



# Penny's

## Appetizers

### *Shrimp Cocktail*

Fresh Jumbo shrimp with a classic cocktail sauce 14

### *Oysters*

Mouth watering FBI oysters on the 1/2 shell 6 or 12 18/36

### *Cheese Toast*

Delicious cheese toast with Grana Padano cheese, Swiss and sharp Cheddar 8

### *Sea Scallops*

Pan seared, Avocado, frisée, and key lime vinaigrette 16

### *Spinach*

#### *Artichoke Dip*

Garlic and herb cream cheese mixed with spinach, artichokes and topped with mozzarella 11

### *Mussels*

Tomato, garlic, and white wine broth 14

## Soups & Salads

### *New England Clam Chowder*

Our specialty, fresh from our kitchen 9

### *French Onion*

With caramelized onions, beef stock then topped with cheese 8

### *Arugula, Apple and Pear Salad*

Arugula, apple and pear topped with shaved parmesan cheese 10

### *Wedge Salad*

A crisp, iceberg Wedge, topped with bacon crumbles, onion and tomatoes 8

### *Classic Caesar*

Romaine lettuce, lemon juice, olive oil, Worcestershire sauce, garlic, Dijon mustard, Parmesan cheese, black pepper and topped with croutons. 11

Cash prices are reflected on all menu items,  
3.95% will be added for any debt or credit card usage due to cost increases from providers  
A 20% gratuity will be added to parties of 6 or more

Warning: Some of our food items are cooked to Guest temperatures or preferences, and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, shellfish, seafood or eggs may increase your risk of foodborne illness.



# Penny's Entrées

Entrées come with 2 sides

## From the Land

- |  |  |  |
|--|--|--|
| <b>Porterhouse</b> 62<br>22 oz - The best of both worlds, this is the king of steaks.                  | <b>Chicken Marsala</b> 24<br>Pan-seared chicken breast and mushrooms in a rich Marsala wine sauce.                                       | <b>New York Strip</b> 36<br>10 oz - A highly coveted cut taken from the short loin.                      |
| <b>Ribeye</b> 52<br>18 oz - The fantastic marbling is unique to the ribeye, giving it fantastic flavor | <b>Capones Meatloaf</b> 22<br>Tender and slightly seasoned then laid on a bed of mashed potatoes and gravy with the vegetable of the day | <b>Mediterranean Chicken</b> 26<br>Seared chicken breast with olives, creamy feta, tomatoes, and parsley |
| <b>Filet</b> 46<br>8 oz-The finest cut of steak  |  |  |

## From the Sea

- |   |  |  |
|---|--|--|
| <b>Caribbean Grouper</b> 32<br>Black Gouper pan seared and seasoned with a mild Caribbean Creole sauce  | <b>Ahi Tuna</b> 26<br>6 oz Line-caught Pacific Yellowfin - Seared and served rare then sprinkled with sliced green onions, toasted sesame seeds and a squeeze of fresh lime juice. | <b>Chilean Sea Bass</b> 36<br>Pan seared with butter and olive oil then topped with a lemon and garlic herb sauce                      |
| <b>Gulf Shrimp Scampi</b> 24<br>Jumbo shrimp sautéed in garlic, lemon and butter served with Angel Hair |  | <b>Honey Garlic Shrimp</b> 22<br>6 Jumbo shrimp, sautéed in browned butter infused with honey, garlic and lemon juice on a bed of rice |

## Desserts

- Vanilla Crème Brûlée**  
Delicious baked custard topped off with caramelized sugar, whipped cream and fresh seasonal berries 10
- Cheese Cake**  
Made in house a New York style Cheesecake 10
- Key Lime Pie**  
Creamy, tart-sweet Key lime 10

## Sides

- Mashed Potatoes, Jumbo baked Potato, Creamed Spinach, Vegetable de Jour, Sautéed Mushrooms 6

Cash prices are reflected on all menu items,  
3.95% will be added for any debt or credit card usage  
A 20% gratuity will be added to parties of 6 or more

Warning: Some of our food items are cooked to Guest temperatures or preferences, and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, shellfish, seafood or eggs may increase your risk of foodborne illness.