

Soups

Seaford Bisque

8.⁵⁰

Baked Onion Soup

7.⁹⁵

Soup Du Jour

7.⁹⁵

Salads

Caesar

Crisp greens, eggless Caesar dressing, croutons, shaved Pecorino Romano. 12.⁹⁵

Billy Goat

Baby arugula, goat cheese, sun dried cranberries, golden raisins, toasted California sunflower seeds. 14.⁹⁵

Market Salad

Seasonal greens, tomatoes, cucumbers, carrots, red cabbage & homemade croutons. 7.⁹⁵

The Wedge

Iceberg lettuce wedge, chunky bleu cheese dressing, chopped tomato & crumbled bacon. 13.⁹⁵

Add Protein to Your Salad

Grilled or Blackened Chicken 7.⁹⁵

6oz Sliced Grilled Steak 13.⁹⁵

3 Pan roasted or Blackened Jumbo Shrimp 10.⁹⁵

**Burgundy Herb, Bleu Cheese, Balsamic Vinaigrette,
Eggless Caesar, Thousand Island**

Our homemade dressings for sale by the pint & the quart for you to enjoy at home.

Appetizers & Small Plates

Raw Bar

Priced per piece — minimum 6, any combination

Littleneck Clams

1.⁷⁵

Raw Oysters

3.⁰⁰

Shrimp Cocktail

3.⁵⁰

Lighthouse Clams Local Littleneck clams on the ½ shell broiled with bacon, onion, roasted pepper, white wine & herb butter. Six 13.⁹⁵ // Twelve 21.⁹⁵

Wings Crisp & spicy with our chunky bleu cheese dressing. 17.⁹⁵

Mozzarella Sticks Served with a side of marinara 10.⁹⁵

Drunken Chicken Chicken tenders with Jack Daniels Bourbon Mustard sauce. 14.⁹⁵

Cheese Quesadilla Melted cheese in a flour tortilla with salsa & sour cream. 7.⁹⁵

South of the Border Quesadilla Baked tortillas stuffed with chicken, diced plum tomato, green onion, & cheese blend. With sides of salsa & sour cream. 14.⁹⁵

Fried Calamari Calamari with our special blend of seasonings, crispy fried. With Key Lime Chipotle Aioli, Marinara or spicy Fra Diavolo sauce. 19.⁹⁵

Crock of Chili House made, topped with cheddar cheese & green onions. Served with fresh, flash fried crispy corn tortilla chips. 13.⁹⁵

Cheese Pizza Thin crust pizza with marinara & mozzarella. 13.⁹⁵ Add pepperoni +2.⁰⁰

Black Angus Sliders Three grilled mini burgers, with or without cheese. With sautéed onions & homemade coleslaw. 15.⁹⁵

Giant Bavarian Pretzel Hot & salty with a trio of dipping sauces. 13.⁹⁵

Pecan Crusted Crab Cake Pan Fried 5oz crab cake topped with a drizzle of our Key Lime Chipotle Aioli. Served with corn salsa. 19.⁹⁵

Mussels Two pounds of Prince Edward Island mussels in your choice of Marinara Sauce, spicy Fra Diavolo sauce, or white wine & garlic. 18.⁹⁵

Sesame Fried Shrimp Four jumbo shrimp coated with black & white sesame seeds and panko bread crumbs. Served with Wasabiyaki sauce. 19.⁹⁵

Entrées

Runyon's Celebrated House Steak 14oz NY marinated sirloin, served with chilled horseradish sauce and two sides. 39.⁹⁵

Grilled Sirloin 10oz or 14oz grilled sirloin, served with two sides. 33.⁹⁵ / 39.⁹⁵

Surf & Turf 10oz grilled sirloin smothered with a trio of jumbo shrimp in scampi sauce, served with 2 sides. 39.⁹⁵

Queen Cut Prime Rib Slow roasted prime rib of beef served with au jus, horseradish sauce & two sides. 29.⁹⁵

Baby Back Ribs 1/2 rack of ribs, slow roasted in homemade BBQ sauce served with two sides. 24.⁹⁵

T-Bone Grilled 16oz T-Bone finished with herb butter, served with two sides. 39.⁹⁵

Penne a la Vodka Penne pasta tossed with house made marinara sauce, heavy cream, & Romano cheese, flambéed with vodka. 16.⁹⁵

add chicken +7.⁹⁵

add 3 jumbo shrimp +10.⁹⁵

Chicken Pomodoro Penne tossed with chicken, sun dried tomatoes, sliced garlic, extra virgin olive oil, fresh parsley & Romano cheese. 23.⁹⁵

Broiled Salmon North Atlantic salmon filet broiled in a lemon, white wine & butter sauce. Served with jasmine rice & sautéed spinach. 26.⁹⁵

Mahi-Mahi Tacos Grilled or blackened mahi-mahi in a pair of soft taco shells, topped with Southern slaw & sriracha aioli. Served with house rice. 18.⁹⁵

Sesame Fried Shrimp Five jumbo shrimp coated with black & white sesame seeds and panko bread crumbs, served with Wasabiyaki sauce, jasmine rice & steamed broccoli. 29.⁹⁵

À La Cart Handhelds

Sirloin Beef Burger Half pound of fresh ground sirloin. 13.⁹⁵

Add-Ons

- Cheese +1 (American, Swiss, Mozzarella, Pepper Jack, or Cheddar Blend)
- Bacon +3 •Chili +2 •Sautéed Onions +1 •Mushrooms +1 •Fried Egg +1

Lettuce, tomato & raw onion available at no charge

Chicken Sandwich Grilled chicken cutlet, bacon & mozzarella cheese, on a toasted brioche bun. Served with a side of Key Lime Chipotle Aioli. 16.⁹⁵

Carver Sandwich 10oz NY strip steak UNSLICED on toasted garlic hero with melted mozzarella cheese. 27.⁹⁵

Runyon's Famous Roast Beef Dunk Roast beef on a garlic roll with melted mozzarella cheese. Served with a bowl of 'naked' onion soup. 16.⁹⁵

Chef's Sandwich 10oz sliced NY sirloin served open faced on grilled garlic & herb Texas Toast topped with a bleu cheese brown sauce. 27.⁹⁵

Pulled Pork Sandwich Twelve hour slow cooked pulled pork on a toasted roll, served with southern slaw. 14.⁹⁵

Buffalo Chicken Wrap Chopped chicken fingers tossed in a buffalo sauce with diced tomatoes, shredded lettuce & bleu cheese. Served with celery sticks & bleu cheese dressing. 15.⁹⁵

Gilgo Crab Sandwich Pecan crusted crab cake on a toasted roll with bacon, avocado, tomato & Key Lime Chipotle Aioli. 23.⁹⁵

Sides

a la carte +3.⁹⁵

with any entrée +1.⁹⁵

- Onion Rings • Coleslaw • Jasmine Rice • Fries
- Mashed Potatoes • Baked Potato • Yellow Rice •
- Broccoli: Steamed, Roasted or Burnt • Sautéed Spinach

Prices reflect a cash discount. If paying by AmEx, Visa, Mastercard or Discover, A 2.88% fee will be added. Checks may be split up to a maximum of 3 ways. Please advise your server at the start of your meal. Gratuity may be added to parties of 6 or more.