



Freddie's II
All-American
Dinner Menu



Appetizers

Red Rock Shrimp Bisque - Made with fresh shrimp...just plain delicious (available Friday & Saturday). Cup \$3.50 Bowl \$4.95

Steamed Clams - One dozen fresh steamed little neck clams served with drawn butter and fresh lemon. \$10.95

Peel 'n Eat Shrimp - One dozen fresh shrimp with cocktail sauce. \$8.95

Shrimp ala Linguini - 5 jumbo shrimp offered Scampi style or Cajun. \$15.95

Coconut Shrimp - Coconut shrimp and Hawaiian couscous, served with orange marmalade dipping sauce. \$10.95

Eggplant Parmigiana - Hand-breaded, served with pasta marinara. \$10.95

T-Bone Steak - 12 oz. thick-cut choice beef, charbroiled to your liking, served with baked potato. \$18.95. Add fresh sautéed mushrooms and onions \$2.50

Seaway Salad - Fresh garden greens, jumbo lump crabmeat and chilled coldwater shrimp, served with house-made Italian dressing. \$13.95

Ribs & Shrimp Combo - Baby back ribs and char-broiled jumbo shrimp served with our specially seasoned red potatoes. \$16.95

All served with hot French bread & butter.

Add a side of homemade baked beans \$1.95

Add a salad \$2.50 or cup of soup \$1.50



Dessert Feature

Cool Summerberry Stack

Citrus cake embedded with raspberries & blueberries, layered with key lime & white chocolate cheese fillings on a buttery crunch crust. \$5.95

