.

FRIED MOZZARELLA: \$8

Half moons of Italian breaded mozzarella deep fried golden brown, sprinkled with Parmesan cheese and served with marinara.

SESAME SEARED TUNA: \$9

Black and white sesame coated tuna pan seared medium rare and thinly sliced served over sticky rice and drizzled with a balsamic soy reduction.

SOUTHWEST CHICKEN ROLLS: \$8

A lightly spiced blend of chicken, red onion, green peppers, black beans, and cheese rolled in a crisp spring roll.

ANTIPASTO PLATTER: \$10

Thin slices of prosciutto, salami, and pepperoni. Accompanied by provolone, fresh mozzarella, stuffed cherry peppers, pepperoncinis, kalamata olives, crostini slices, and herbed olive oil.

STEAK FRIES: \$9

Chopped steak or chicken with grilled peppers, and onions served over fresh cut fries and topped with melted cheddar jack cheese.

LOBSTER STUFFED PORTABELLOS: \$10

Two portabello mushrooms stuffed with a creamy lobster, seafood and cheese blend.

FRIED CALAMARI: \$8

Lightly seasoned and flour dusted fried calamari rings sprinkled with Parmesan cheese and served with marinara.

ENCHILADA PORK TACOS (3): \$9

Pulled pork stewed in house enchilada sauce served on grilled corn tortillas with cheddar jack cheese, arugula and diced tomatoes.

CENTER STREET WINGS:

The best jumbo wings around tossed in your favorite sauce. Choose from Mild, Hot, BBQ, Golden Mustard BBQ, Habañero, Garlic Parmesan, Old Bay, Ginger Teriyaki, Sriracha, Chipotle Mango, Bacon Bourbon BBQ, Peanut Butter and Jelly, Thai Green Curry, or Kimchi. Served with celery and blue cheese.

DOZEN \$8/20 FOR \$14

HOUSE SALAD: \$6

Mixed greens, fresh roma tomatoes, cucumbers, onions, shredded cheese, and homemade croutons served with your choice of dressing.

ADD CHICKEN \$9 / TUNA \$9 / SHRIMP \$10 / 4 OZ. SALMON \$11

ASIAN CHICKEN SALAD: \$9

Mixed greens, mandarin oranges, almond slices, and wonton strips topped with grilled chicken and served with Asian ginger dressing.

CAESAR SALAD: \$6

Romaine lettuce tossed in a creamy Caesar dressing and topped with fresh grated Parmesan cheese and homemade croutons. Add one of the following

CHICKEN \$9/ TUNA \$9/ SHRIMP \$10/ 4 OZ. SALMON \$11

SALADS

DRESSINGS:

Blue Cheese, Ranch, 1000 Island, Greek Feta, French, Balsamic Vinagrette, Raspberry Vinagrette, Honey Mustard, Caesar, Parmesan Peppercorn, Asian Ginger, Light Italian

CRISPY DUCK SALAD: \$12

Romaine, arugula, and napa cabbage mixed with fresh Asian noodles and topped with wild mushrooms, snow peas, shredded carrots, and red onion topped with slices of crispy fried duck.

SOUTHWEST CHICKEN SALAD: \$9

Mixed greens, roma tomatoes, roasted corn, pepper, onion blend, shredded cheddar and monterey jack cheeses, tri-color tortilla chip pieces, topped with choice of grilled chicken or fried chicken tenders and served with chipotle ranch.

STEAK SALAD: \$11

Classic house salad topped with cheesy french fries and strips of flat iron steak grilled to your liking.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Entrées

PASTAS

Served with your choice of one additional side.

LOBSTER CAVATAPPI AND CHEESE: \$18

Sautéed lobster seafood blend, bacon, and red onion in a creamy cheese sauce tossed with cavatappi pasta.

FETTUCCINE ALFREDO: \$14

Fettuccine pasta topped with a creamy alfredo sauce.

ADD CHICKEN \$3/ ADD SHRIMP \$5/ ADD SALMON \$8

SPAGHETTI WITH MEATBALLS: \$14

Spaghetti topped with homemade sauce made with San Marzano plum tomatoes and topped with homemade meatballs.

JAMBALAYA RAVIOLI: \$19

Shrimp and andouille sausage filled ravioli topped with sautéed roma tomatoes, green peppers, and red onions in a Cajun cream sauce and topped with grilled chicken.

MISO NOODLE:

Sautéed carrots, snow peas, wild mushroom, napa cabbage, and red onions in a miso broth tossed with fresh Asian noodles and topped with your choice of protein.

CHICKEN \$17/ SHRIMP \$19/ STEAK TIPS \$ 19

SALTIMBOCCA TORTELLACCI: \$18

Beef and veal tortellaccis topped with sautéed prosciutto, red onion, roasted red peppers, and asparagus in a burgundy sauce and topped with fresh grated Parmesan.

PASTA PRIMAVERA: \$15

Sautéed slices of wild mushroom, kalamata olives, snow peas, red onion, and sun-dried tomatoes in a roasted red pepper pesto and tossed with fettuccine pasta.

SIDES

BAKED POTATO

FRESH CUT FRIES

GRILLED RED POTATOES

LOADED SMASHED POTATOES

COLE SLAW

APPLESAUCE

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• ALL ENTRÉES ARE SERVED WITH •
• BREAD UPON REQUEST. •
• • • • •

ANY ADDITIONAL SAUCES:

SMALL SAUCE \$.50

LARGE SAUCE \$1.00

BRUSSEL SPROUTS AND BACON

VEGETABLE OF THE DAY

RICE

SIDE SALAD

ASPARAGUS \$1.00

FROM THE SEA

PAN SEARED HADDOCK: \$18

Fresh Haddock pan seared with citrus butter and served with your choice of two sides.

FISH N' CHIPS: \$12

Three pieces of lager battered cod fried golden brown and served with french fries.

PEPERONATA SALMON: \$19

Seasoned salmon served over wild rice and topped with a slightly spicy sun-dried tomato and pepper salsa. Served with one side

CHIPOTLE MANGO PACU RIBS: \$22

Pacu fish ribs glazed with a chipotle mango BBQ sauce. Served with a black bean, rice, roasted corn, pepper, and onion blend. Topped with a verde lime crema. Served with one side.

BROILED SALMON: \$18

Our famous Atlantic salmon broiled to perfection and served with two sides.

JUMBO LUMP CRAB CAKES:

ONE CRAB CAKE \$17/ TWO CRAB CAKES \$24

Center streets famous jumbo lump crab cakes served with your choice of two sides.

SHRIMP AND SCALLOP GRITS: \$21

Sautéed shrimp and scallops, brussel sprouts, bacon, a roasted corn, pepper, and onion blend, in light Cajun and lemon sauce served over cheesy grits.

Served with one side.

HORSERADISH CRUSTED HADDOCK: \$19

Broiled haddock topped with a horseradish crust served over Parmesan crusted red potatoes, peppers and onions.

Served with one side.

CRAB STUFFED FLOUNDER: \$19

Fresh flounder stuffed with jumbo lump crab cake and topped with a cheesy mornay sauce. Served with your choice of two sides.

SESAME CRUSTED TUNA: \$18

Fresh ahi tuna crusted with sesame seeds, served medium rare over sticky rice topped with a sweet chili sauce.

Served with one additional side.

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LAND

Add scallops to steak entree \$6

Add shrimp choice of grilled, scampi, or bbq \$6

Add a crab cake \$10

Add sautéed mushrooms or onions \$.50

FILET MIGNON: \$26



A tender 8 oz filet cut fresh, seasoned and grilled to your liking. Served with two sides.

FLAT IRON STEAK: \$19



A nicely marbled 10 oz flat iron steak, seasoned and grilled to your liking served with two sides.

DELMONICO: \$23



A classic 14oz delmonico freshly cut, seasoned and grilled to your liking. Served with two sides.

NEW YORK STRIP: \$22



A fresh cut 14oz New York strip steak seasoned and grilled to your liking served with two sides.

FILET AND CRAB BEARNAISE: \$33

Twin 4 oz filets seasoned and grilled to your liking, topped with a layer of bearnaise sauce and topped with mini twin crab cakes. Served with two sides.

BABY BACK RIBS:

HALF RACK \$18/FULL RACK \$25

Fall off the bone tender baby back ribs glazed in bbq sauce. Served with two sides.

Temperatures:

Rare: Red, warm center
Medium: Pink in center

Medium Rare: Reddish, pink center
Medium Well: Thin pink center
Well: No pink

RIB TRIO-SHORT PLATE STYLE: \$27

A sampling of our 3 different rib styles. Featuring our fall off the bone baby back ribs atop fresh cut fries. Bacon Bourbon short ribs over smashed peas. And brazilian pacu fish ribs glazed with a chipotle mango bbq sauce over rice and black bean salad topped with a verde crema. Served with one side.

BRISKET AND LOBSTER POLENTA: \$20

Slow braised beef brisket served over a creamy baked lobster and seafood polenta. Topped with sautéed asparagus, wild mushrooms, sun-dried tomatoes, and roasted red peppers in a smoky blue cheese cream sauce. Served with one side.

ROSEMARY DEMI-GLACE FILET OF PORK: \$18

Thinly sliced grilled filet of pork over garlic parmesan red potatoes topped with a rosemary demi-glaze and accompanied with asparagus.



BACON BOURBON SHORT RIBS: \$16

Slow braised beef short ribs, glazed with a bacon bourbon glaze served over smashed peas, topped with more glaze and crispy bacon crumbles. Served with one side.



PORTABELLO CAPRESE: \$15

Grilled portabello mushrooms topped with slices of grilled tomatoes, and melted fresh mozzarella. Served over a bed of arugula and topped with a balsamic glaze. Served with two sides.



CENTER STREET MEATLOAF: \$17

Homemade meatloaf served with loaded smashed potatoes, brussel sprouts with bacon and topped with Guinness gravy.

FEATHERED

CHICKEN MARSALA: \$18

Grilled chicken tossed with sautéed wild mushrooms in a classic marsala sauce and served over wild rice. Served with one side.

CHICKEN CHESAPEAKE: \$21

Tender grilled chicken topped with a creamy mornay sauce and a jumbo lump crab cake. Served with two sides.

CHICKEN CAPRESE: \$18

Tender grilled chicken breasts topped with slices of grilled tomatoes, and fresh mozzarella cheese over a bed of wild rice and topped with a balsamic glaze drizzle. Served with one side.

SAFFRON DUCK: \$20

Pan seared duck breast served over sautéed bacon, white beans, sun-dried tomatoes, red onion, and wilted arugula. Topped with a saffron broth and served with one side.



CHICKEN AND LOBSTER POLENTA: \$19

Grilled chicken breasts over a creamy baked lobster polenta. Topped with sautéed asparagus, wild mushrooms, sun-dried tomatoes, and roasted red peppers in a smoky blue cheese cream sauce. Served with one side.

GENERAL JOE'S STIR FRY: \$18

Ginger teriyaki crusted chicken breast over sticky rice. Topped with sautéed snow peas, red onions, roasted red peppers, and wild mushrooms in a sesame ginger sauce. Served with one side.

LEMON ROSEMARY CHICKEN: \$18

Lemon Rosemary seasoned chicken breast served with loaded smashed potatoes, and brussel sprouts sautéed in bacon.

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Sandwiches

SPECIALTY SANDWICHES

All sandwiches and burgers are served with a pickle spear and choice of fresh cut fries, cole slaw, or chips.

JUMBO LUMP CRAB CAKE: \$13

A broiled jumbo lump crab cake served on a grilled roll with tartar sauce, lettuce, tomato and onion.

FRENCH DIP: \$9

Thinly sliced roast beef and melted provolone on a grilled roll with au jus for dipping.

BACON WRAPPED MEATLOAF SANDWICH: \$9

Slice of meatloaf topped with golden mustard bbq, bacon slices and cheddar cheese served on a grilled ciabatta roll with lettuce, tomato, and onion.

FISH SANDWICH: \$9

Beer Battered cod fried golden brown. Served on a grilled ciabatta roll with lettuce, tomato, and onion.

THE DELMONICO SANDWICH: \$12

A fresh cut delmonico steak grilled to your liking and served on a grilled ciabatta roll with lettuce, tomato, and onion.

BOURSIN BRISKET SANDWICH: \$10

Tender braised brisket topped with a balsamic onion marmalade and boursin cheese served on a grilled ciabatta roll with lettuce, tomato and onion.

LOBSTER ROLL: \$10

Sweet lobster and seafood blend with butter, mayo, old bay, and celery seed and served on two grilled New England rolls.

CUBAN SANDWICH: \$9

Grilled pulled pork, turkey, melted swiss cheese, slices of pickles and spicy mustard on grilled rye.

CHEESE STEAK GRINDER: \$9

Shredded steak, grilled onions and green peppers on a toasted baguette with melted cheddar and monterey jack cheese.

CHICKEN GRINDER: \$9

Chopped chicken, grilled onions, and green peppers on a toasted baguette topped with melted cheddar and monterey jack cheese.

ITALIAN GRINDER: \$9

Slices of ham, salami, pepperoni, and provolone cheese toasted together on a baguette. Topped with arugula, roasted red peppers, and red onions.

BALSAMIC PORTABELLO SANDWICH: \$9

Grilled balsamic glazed portobello mushroom topped with melted fresh mozzarella. Served on a grilled ciabatta roll with arugula and tomato and drizzled with a balsamic glaze.

WE CARRY PEPSI PRODUCTS:

PEPSI, DIET PEPSI, SIERRA MIST, GINGERALE, ROOT BEER, MOUNTAIN DEW, SOBE LIFE POMEGRANATE WATER, RASPBERRY TEA, LEMONADE

BURGERS & CHICKEN

BUILD YOUR OWN BURGER OR CHICKEN SANDWICH:

Start out with an 8oz steak burger or 6oz chicken breast on a brioche roll with lettuce, tomato, onion, mayonnaise and your choice of cheese \$9; then top it the way you like it.

Cheeses: american, cheddar, swiss, provolone, cheddar/jack, blue cheese, boursin (\$.50)

Toppings: bacon, mushrooms, grilled onions, grilled peppers, egg, roasted red peppers, tater tots (\$.50 each), crab meat (\$1),

Also choice of a wing sauce if you'd like (.50).

CENTER STREET BURGER: \$12

8oz grilled burger on an artisan burger roll stacked with fries, coleslaw, bacon, egg, roasted red peppers, cheddar cheese, lettuce, tomato, onion, and our signature burger sauce.

Temperatures:

Rare: Red, warm center Medium Rare: Reddish, pink center
Medium: Pink in center Medium Well: Thin pink center
Well: No pink

DOUBLE DOWN BURGER OR CHICKEN: \$12

A split burger or chicken breast breaded with sweet Maui onion chips and deep-fried. With caramelized onions, bacon, burger sauce, cheddar and swiss cheeses sandwiched between the halves.

CALIFORNIA TURKEY BURGER: \$10

Ranch seasoned turkey burger topped with bacon and melted triple pepper gouda cheese, arugula, avocado, roasted red peppers, and chipotle mayo.

DUCK AND BACON BURGER: \$13

A ground blend of duck and bacon formed into a patty and grilled topped with a balsamic onion marmalade, a maple mayonnaise, lettuce, tomato and onion.

BUFFALO CHICKEN SANDWICH: \$9

Breaded chicken tenders tossed in mild sauce and topped with blue cheese crumbles, lettuce, tomato and onion.

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