

Appetizers

Chopped Chicken Liver Paté • Mushrooms à la Grecque • Chilled Tomato Juice Cocktail
Cranberry Frappé • Fresh Fruit Cocktail • Soup du Jour

A la Carté Appetizers

- Little Neck Clams on the Half Shell* 8.95
Freshly shucked Little Neck Clams served raw on a bed of ice, with cocktail sauce.
- Fresh Seafood Cocktail* 8.95
Alaskan King Crabmeat and Fresh Maine Shrimp served with a fresh horseradish sauce.
- Clams Casino* 8.95
Baked Little Neck Clams with chopped bell peppers, fresh garlic and touch of bread crumbs and Maple smoked bacon.
- Oyster Rockefeller* 8.95
Baked Wellfleet Oysters stuffed with fresh spinach, cheese, topped with lobster bisque sauce.
- Baked Stuffed Mushroom Caps* 7.95
Fresh Stuffed Mushroom Caps with lobster bisque sauce and melted cheese.

Soups

- Baked French Onion Soup Gratiné* 5.95
- Soup du Jour* Complimentary choice with dinner.

House Specialties

- Rack of Lamb, Dijonais* 29.95
Rack of Lamb layered with honey mustard, fresh herb bread crumbs, served with Our house brown sauce.
- Broiled Jumbo Shrimp, Francoise* 23.95
White Jumbo Shrimp on a bed of house rice and a mild mustard sauce then broiled to perfection.
- Roast Crisp Duckling, Bigarde* 24.95
Fresh Semi boneless duckling, cooked very crisp on Our house rice with a red current sauce.
- Veal Parmesan* 20.95
Fresh hand pounded veal that is lightly breaded and pan fried, served over angel hair pasta and topped with homemade marinara sauce and fresh mozzarella cheese.
- Baked Stuffed Lobster* 26.95
1 1/2 Lb. Lobster stuffed with Our house stuffing of homemade bread, fresh garlic and mushrooms.
- With Shrimp Stuffing* 27.95
- Lobster Savannah* 27.95
1 1/2 Lb Lobster with the meat taken out, sautéed with bell peppers, mushrooms, and lobster bisque that is put back into the shell and topped with cheese then baked.

Vegetarian Entrées

- Fettuccine with Wild Mushroom Herb Sauce* 19.95
Fresh Shitake, Crimeny and Oyster mushrooms stir fried with fresh garlic, chives, basil, black pepper and pine nuts served over fresh Fettuccine.
- Fresh Vegetable Primavera* 19.95
Fresh vegetables sautéed with fresh herbs and garlic, served over fresh Fettuccine.



Seafood Entrées

Baked Stuffed Boston Scrod, Maitré d' Hotel	18.95
<i>Fresh Haddock with a fresh herb bread crumble topping/served with a lemon butter brown sauce.</i>	
Baked Stuffed Swordfish, Maitré d' Hotel.	23.95
<i>Fresh center cut Swordfish with a fresh herb bread crumble topping/served with lemon butter brown sauce.</i>	
Baked Stuffed Sole, Bonne Femme	22.95
<i>Fresh Sole stuffed with King Crabmeat & Shrimp and herb bread crumbs. with lobster bisque sauce.</i>	
Broiled Sea Scallop, en Casserole	23.95
<i>Fresh Sea Scallops mixed with fresh herb bread crumbs and touch of red onion.</i>	
Coquilles St. Jacques, a la Parisienne	23.95
<i>Fresh Sea Scallops sauteed with mushrooms, heavy cream and a touch of garlic, topped with cheese, then baked.</i>	
Baked Stuffed Jumbo Shrimp	25.95
<i>White Jumbo Shrimp Stuffed with a mushroom garlic stuffing, topped with scallops, and lobster bisque.</i>	
Jumbo Shrimp Scampi	25.95
<i>White Jumbo Shrimp sautéed in fresh garlic, butter, Italian spices, and mixed greens over fresh angel hair.</i>	
Fresh Maine Lobster Meat Casserole	25.95
<i>Fresh Handpicked Lobster Meat tossed with fresh herb bread crumbs and a touch of sherry wine.</i>	
Frog Legs. Provençale	22.95
<i>Lightly Breaded and pan fried, with a lemon butter garlic brown sauce.</i>	

From The Broiler

Broiled Double Cut Lamb Chops, Beurre Noisette	28.95
<i>Over 1 pound of USDA Choice loin chops, served with our house brown sauce.</i>	
Breast of Capon, Gismonda	16.95
<i>Boneless, skinless chicken breast that is lightly breaded and pan fried, served with mushroom sauce.</i>	
Breast of Capon, Cordon Bleu	16.95
<i>Boneless, skinless chicken breast that is rolled with ham and cheese, served with mushroom sauce.</i>	
Veal Oscar, Lafayette	23.95
<i>Hand pounded, lightly breaded, pan-fried veal with fresh Maine Lobster meat and fresh asparagus, with our house brown sauce.</i>	
Broiled Sirloin Steak Maitré d' Hotel	24.95
<i>16 oz. Certified Angus Strip sirloin, with our house brown sauce.</i>	
Broiled Filet Mignon, Beurre Noisette	28.95
<i>12 oz. Certified Angus Tenderloin of beef, with our house brown sauce.</i>	
Broiled Delmonico Steak Maitré d' Hotel.	24.95
<i>16 oz. Certified Angus Rib Eye steak, with our house brown sauce.</i>	
Aged Black Angus Sirloin Maitré d' Hotel	28.95
<i>16 oz. Certified Angus Sirloin that has been aged for at least 30 days, with our house brown sauce</i>	
Roast Prime Rib of Beef, au jus	26.95
<i>18 to 24 oz. Of the Best Certified Angus Prime Rib, served anywhere!! (Friday, Saturday, and Sunday Only)</i>	

All entrees are served with Appetizer or Soup du Jour, Garden Salad, Choice of Potato, Vegetable du Jour, Dessert and Coffee or Tea.

Senior & Children's Portions available, please ask your server. An 18% gratuity will be added to all requests for separate checks and parties of 8 people or more. No separate checks on Saturdays.

Our Mission at the Whately Inn is to serve you the freshest and highest quality food prepared with the utmost of care. In order to insure freshness, we order only the amount of product that we think we will use. Occasionally, due to the unexpected popularity of a menu item or special, we may sell out.

* Consuming raw or undercooked meats or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions. *

