

# Appetizers

<b>Oysters Rockefeller</b>	11.95	<b>Shrimp Cocktail</b>	12.95
Stuffed with spinach, topped with hollandaise sauce.		Served with cocktail sauce.	
<b>Grilled Shrimp &amp; Calamari</b>	12.95	<b>Crusted Crab Cakes</b>	12.95
In a balsamic, extra virgin olive oil vinaigrette.		With dejonge mustard sauce.	
<b>Norwegian Smoked Salmon</b>	12.95	<b>Shrimp Dejonge</b>	11.95
With onions, capers and cream cheese.		Baked with garlic bread crumbs.	
<b>Baked Clams</b>	11.95	<b>Stuffed Artichokes</b>	11.95
Topped with garlic butter bread crumbs.		Crabmeat stuffing and hollandaise sauce.	
<b>Fried Calamari</b>	10.95	<b>Stuffed Mushrooms</b>	10.95
With cocktail sauce.		Crabmeat stuffing.	
<b>Baked Escargot</b>	9.95	<b>Saganaki</b>	11.95
In garlic butter.		Flamed at your table.	
<b>Fried Lobster</b>	18.95	<b>Red Roasted Peppers</b>	9.95
A new twist on a classic favorite.		Stuffed with imported cheese.	
 <b>Half Dozen Raw Blue Point Oysters</b>	11.95	<b>Appetizer for Two</b> Oysters Rockefeller, baked clams, stuffed mushrooms, stuffed artichokes and fried calamari. <b>17.95</b>	
Served with cocktail sauce and horseradish.			
 <b>Half Dozen Raw Top Neck Clams</b>	10.95		
Served with cocktail sauce and horseradish.			

# Fresh Seafood Market


<b>Dover Sole</b>	46	<b>*Seafood Cioppino</b>	29
Exceptional taste.		A medley of fresh clams, mussels, calamari, shrimp, scallops, lobster in a tomato stew. Served with a side of penne pasta.	
<b>Florida Grouper</b>	28	<b>*Lobster Thermidor</b>	29
Prepared Mediterranean style with fresh herbs, extra virgin olive oil, finished in a saffron sauce.		Fettuccini with mushrooms tossed in a creamy lobster sauce topped with a lobster tail.	
<b>Crusted Grouper</b>	28	<b>*Pasta Vassilika</b>	25
With a pistachio crust.		A variety of fresh fish, shrimp, scallops, sautéed in fresh herbs in a rich Mediterranean-tomato sauce over fettuccini.	
<b>Crusted Halibut</b>	28	<b>*Seafood Alfredo</b>	25
With a cashew crust.		Shrimp, scallops, salmon tossed with fettuccini in a creamy parmesan sauce topped with crabmeat.	
<b>*Halibut Vesuvio</b>	28	<b>*The Athena</b>	28
Sautéed with basil, chardonnay and garlic over roasted potatoes.		Lobster, sea scallops, shrimp sautéed in extra virgin olive oil with fresh herbs, a hint of feta cheese in a tomato stew over linguini.	
<b>Grilled Salmon</b>	24	<b>*Shrimp &amp; Broccoli</b>	23
From the deep waters of the Atlantic.		Tossed with linguini in a chardonnay garlic butter sauce, sprinkled with parmesan cheese.	
<b>Lake Perch</b>	27	<b>Tilapia Florentine</b>	19
Sautéed or pan fried.		Over sautéed spinach topped with hollandaise.	
<b>Coconut Crusted Pike</b>	24	<b>Catfish</b>	18
Topped with an orange glaze.		Fried or Cajun	
<b>Baked Pike</b>	24		
Rolled in corn flakes and topped with a lemon caper sauce.			
<b>Chef's Tilapia</b>	19		
Baked with ripe tomato, fresh herbs, finished with a saffron sauce.			

**Fried Seafood Platter**  
 Shrimp, pike, catfish, and lobster  
**27**

*Our fresh fish is subject to availability*

# Salads

<b>*Orleans Salad</b>	17	<b>*Salmon Salad</b>	17
Mixed California lettuce topped with a variety of fresh seafood, sautéed Cajun style, tomato, hard-boiled egg with house vinaigrette.		Mixed greens, Belgium endive, capers, hard-boiled egg and tomato with house vinaigrette.	

 The Illinois Department of Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with compromised immune systems.

# The Steak House

<b>Filet Mignon 10 oz.</b> Char-broiled with fresh sautéed mushrooms.	35	<b>Bone-In Ribeye 22 oz.</b> Char-broiled with fresh sautéed mushrooms.	39
<b>Gorgonzola Filet 10 oz.</b> Topped with a melted Gorgonzola crust.	39	<b>T-Bone 20 oz.</b> Char-broiled with fresh sautéed mushrooms.	36
<b>Filet Neptune 10 oz.</b> Topped with artichoke, crabmeat, and bernaise sauce.	39	<b>Kansas City Steak 20 oz.</b> With sauteed mushrooms, onions, and green peppers.	33
<b>Filet Mignon Au Poivre 10 oz.</b> Rolled in cracked peppercorns in a cognac cream sauce.	39	<b>Full Slab Baby Back</b> In a tangy, homemade bbq sauce.	24
<b>New York Strip 16 oz.</b> Fresh sautéed mushrooms.	35	<b>Half Slab &amp; Fried Shrimp</b> In a tangy, homemade bbq sauce.	22
<b>New York Strip 12 oz.</b> Fresh sautéed mushrooms.	28	<b>Broiled Pork Chops</b> Char to perfection.	22
<b>Rack Cut Lamb Chops</b> Broiled to perfection.	39	<b>BBQ Pork Chops</b> In a tangy, homemade bbq sauce.	22
<b>*Greek Lamb Chops</b> Broiled with oregano, lemon, extra virgin olive oil. Served with roasted potatoes.	36	<b>*Pork Chops Vesuvio</b> Sautéed in a basil chardonnay garlic sauce over roasted potatoes.	23
<b>New York Strip and Fried Shrimp</b> 12 oz. with extra-large fried shrimp.	34	<b>Chopped Sirloin</b> Topped with grilled mushrooms, and onions.	17
<b>*Classic Steak Burger (with Cheese)</b> With French fries and soup of the day.	12	<b>*Gorgonzola Steak Burger</b> With French fries and soup of the day.	12
<b>*Mushroom-Mozzarella Steak Burger</b> With French fries and soup of the day.	12	<b>*Bacon &amp; Cheddar Steak Burger</b> With French fries and soup of the day.	12

## Lobster, Crab, & Shrimp

<b>8-10 oz. Australian Rock Lobster Tail</b> Served with drawn butter. (Market Price)		<b>Colossal Shrimp Scampi</b> In a sherry wine garlic butter.	26
<b>14-16 oz. Australian Rock Lobster Tail</b> Served with drawn butter. (Market Price)		<b>Colossal Stuffed Shrimp</b> Crabmeat stuffing and asparagus topped with hollandaise sauce.	29
<b>1.5 lbs. Alaskan King Crab Legs</b> Served with drawn butter. (Market Price)		<b>Colossal Shrimp Dejonge</b> Baked in a sherry wine garlic butter topped with bread crumbs.	26
<b>1.5 lbs. Alaskan Snow Crab Legs</b> Served with drawn butter.	26	<b>Colossal Fried Shrimp</b> Served with cocktail sauce.	25

### 10 Piece Extra Large Fried Shrimp

Served with cocktail sauce.

24

## Surf & Turf

<b>Filet Mignon &amp; 8-10 oz. Australian Rock Lobster Tail</b> Served with drawn butter. (Market Price)		<b>Greek Lamb Chops &amp; 8-10 oz. Australian Rock Lobster Tail</b> Served with drawn butter. (Market Price)	
<b>Filet Mignon &amp; 1 lb. King Crab Legs</b> Served with drawn butter. (Market Price)		<b>Filet Mignon &amp; Shrimp Scampi</b> In a sherry wine garlic butter.	43
<b>New York Strip and Twin Tails</b> New York strip and 2 Canadian cold water 5-6 oz. lobster tails. (Market Price)		<b>The Elite</b> New York strip, 5-6 oz. fried lobster tail, and fried shrimp.	49

## Chicken

<b>*Chicken Límon</b> Sautéed with mushrooms in a lemon chardonnay sauce over roasted potatoes.	17	<b>*Chicken Vesuvio</b> Sautéed with basil, in a chardonnay garlic sauce over roasted potatoes.	17
<b>*Chicken Zinfandel</b> Sautéed with a wine mushroom cream sauce, topped with artichoke over rice.	18	<b>*Grilled Chicken Alfredo</b> With fettuccini noodles in a creamy parmesan alfredo sauce.	18

**Dinner served with Soup or Salad and Choice of Potato, Rice, or Vegetable.**

### Experience the Freshness!

Our OCEAN FRESH SEAFOOD is flown in daily directly from the world's Oceans to your table. Enjoy succulent steaks paired with the highest quality wines from our extensive wine collection. Let your taste buds rejoice and your senses awaken in the unforgettable dining atmosphere at Outriggers Flame.

\*No potato choice.

\*For Kid's Menu Ask Your Server.