

PATRICK'S

Welcome! All meals are made to order. Allow for preparation and cooking time.

Be sure to ask about our Features for the Evening!

Cocktails

Full Service Bar (Top Shelf) – Drinks Available\$12.00 & Up

Wine by the Glass or Bottle (wine list available)

Coffee, Iced Tea, Coke, and Sprite \$4.00

Appetizers

Shrimp Remoulade \$12

Fried Crab Claws ½ lb. ...Market Price

Marinated Crab Claws ½ lb. ...Market Price

Crabmeat Remoulade \$13 (Mkt Price)

Fried Crab Claws 1 lb.Market Price

Marinated Crab Claws 1 lb....Market Price

Soups and Salads

Seafood Gumbo (cup)..... \$8

Soup of the Day (cup)..... \$8

Crabmeat or Shrimp Salad.... \$19

Seafood Gumbo (Bowl).....\$13

Soup of the Day (Bowl).....\$13

Dressings: Homemade Blue Cheese; Ranch; Remoulade; and House Vinaigrette

Entrees

(All entrees served with House Salad, Twice Baked Potato & Dessert)

From the Oven

Crabmeat Au gratin with Butter and Cheese Sauce.....\$35 (Mktg Price)

Seafood Casserole with Butter, Wine and Cheese Sauce..... \$32

Stuffed Seafood Eggplant\$32

Stuffed Mushrooms w/ Crabmeat Au gratin or Shrimp Au gratin..... \$36/\$34 (Mktg Price)

Seafood Squash Casserole w/ Crabmeat and Shrimp..... \$32

Broiled Crabmeat or Shrimp with Lemon Butter Sauce \$35/\$32 (Mktg Price)

Broiled Trout Amandine \$32

Baked Stuffed Shrimp with Crabmeat Stuffing Butter Sauce\$32

"Catch of the Day" with Lobster and Crabmeat Seafood Sauce (stuffed or not).... \$40/\$35

From the Fryer

Fried Shrimp\$25

Fried Trout \$28 (Market Price)

For the Meat Lovers

Ribeye Steak (12 oz.) \$35

Rack of Lamb (Market value price)

Beer Selection Domestic \$5 / Imported \$6.50

Coors Lite

Bud Lite/Bud

Miller Lite

Stella Artois

Michelob Ultra

Yuengling (\$6.50)

Coor's Non-Alcoholic

Heineken

CHILDREN'S MENU AVAILABLE UPON REQUEST