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# RESTAURANT WEEK

AUGUST 27TH THRU SEPTEMBER 1ST | OCTOBER 8TH THRU OCTOBER 13TH

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## APPETIZER:

(Choice of one)

**GRILLED SHRIMP SKEWER & GRILLED SKEWER OF FILET MIGNON TIPS**  
**PHILLY CHEESESTEAK EGG ROLLS**

**ESCARGOT:** (Classic butter blend)

**MUSSELS:** (Red or White)

**DYNAMITE SHRIMP:** (Lightly breaded & tossed in our Spicy Sauce)

**AHI TUNA:** (Seared rare and served with Wasabi & Pickled Ginger over Seaweed)

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**SOUP:** Chicken Noodle or Manhattan Clam Chowder

**OR**

**SALAD:** served with our own House Dressing

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## ENTREES:

**WHOLE STUFFED LOBSTER:** Fresh Maine (1+lb.), steamed, split & topped with our Deviled Crab Mix

**CEDAR PLANKED SALMON:** Grilled on a Cedar Plank with Hazelnut rub

**FILET MIGNON WRAPPED IN BACON:** 8oz. Filet Mignon seasoned and grilled,  
served with Demi-Glace

**LAND & SEA:** Jumbo Fried Shrimp (2), Coconut Shrimp (2) and a 6oz. Filet Mignon Tail

**SPECIAL FILET MIGNON:** Two 5oz. Filet Mignon tails, seasoned and grilled, topped with mushrooms

**CAJUN SHRIMP ALFREDO:** Made with whole cream, butter & Parmigiana cheese,  
served over Fettuccine

**BROILED STUFFED FLOUNDER:** Fresh Flounder broiled and stuffed with our Deviled Crab mix

**LOBSTER CRAB & SHRIMP:** Grilled Petite Lobster Tail (4oz.), Maryland Style Crab Cake  
& Fried Shrimp

**CHICKEN PICCATA:** Chicken sautéed in Lemon Butter sauce and served over rice

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**ALL DINNERS INCLUDE:** Choice of Potato or Spaghetti or Vegetable of the day  
Bread & Butter and choice of Ice Cream (Vanilla or Chocolate),  
Cheesecake or Lemoncello Sorbet for Dessert

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**THANK YOU FOR CHOOSING SCHELLENGERS RESTAURANT:**  
**\$30 PLUS TAX - GRATUITY IS NOT INCLUDED IN PRICE**

(Coupons or other offers are not valid)