



HIGH STREET
Dinner Menu

APPETIZERS

⑧④ Maryland Style Crab Cakes

Served over Mesclun Greens
with a Cajun Remoulade • \$10.99

⑧④ Café Calamari

Fried Calamari Tossed with Garlic-Roasted
Tomatoes and Banana Peppers
Drizzled with Garlic Aioli • \$9.99

Fried Calamari

Topped with Chopped Hot Cherry Peppers
Served with Garlic Butter • \$9.99

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 • \$2.75
Grill Man's Dozen (13) • \$29.99

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

⑧④ Mesclun Salad

Caramelized Walnuts, Roasted Red Peppers
and Crumbled Gorgonzola Cheese,
Topped with Balsamic Vinaigrette • \$5.99/\$9.99

Greek Salad

Cucumbers, Red Onions, Black Olives,
Feta Cheese and Tomatoes, Tossed with Romaine
and Greek Lemon Vinaigrette • \$5.99/\$9.99

Chopped Pasta Salad

Ditalini Pasta, Chopped Romaine, Tomatoes,
Bacon, Cucumbers, Red Onions,
Mushrooms and Crumbled Gorgonzola Cheese,
Tossed with Balsamic Vinaigrette • \$5.99/\$9.99

⑧④ High Street Antipasto

Grilled Vegetables, Rotisserie Chicken, Prosciutto,
Provolone, Fresh Mozzarella, Plum Tomatoes,
Stuffed Cherry Peppers and Roasted Red Peppers;
Served on a Bed of Mixed Greens with Balsamic
Vinaigrette and Grilled Focaccia Bread • \$12.99

Spinach and Steak Salad

Grilled Steak, Tomatoes, Chopped Bacon,
Crumbled Gorgonzola Cheese, Red Onion
and Hard Boiled Eggs; Tossed with
Baby Spinach and Balsamic Vinaigrette • \$14.99

Grilled Scallop Salad

Grilled Scallops over Spinach Tossed with Green
Apples, Cucumbers, Tomatoes, Strawberries and
Feta Cheese in a Honey Dijon Vinaigrette • \$14.99

Café Salad • \$4.50/ \$7.99

Caesar Salad • \$4.50 / \$7.99

Dressing Choices

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

Salad Additions

Cajun Grilled Shrimp • \$2/each Grilled Chicken • \$3.00 Grilled Steak (Mid-Rare) • \$5.00
Grilled Scallops • \$5.00 Grilled Salmon • \$5.00

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 • \$21.99*

Oven Roasted Salmon

*with Roasted Tomato and
Fresh Mozzarella Relish • \$18.99*

Baked Stuffed Shrimp (5)

Ritz Cracker Crabmeat Stuffing • \$20.99

⑧④ Baked Gremolata Sole

*Lemon, Parsley and Garlic Bread Crumbs,
Topped with Creamy Cucumber Sauce • \$17.99*

Bacon Wrapped Pork Medallions

*Applewood-Smoked Bacon Wrapped Pork
Tenderloin with Chipotle BBQ 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*

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 • \$23.99*

Prime Rib

*Queen Cut (16 Ounces) • \$19.99
King Cut (20 Ounces) • \$23.99
Served with Au Jus and Horseradish Sauce*

New York Strip Steak

*Grilled 14 Ounce New York Strip
Served with Chimichurri Sauce • \$24.99*

Pan Seared Filet Mignon Medallions

Portobello Brandy Demi-Glace • \$24.99

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 • \$12.99/\$20.99*

⑧④ Linguini Bolognese

*Classic Ragu of Ground Rib Eye, Spicy Italian Sausage, Red Wine, Cream,
Herbs and Ground Tomatoes, Served over Linguini • \$9.99/\$17.99*

Wilcox Tortellini

*Grilled Zucchini, Squash, Eggplant, Spinach and Red Onions,
Served with Tri-Color Cheese Tortellini in a Basil Pesto • \$8.99/\$15.99
Add Chicken • \$4 Add Shrimp (4) • \$6*

Whole Wheat Penne “Avondale”

*Plum Tomatoes, Basil, Spinach, Garlic and Olive Oil
Tossed with Whole Wheat Penne, and topped with Goat Cheese • \$7.99/\$13.99
Add Chicken • \$4 Add Shrimp (4) • \$6*

Seafood Parmesan

*Jumbo Shrimp, Sea Scallops, Crabmeat and Julienne Vegetables
in a Parmesan Cream Sauce over Penne Pasta • \$12.99/\$21.99*

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 • \$9.99/\$17.99*

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 • \$9.99/\$17.99*

All Menu Items Available For Take Out

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

⑧④ House Specialty ⑧④