

Happy Mother's Day

~ Tally's Raw Bar ~

In loving memory of our good friend Pat Kunkel's offers a variety of seasonal fresh east and west coast oysters. Ask your server for today's selections.

Little Neck Clams on the Half Shell80 ea
Oysters on the Half Shellplease see your server
Shrimp Cocktail with cocktail sauce15.

~ Appetizers ~

Fiery Thai Calamari

Crispy fried calamari tossed in a spicy-sweet orange chili sauce with fresh scallion,
Also available in our classic style with marinara
9.

Day Boat Scallops

Pan Seared Scallops served over creamy carrot puree,
topped with crumbled bacon
16.

Bruschetta

Grilled sliced French baguette topped with tomato bruschetta
graded cheese and a reduced balsamic vinegar drizzle
9.

Margherita & Crab Flat Bread

Marinated Blue Claw Crab, thinly sliced Roma tomatoes,
fresh basil on a grilled rustic flat bread
12.

~ Soups ~

Sundried Tomato Soup

Roasted Garlic Crouton
Cup 6.

Shrimp & Asparagus Bisque

Cup 7.

~ Children's Menu ~

Ages 8 and under

\$12.95

Beverage included

Chicken Fingers

Fresh breaded chicken breast strips
served with French Fries or side salad

Chicken Parmesan

served with French Fries or penne pasta

Penne Pasta

with butter or Marinara sauce

Cheese Burger Cheese Burger

Grilled burger with your favorite toppings
served with French Fries or side salad

KUNKEL'S

~ Salads ~

All of our salad dressings are homemade
balsamic vinaigrette, warm poppy seed, Catalina French and bleu cheese dressing

House Salad

Fresh mixed lettuce with cucumbers, grape tomatoes, and carrots
served with your choice of dressings on the side

5.

Caesar Salad

Crisp romaine lettuce and seasoned croutons tossed with
our special Caesar dressing topped with shaved parmesan

10.

Johnny's Wedge

Wedge of iceberg lettuce topped with our soon to be famous Johnny-five
dressing, applewood bacon and crumbled Danish bleu cheese

10.

We assume our customers are here to relax.
If you have time restraints please let your server know,
and we will gladly accommodate your needs

~ Entrees ~

Pan Seared Scallops

Fresh day boat scallops pan seared, served over roasted corn, applewood bacon, shiitake mushrooms & asparagus

36.

Jumbo Lump Crab Cakes

Jumbo lump crab cakes pan seared, finished with a tomato scampi drizzle, served with mashed potatoes and grilled asparagus

29.

Crab Imperial Stuffed Red Snapper

Red Snapper fillet stuffed with our rich creamy Crab Imperial, served with sautéed spinach & roasted red bliss potatoes

28.

Braised Beef Bordelaise

Braised boneless beef slowly roasted finished with a bordelaise sauce served over mashed potatoes topped with frizzled onions

30.

Chicken Oscar

Grilled boneless chicken breast, served with our creamy Oscar sauce with asparagus grape tomatoes and crab meat.

28.

Grilled Salmon

Grilled salmon fillet, finished with lemon & butter, served over roasted sweet potato and grilled asparagus

28.

Lobster Tail

Twin broiled lobster tails served with drawn butter, mashed potato and asparagus

40.

~ Special Sides ~

Sautéed Asparagus 6.

Sautéed Mushrooms 6.

Mashed potatoes 6.

Beer-battered onion rings 6.

Green beans 6.

Hand cut roasted potato wedges 6.

Creamed spinach 9

Southern Style Baked Beans 6.

~ Steaks ~

Please order your steak according to our temperatures

The temperatures are:

Rare- very red with cool center

Medium- pink center

Well- no pink warm center

Medium Rare- red with slightly warm center

Medium Well- slightly pink center

Well Done- cooked through, no pink

Steak Sauces

~ Au Jus ~

~ Demi-Glaze ~

~ Creamy Horseradish ~

~ Bordelaise ~

Steak Toppings

~ Béarnaise Sauce 3. ~

~ Sautéed onions 1.5 ~

~ Sautéed mushrooms 2.50 ~

~ Smoked Gouda & onion sauce 4. ~

~ Jumbo Lump crab meat 12. ~

Bistro Sirloin Tender

(8-9 oz. Perfect for the smaller appetite)

Bistro cut Sirloin Tender, grilled to temperature, sliced into medallions, served with Chef's vegetables and your choice of mashed potatoes or hand cut potato wedges

28.

Filet Mignon

Exceptionally tender filet grilled to temperature served with asparagus and your choice of hand cut roasted potato wedges or mashed potatoes

Plain- expertly grilled to temperature 44.

Au Poivre- peppercorn encrusted pan seared topped in a brandy cream sauce 47.

New York Strip

Tender choice cut New York Strip grilled to temperature served with asparagus and your choice of hand cut roasted potato wedges or mashed potatoes

36.

Surf & Turf

Choose your steak from the above, and then add one of the seafood items below:

Lobster Tail- market Price

Crab Cake- 12.

We accept: Visa - Master Card - American Express

Pay cash and receive 5% discount