

## APPETIZERS

### **Shrimp Cocktail**

Served with cocktail sauce - 9.95

### **Crab Stuffed Mushrooms**

Topped with hollandaise sauce - 8.95

### **Spinach & Artichoke Dip**

Served with potato chips - 6.95

### **Chicken Potstickers**

Pan-seared and served with citrus ponzu - 6.95

### **Fried Rock Shrimp & Calamari**

Served with Thai pepper sauce - 8.95

### **Coconut Shrimp**

Panko and grated coconut crusted served with Cajun marmalade - 9.95

### **Proud Bird Hot Sampler**

Coconut Shrimp, Chicken Potstickers, Crab Stuffed Mushrooms and Spinach & Artichoke Dip - 18.95

(Serves two or more)

## HOMEMADE SOUPS & FRESH SALADS

### **New England Clam Chowder**

Loaded with clams, potatoes and double cream - 4.95

### **Petite Caesar Salad**

Crisp romaine tossed in classic Caesar dressing with lemon garlic croutons - 6.95

Entrée Salad with Grilled Chicken - 17.95

### **French Onion Gratin**

With Gruyere cheese and croutons - 4.95

### **Seasonal California Greens**

With candied walnuts, sliced apples, grapes and raspberry vinaigrette dressing - 5.95

### **Crab & Shrimp Louie Salad**

Topped with Maryland crabmeat, shrimp, asparagus, hard-boiled egg, avocado and Louie dressing - 17.95

## PASTAS

*Served with your choice of clam chowder or seasonal greens and artisan bread with butter*

### **Chicken Fettuccine Carbonara**

Fettuccine sautéed with applewood-smoked bacon, garlic, cream, egg yolk and pecorino cheese - 19.95

### **Seafood Jambalaya Symphony**

Lobster, shrimp, scallops and fresh fish sautéed with onions and peppers in a Cajun cream sauce over penne pasta - 28.95

### **Vegetarian Pasta**

Penne pasta, wild mushrooms, zucchini and broccoli tossed in sun-dried tomato and basil pesto with artichoke - 17.95

## SIDE DISHES

**LOADED BAKED POTATO - 4.95**

**SKILLET OF FOREST MUSHROOMS - 4.95**

**FRESH ASPARAGUS WITH HOLLANDAISE - 4.95**

*Daily Chef's Creations available, ask your Server*

All entrées are served with your choice of clam chowder  
or seasonal greens and artisan bread with butter

**GREAT SEAFOOD**

**Jumbo Shrimp Scampi**

Sautéed with minced shallots, white wine and  
garlic butter sauce served with basmati  
rice and grilled vegetables – 22.95

**Seafood Collage**

Lobster, shrimp, salmon, scallops, mussels  
and clams on a bed of angle hair pasta in  
a white wine cream sauce – 28.95

**Jumbo Lump Crab Cakes**

Pan-seared and served with lemon dill  
butter sauce, grilled vegetables and  
fingerling potatoes – 25.95

**Proud Bird Salmon**

Grilled with asparagus, spring onions,  
forest mushrooms and teriyaki sauce  
served with basmati rice – 22.95

**Polynesian Seafood Grille**

Lobster tail, shrimp, scampi and jumbo  
lump crab cakes served with basmati rice  
and grilled vegetables - 59.90 (For Two)

**Australian Lobster Tail**

Broiled and served with drawn butter  
and a baked potato – Market Price

**Baked Chilean Seabass Filet**

Served with brandy pomegranate sauce,  
tropical martini fruit relish and basmati rice – 23.95

**PROUD BIRD FAVORITES**

**Roast Prime Rib Of Beef**

Certified Angus seasoned and slow cooked, served with  
Yorkshire pudding, creamed horseradish, au jus and a baked potato  
Los Angeles Cut (10 oz.) – 22.95 Proud Bird Cut (14 oz.) – 26.95

**Chicken & Artichokes**

Pan roasted breast of chicken in a lemon  
butter sauce with artichokes, tomatoes and oyster  
mushrooms served with fingerling potatoes – 18.95

**Herbed Mozzarella Chicken**

Chicken breast layered with herbed mozzarella  
and oyster mushrooms, pan-roasted and served  
with sun-dried tomato sauce and fingerling  
potatoes – 18.95

**Filet Mignon**

Skillfully prepared and served with  
herb butter and a baked potato – 30.95

**Prime Top Sirloin**

Seasoned, grilled and served with a baked  
potato and teriyaki sauce on request - 21.95

**New York Pepper Steak**

Dusted with black peppercorn, broiled &  
topped with brandy peppercorn sauce  
& served with a baked potato –26.95

**Parmesan Crusted Lamb Chops**

Crusted with mustard, garlic, parmesan  
and parsley pan-sautéed and served  
with fingerling potatoes and grilled  
vegetables – 27.95

**COMBINATION PLATES**

**Filet Mignon or Prime Rib & Scampi**

Petite Filet Mignon or Prime Rib paired with jumbo shrimp  
scampi and served with a baked potato – 36.95

**Filet Mignon or Prime Rib & Australian Lobster Tail**

Petite Filet Mignon or Prime Rib paired with cold water Australian lobster  
tail and served with drawn butter and a baked potato – Market Price

**Proud Bird Mixed Grille**

A sampling of the petite filet mignon, parmesan crusted lamb chop  
and grilled chicken breast served with a baked potato – 32.95

*Dessert Tray on Display*