

## Appetizers & Small Plates

**CLASSIC SHRIMP COCKTAIL**  
eight medium shrimp topped with our zesty,  
homemade cocktail sauce 7

**JUMBO SHRIMP COCKTAIL**  
our classic featuring five jumbo shrimp 10

**OYSTERS**  
fresh selections daily; served on the half shell **Mkt. Price**

**ISLE OF SHELLFISH**  
cold water lobster tail, crab legs, shrimp, oysters and  
lump crab with traditional accompaniments;  
available for two or four guests **Mkt. Price**

**PRINCE EDWARD ISLAND MUSSELS**  
a pound of cold water mussels, sautéed in beurre blanc  
with fresh basil, tomatoes & red onions 13

**PAN SEARED AHI TUNA**  
seared rare, topped with sesame seeds; served with  
pickled ginger, wasabi cream & orange ginger sauce 13

**CRABCAKE SMALL PLATE**  
two hand-made cakes full of fresh blue lump crabmeat;  
baked golden, served with aioli sauce 14

**LOBSTER DIP**  
hot creamy cheese dip with chunks of lobster, roasted  
corn and fresh spices; served with prawn chips 10

**POPCORN SHRIMP**  
fried crispy, served with fries & cocktail sauce 9

**FRIED CALAMARI**  
New Zealand calamari with cocktail sauce 10

**MOZZARELLA STICKS**  
fried golden brown & served with marinara sauce 7

**FRIED GREEN TOMATOES**  
over cheese grits with tasso and white gravy 8

**BATTER FRIED MUSHROOMS**  
served with creole mustard sauce 8

**LOBSTER & CRAB BISQUE or  
SOUP OF THE DAY** Bowl 4.5 Cup 3.5

## Salads

Homemade: Blackberry Vinaigrette • Ranch  
Honey Mustard • Blue Cheese • Balsamic Vinaigrette

**HOUSE SALAD**  
mixed greens, grape tomatoes, carrots, egg,  
bacon & almonds 5

**GRILLED CHICKEN SALAD**  
mixed greens, red onion, zucchini, water chestnuts,  
feta, red pepper & tortilla strips tossed with Balsamic  
Vinaigrette, topped with grilled chicken & tomatoes 10

**FRIED CHICKEN TENDER SALAD**  
hand-breaded tenders & tomatoes top mixed greens,  
red onion, zucchini, water chestnuts, red pepper, feta  
cheese, tortilla strips & Balsamic Vinaigrette 10

**BABY SPINACH & STRAWBERRY SALAD**  
tender spinach and fresh strawberries tossed in a  
sweet vinaigrette dressing with toasted walnuts;  
topped with blue cheese crumbles 9  
Smaller version available with any entree 4

## Sandwiches

Soup, Caesar or House salad 3 • Spinach salad 4  
Served with fries

**CONNORS REUBEN**  
thinly sliced lean corned beef, sauerkraut, Swiss cheese &  
1000 Island dressing; served on toasted rye 10

**PHILLY-STYLE CHEESESTEAK**  
thinly sliced sirloin sautéed with green peppers, onions &  
mushrooms; topped with cheese & served on a toasted  
French hoagie with horseradish on the side 10

**GRILLED CHICKEN SANDWICH**  
a double breast topped with pepper jack cheese, hickory  
bacon, lettuce, tomato, red onion & pickle slices 9

**CONNORS CLUB**  
smoked ham, roasted turkey & hickory bacon with  
lettuce, tomato, mayonnaise, jack & cheddar cheese 9

## Angus Burgers

Soup, Caesar or House salad 3 • Spinach salad 4  
Served with fries

**CLASSIC BURGER**  
with lettuce, tomato, red onion & pickle slices 8  
with cheese, bacon, sautéed onion or mushrooms add .75 each

**SMOKY BURGER**  
smothered in BBQ sauce, topped with sautéed onion,  
hickory bacon, cheddar cheese, lettuce, tomato &  
pickle slices 9

**MUSHROOM BURGER**  
with homemade seasoned Boursin cheese,  
tobacco onions, lettuce, tomato & pickle slices 9

## Chicken & Pork

Soup, Caesar or House salad 3 • Spinach salad 4

**CHICKEN PICCATA**  
a double breast sautéed in lemon wine sauce with  
sundried tomatoes & scallions; served over  
mashed potatoes with collard greens 13

**CHICKEN TENDERS**  
hand-breaded & fried golden brown;  
served with fries, BBQ sauce & honey mustard 11

**CILANTRO LIME GRILLED CHICKEN**  
a marinated, grilled double breast of chicken  
on a bed of rice pilaf served with sugar snap peas 12

**CHICKEN PARMESAN**  
hand-breaded breast, fried golden brown, topped with  
marinara sauce, provolone and Parmesan cheese; served over  
angel hair pasta with garlic bread & sugar snap peas 13

**SAUTÉED PORK TENDERLOIN**  
breaded in seasoned biscuit crumbs, sautéed golden brown;  
served over mashed potatoes and smothered in white pepper  
gravy with a side of collard greens 14

## Pasta

Soup, Caesar or House salad 3 • Spinach salad 4

**TOMATO BASIL PASTA**  
fresh basil, garlic and ripe tomatoes sautéed in olive oil,  
tossed with our marinara sauce & angel hair pasta;  
served with shredded Parmesan & garlic bread 10  
add grilled chicken 4

**GRILLED CHICKEN PASTA**  
sliced grilled chicken tossed with sautéed mushrooms,  
green onion, diced tomato, homemade seasoned Boursin  
cheese, marinara, bowtie pasta & basil cream sauce;  
served with shredded Parmesan & garlic bread 14

**CARIBBEAN SHRIMP PASTA**  
pineapple, mango, bell peppers & shrimp  
sautéed with cilantro, garlic & ripe tomatoes; tossed in  
our basil cream sauce with angel hair pasta; served  
with shredded Parmesan & garlic bread 15

**CHEF'S CHOICE PASTA**  
our chef's daily creation **Priced Daily**

## Sides

**Homemade Garlic Herb Mashed Potatoes**  
**Cole Slaw • Collard Greens • Rice Pilaf • Cheese Grits**  
**Fresh Steamed Broccoli • Sugar Snap Peas**  
**French Fries • Baked Potato • Asparagus\***  
Sides 2.5 (\*add 1.00, seasonal)  
**Fresh Vegetable Plate** Choose four sides 9

## Signature Desserts

prepared on premises using fresh whipped cream & home-  
made ice cream; see our dessert menu for full descriptions!

**STRAWBERRY SHORTCAKE** 7  
**CARAMEL FUDGE CHEESECAKE** 6  
**HOMEMADE ICE CREAM** 4  
**KEY LIME PIE** 5.5  
**CRÉME BRULÉE** 5  
**BANANAS FOSTER** 6.5  
**GERMAN CHOCOLATE UPSIDE DOWN CAKE** 6

## House Features

We proudly serve USDA premium, heavily aged,  
grain-fed, Midwestern beef. Our USDC inspected  
fresh seafood is flown in daily from the finest & richest  
fish-producing waters of the world. All our grilled  
entrees are seasoned & prepared over an open  
flame using mesquite wood & charcoal.

## Fresh Seafood

Soup, Caesar or House salad 3 • Spinach salad 4

**PARMESAN ENCRUSTED HALIBUT**  
baked halibut encrusted in Parmesan, sundried tomato  
& Italian breading topped with lemon-butter piccata;  
served over rice pilaf with broccoli **Mkt. Price**

**FRESH GRILLED SALMON**  
farm raised salmon grilled with herb butter, garnished  
with a seasonal topping; served over rice pilaf  
with broccoli 16

**CRABCAKE DINNER**  
two hand-made cakes full of fresh blue lump crabmeat;  
baked golden, served with aioli sauce,  
mashed potatoes & broccoli 17

**FISH & CHIPS**  
cold water cod, hand-breaded & tossed in seasoned  
flour, fried golden brown; served with fries,  
coleslaw & dill caper sauce 12  
(also available as a sandwich)

**CILANTRO LIME GRILLED SHRIMP**  
jumbo shrimp basted in our cilantro lime sauce &  
chargrilled; served over rice pilaf with broccoli 18

**ALASKAN KING CRAB LEGS**  
over a pound of steamed crab legs; served with  
drawn butter & asparagus **Mkt. Price**

**COLD WATER LOBSTER TAILS**  
single or twin tail dinner; steamed, topped with  
butter & Parmesan; served with drawn butter  
& asparagus **Mkt. Price**

## Aged Beef

entrees include baked potato or vegetable & choice of  
Soup, Caesar or House salad (Spinach salad add 1.00)

**USDA PRIME OR DRY AGED STEAK**  
only 2% of beef earns "PRIME" designation, selection  
changes daily; ask server for details **Mkt. Price**

**CONNORS PRIME RIB**  
seasoned & slow roasted in our special ovens until  
fork tender, carved 90% lean; served au jus  
(8 oz) 17 • (12 oz) 20

**NEW YORK STRIP (14 oz)**  
thick, lean, center-cut; the "King" of beef 23

**RIBEYE STEAK (12 oz)**  
a well marbled, choice, aged boneless eye  
of the rib seasoned then grilled 19

**CENTER-CUT SIRLOIN (10 oz)**  
a choice top sirloin seasoned & grilled to order 17

**CONNORS FILET**  
a choice cut of tenderloin seasoned & grilled  
(6 oz) 19 • (9 oz) 23

**BOURSIN FILET**  
our filet topped with homemade seasoned  
Boursin cheese & tobacco onions  
(6 oz) 22 • (9 oz) 26

## Chef's Sides

our chef recommends adding one of the following  
seafood specialties to your entree:

**COLD WATER LOBSTER TAIL** **Mkt. Price**  
**HANDMADE CRAB CAKE** 7  
**GRILLED SHRIMP** 8  
**HALF POUND CRAB LEGS** **Mkt. Price**