

## *Alexander's on the Bay*

### Appetizers

***Shrimp Cocktail***, four jumbo shrimp served with Key-lime cocktail sauce. 9.95

***Calamari***, flash fried and tossed with Parmesan, lemon zest, and garlic. Topped with a tomato-caper beurre blanc. 7.95

***Barbecued Shrimp***, stuffed with Andouille sausage and wrapped in apple wood smoked bacon with a smokey barbecue sauce. 10.95

***Fried Shrimp*** a house specialty, three fried jumbo shrimp served with key lime cocktail sauce or remoulade. 8.95

***Oysters on the half Shell***, six shucked raw oysters. 7.95

***Escargot***, sautéed in butter and garlic and finished under the broiler. 8.95

***Creamy Brie***, baked with roasted garlic and almonds. Served with seasonal fruit. 7.95

***Cajun Jumbo Shrimp***, sautéed with mushrooms and topped with Cajun cream sauce. Served over toast points. 8.95

***Alexander's Crab Soup***, cream based with a hint of Sherry  
Cup 4.95      Bowl 6.95

### Salads

***Caprese***, sliced Beefsteak tomatoes and fresh mozzarella seasoned with fresh basil and drizzled with olive oil, crushed garlic and lemon. Served on baby greens. 7.95

***House Salad***, mixture of baby greens, romaine crowns, Gorgonzola cheese, chopped walnuts, and aged balsamic dressing. 4.95

***Caesar Salad***, classically prepared Caesar topped with croutons and parmesan cheese. 5.95

***Garden Salad***, topped with cucumber, red onion, carrots, and tomatoes. 4.75

### Dressings:

***Blue Cheese, Aged Balsamic Vinaigrette, and Creamy Ranch***

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**Most features are served with your choice of Scalloped Potatoes,  
Rice Pilaf or gourmet mashed potatoes and Fresh Seasonal  
Vegetables.**

### **Entrees**

***Jumbo Lump Crabmeat***, baked in the oven with clarified butter and finished with a squeeze of fresh lemon juice. 26.95

***Filet Mignon***, Our juicy flavorful angus beef with montreal steak seasonings and char grilled to your liking. 28.95

***Lobster Napoli***, A succulent six ounce Lobster Tail topped with our seasoned crab meat. Served with hot drawn butter. 28.95

***Jumbo Lump Crab Cakes***, a house specialty, prepared broiled. 26.95

***Fried Shrimp***, six jumbo shrimp served with remoulade or key-lime cocktail sauce. 22.95

***Fresh Atlantic Salmon***, Char grilled and served over sautéed cannelloni beans, fresh basil and diced tomatoes, presented on mesclun greens. Garnished with fresh lemon juice and white truffle oil. 19.95

***Seafood Madagascar***, shrimps, scallops and lobster meat sautéed with peppercorns, brandy and fresh basil cream sauce that is tossed with fettuccine. 25.95

***Salmon Dill***, Char-grilled salmon served on a delicious sour cream fresh dill sauce. 23.95

***Chicken Breast***, encrusted with crushed cashews, sautéed and finished in the oven to a golden brown. Served with plum sauce. 17.95

***Chicken Ginger***, Chicken breast sautéed in a creamed white wine ginger Sauce. 16.95

***Lobster and Shrimp Alfredo***, sautéed Jumbo Shrimp and lobster, tossed with a creamy Alfredo sauce and served over Fettuccine. 23.95

***Broiled Flounder***, topped with sautéed fresh tomatoes, spinach and feta Cheese. 21.95