

FREEPORT BAR & GRILL

DINNER MENU

APPETIZERS

ONION RINGS

House-made onion rings, buttermilk ranch 10.50

FRIED CHICKEN DRUMMIES

Dusted with parmesan cheese, hot pepper sauce 12.50

MINI TACO PLATTER

Fresh guacamole, fire roasted tomato salsa 11.50

FRESH ZUCCHINI

Hand breaded and deep fried, buttermilk ranch dressing 12.00

PRAWN COCKTAIL

Poached and chilled prawns, house-made cocktail sauce 13.00

MOZZARELLA STICKS

Breaded and fried, house marinara sauce 10.50

GARLIC BREAD

House-made with parmesan cheese 6.50

BRUSCHETTA

Fresh tomatoes, garlic, basil, olive oil, parmesan, toasted baguette 10.50

CHICKEN STRIPS

Crispy, breaded chicken breast, buttermilk ranch 12.50

GRILLED CHICKEN QUESADILLA

Grilled chicken breast, fresh veggies, sour cream, fire roasted tomato salsa 13.00

SAMPLER PLATTER

Combination of fried zucchini, mini tacos, drummies, hot sauce, buttermilk ranch, fire roasted tomato salsa 16.50

CRITTER'S SEAFOOD PLATTER

Sautéed assorted seafood, white wine, garlic, butter, lemon 33.00

CALAMARI

Flour dusted calamari, sweet chili sauce 12.00

ENTRÉE SALADS

RANCH, BLEU CHEESE, 1000 ISLAND, ITALIAN, HONEY MUSTARD, OR SUN-DRIED TOMATO BASIL VINAIGRETTE

CLASSIC CAESAR

Romaine lettuce, classic Caesar dressing, fresh parmesan, garlic croutons 11.00
Add chicken 3.00
or bay shrimp 4.00

MONTEREY STUFFED AVOCADO

Avocado halves stuffed with bay shrimp, served with lettuce, garbanzo beans, kidney beans, tomato, cucumber, choice of dressing 15.50

CRAB STUFFED AVOCADO

Avocado halves stuffed with Dungeness crab, served with lettuce, garbanzo beans, kidney beans, tomato, cucumber, choice of dressing 23.00

GRILLED CHICKEN

Grilled chicken breast, spring mix, sliced Swiss and cheddar, kidney and garbanzo beans, cucumber, tomato, choice of dressing 14.50

PASTA

SERVED WITH YOUR CHOICE OF SOUP OR SALAD

SPAGHETTI & MEATBALLS

House marinara, meatballs, garlic bread 16.75

FETTUCCINE A LA ROMANO

Garlic, romano cheese cream sauce, garlic bread 15.50 • Add chicken 3.00
or bay shrimp 4.00

LINGUINE PORTOFINO

Lobster, shrimp, fresh and chopped clams, white wine, tomato, garlic, lemon sauce, garlic bread 22.75

LINGUINE & CLAMS

Fresh and chopped clams, tomato, Italian herbs, garlic bread 20.00

GARLIC PASTA POMODORO

Angel hair pasta, fresh garlic, olive oil, tomatoes, basil, shaved parmesan, garlic bread 15.50
Add chicken 3.00 or bay shrimp 4.00

PRAWNS SCAMPI

Sautéed prawns, white wine, butter, garlic, lemon, scallions, served over angel hair pasta, parmesan cheese, fresh vegetables 21.75



ENTRÉES

COMES WITH CHOICE OF POTATO AND SOUP OR SALAD

CHICKEN CORDON BLEU

Breaded chicken breast, stuffed with ham, Swiss, baked with creamy cheese sauce, sautéed vegetables 20.50

CHICKEN FRIED STEAK

Breaded chicken fried steak, country gravy, sautéed vegetables 17.75

ST. LOUIS RIBS

Tender and lean midwest pork ribs basted in our secret barbeque sauce, fried onion strings • full rack 22.75 / half rack 17.75

RIB EYE STEAK

12 oz. choice ribeye, sautéed mushrooms, sautéed vegetables 27.00

BRANDY PEPPERCORN STEAK

12 oz. choice New York strip, brandy peppercorn sauce, sautéed mushrooms, sautéed vegetables 25.00

OLD FASHIONED STYLE ROTISSERIE CHICKEN

Garlic mashed potatoes, corn bread dressing, chicken gravy 20.50

FREEPORT *Specialties*

SERVED WITH SOUP OR SALAD

YANKEE POT ROAST

Caramelized onion gravy, braised carrots, garlic mashed potatoes, fresh whipped horseradish 16.50

FRESH BAKED SALMON FILET

Choice of fresh dill hollandaise or papaya lime cilantro salsa, grilled vegetables, choice of potato 24.00

JUMBO BUTTERFLY PRAWNS

Hand breaded and fried, cocktail sauce, choice of potato 21.75

CHICKEN PARMESAN

House-made, served with spaghetti, house marinara, sautéed vegetables 18.00

STEAK & LOBSTER

Steamed 6 oz. lobster tail, 12 oz. choice New York strip, sautéed mushrooms, vegetables, choice of potato 50.00

CIOPPINO

Fresh white fish, fresh and chopped clams, shrimp, mussels, crab, linguine, red cioppino sauce, garlic bread 28.00
For your convenience - crab meat out of shell, add 5.00