



HIGH STREET  
Dinner Menu

**APPETIZERS**

**⑧④ Maryland Style Crab Cakes**

Served over Mesclun Greens  
with a Cajun Remoulade • \$11.99

**⑧④ Café Calamari**

Fried Calamari Tossed with Garlic-Roasted  
Tomatoes and Banana Peppers  
Drizzled with Garlic Aioli • \$10.99

**Fried Calamari**

Topped with Chopped Hot Cherry Peppers  
Served with Garlic Butter • \$10.99

**Baked Mozzarella**

Fresh Mozzarella and Garlic-Roasted Tomatoes  
Baked Atop a Rustic Italian Crostini;  
Served over Field Greens and drizzled with  
Balsamic Reduction • \$8.99

**Crab Stuffed Mushrooms**

Topped with Parmesan Cheese • \$7.99

**⑧④ Buttermilk Fried Oysters**

Horseradish Cream • \$10.99

**Steamed Clams Casino**

Littleneck Clams Steamed in an Applewood-Smoked  
Bacon Broth, Roasted Red Peppers,  
Scallions, Garlic and Butter;  
Served with Toasted Crostini • \$11.99

**Chipotle BBQ Riblets**

Tender Pork Riblets  
Glazed with a Chipotle BBQ Sauce • \$9.99

**Cajun Grilled Shrimp**

Served with Creamy Cucumber Sauce  
Each • \$3  
Grill Man's Dozen (13) • \$32.99

**Chicken Portobello Quesadilla**

Grilled Portobellos, Pulled Chicken, Bacon,  
Roasted Red Peppers, Cheddar,  
Salsa and Sour Cream • \$8.99

**SOUPS**

**New England Clam Chowder**

**Soup of the Day**

Cup • \$3.25 Bowl • \$4.49

**Loaded Texas Chili**

Onions, Cheese and Chips

Cup • \$3.99 Bowl • \$5.25

**SALADS**

**Mesclun Salad**

Caramelized Walnuts, Roasted Red Peppers  
and Crumbled Gorgonzola Cheese;  
Topped with Balsamic Vinaigrette • \$6.99/\$11.99

**Greek Salad**

Cucumbers, Red Onions, Black Olives,  
Feta Cheese and Tomatoes; Tossed with Romaine  
and Greek Lemon Vinaigrette • \$6.99/\$11.99

**Chopped Pasta Salad**

Ditalini Pasta, Chopped Romaine, Tomatoes,  
Bacon, Cucumbers, Red Onions,  
Mushrooms and Gorgonzola Cheese;  
Tossed with Balsamic Vinaigrette • \$6.99/\$11.99

**Spinach Salad**

Baby Spinach, Tomatoes, Chopped Bacon,  
Gorgonzola Cheese, Red Onion and Hard Boiled  
Eggs; Tossed with Balsamic Vinaigrette •  
\$6.99/\$11.99

**Café Salad**

Romaine and Green Leaf Lettuces, Tomatoes, Julienne Carrots,  
Cucumbers, and Focaccia croutons \$4.99/\$8.99

**Caesar Salad**

Romaine lettuce, Parmesan and Romano cheeses,  
housemade Caesar dressing, Focaccia Croutons \$4.99 / \$8.99

**Dressing Choices**

Balsamic Vinaigrette, Blue Cheese, Creamy Cucumber, Honey Dijon, Greek Lemon Vinaigrette,  
Balsamic Vinegar & Olive Oil

**Salad Additions**

Cajun Grilled Shrimp • \$3/each Grilled Chicken • \$3 Grilled Steak • \$6  
Grilled Scallops • \$7 Grilled Salmon • \$7

**FROM THE ROTISSERIE**

**Rotisserie Chicken**

½ Chicken Seasoned and Roasted • \$15.99

**Southwest Rotisserie Chicken**

½ Chicken with Spicy BBQ Dry Rub  
Served with Chipotle BBQ Sauce • \$15.99

Thoroughly cooking meat, poultry, seafood, shellfish or eggs reduces the risk of food borne illness

⑧④ House Specialty ⑧④



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**ENTREES**

Served with Choice of Potato and Vegetable of the Day

**Thai Shellfish Stew**

*Shrimp, Scallops, Littlenecks and Crabmeat  
in a Red Thai Coconut Cream Broth  
with Julienne Vegetables, Tomatoes and Roasted  
Red Peppers • \$24.99*

**Oven Roasted Salmon**

*with Roasted Tomato and  
Fresh Mozzarella Relish • \$19.99*

**Baked Stuffed Shrimp (5)**

*Ritz Cracker Crabmeat Stuffing • \$21.99*

**⑧④ Baked Gremolata Sole**

*Lemon, Parsley and Garlic Bread Crumbs,  
Topped with Creamy Cucumber Sauce • \$18.99*

**⑧④ Panko Crusted Chicken Stack**

*Stacked with Grilled Eggplant, Garlic-Roasted  
Tomatoes, Fresh Mozzarella and Pesto,  
Drizzled with Garlic Aioli • \$18.99*

**Bacon Wrapped Pork Medallions**

*Applewood-Smoked Bacon Wrapped Pork  
Tenderloin with Chipotle BBQ Sauce • \$18.99*

**Prime Rib (Fri-Sun Only)**

*Queen Cut (16 Ounces) • \$20.99  
King Cut (20 Ounces) • \$24.99  
Served with Au Jus and Horseradish Sauce*

**⑧④ Café Surf and Turf**

*Grilled 10 Ounce Bistro Steak  
Topped with Garlic Butter and  
Choice of Three (3) Cajun-Grilled Shrimp  
or Three (3) Stuffed Shrimp • \$25.99*

**Stuffed Veal Roulade**

*Pan Seared Veal Cutlets Stuffed with Prosciutto,  
Spinach and Gorgonzola Cheese  
Served with a Marsala Demi-Glace • \$23.99*

**Cajun Grilled Rib Eye**

*16 Ounce Rib Eye Steak with Cajun Spices  
Topped with Ancho-Gorgonzola Butter • \$24.99*

**New York Strip Steak**

*Grilled 14 Ounce New York Strip  
Served with Chimichurri Sauce • \$25.99*

**Pan Seared Filet Mignon Medallions**

*Portobello Brandy Demi-Glace • \$25.99*

**PASTAS**

Available in half and full portions

**Spicy Garlic and Pepper Shrimp**

*Jumbo Shrimp Tossed with Roasted Red Peppers, Spinach, Artichokes, Crushed Hot Peppers,  
Garlic and Linguini, Served in a Spicy White Wine Butter Sauce • \$15.99/\$21.99*

**⑧④ Linguini Bolognese**

*Classic Ragu of Ground Rib Eye, Spicy Italian Sausage, Red Wine, Cream,  
Herbs and Ground Tomatoes, Served over Linguini • \$10.99/\$18.99*

**Wilcox Tortellini**

*Grilled Zucchini, Squash, Eggplant, Spinach and Red Onions,  
Served with Tri-Color Cheese Tortellini in a Basil Pesto • \$9.99/\$17.99  
Add Chicken • \$4 Add Shrimp (4) • \$7*

**Whole Wheat Penne “Avondale”**

*Plum Tomatoes, Basil, Spinach, Garlic and Olive Oil  
Tossed with Whole Wheat Penne, and topped with Goat Cheese • \$8.99/\$15.99  
Add Chicken • \$4 Add Shrimp (4) • \$7*

**Seafood Parmesan**

*Jumbo Shrimp, Sea Scallops, Crabmeat and Julienne Vegetables  
in a Parmesan Cream Sauce over Penne Pasta • \$14.99/\$23.99*

**⑧④ In The Pink**

*Grilled Breast of Chicken Sautéed with Button Mushrooms, Red Onions and Spinach  
Tossed with Penne Pasta and a Pink Tomato Cream Sauce • \$10.99/\$18.99*

**⑧④ Chicken – N – Chokes**

*Grilled Breast of Chicken Sautéed with Prosciutto, Plum Tomatoes and Artichoke Hearts  
Tossed with Penne Pasta, Parmesan Cheese, Garlic and Olive Oil • \$10.99/\$18.99*

*All Menu Items Available For Take Out*

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⑧④ House Specialty ⑧④