WINSLOW'S TRIVIA

We have a large and varied menu. Each item for your table is prepared to be brought out together — Your order will take time, please be patient.

Broiled and charbroiled items - please allow 30 minutes minimum.

Mexican Dinner Specials — Thursday Night.

Our liquor liability laws restrict us from allowing over indulgence in spirits.

We suggest 15% gratuity - mandatory for parties of 5 or more.

All menu items are available for take out.

Frozen Drinks . . . . year round.

Hot Drinks . . . . in season.

Brunch served Sunday 11-3.

All photographs from USA Archives except where noted.

Our "Menu of the Day" offers a special touch to the fresh local seafood.
APPETIZERS

BAKED OYSTERS .......... ½ doz. 2.95
  broiled in lemon-butter and
  sprinkled with Parmesan cheese.

OYSTERS WINSLOW .......... ½ doz. 4.95
  baked with crabmeat stuffing and
  covered with monterey jack cheese.

HOMEMADE SEAFOOD

GUMBO .......... cup 2.95 bowl 3.95

WEST INDIES SAMPLER ......... 4.95
  marinated lump crab with
  onion bits.

CRAB CLAWS ...... small 5.95 large 9.95
  deep fried to a delicate crispness,
  a local favorite.

BROILED CRAB CLAWS ...... 1 doz. 4.25
  choice jumbo claws broiled in
  lemon-butter.

MUSHROOMS .......... 4.25
  battered and fried to a golden brown.

STUFFED POTATO SKINS
  see Potato Favorites.

*More items available on our Menu of the Day.

FOR DINNER

served after 5 p.m. with a house salad, choice of dressing,
  baked potato or fries and bread.

PRIME RIB .......... 10 oz 11.95 12 oz 13.95
  Choice USDA beef cooked and served
  rare to medium, a house specialty.

FILET OF TENDERLOIN ...... 8 oz 9.95
  A charbroiled filet of beef, served rare
  to medium with sauteed mushrooms.

RIB EYE (8 oz.) ................. 9.95
  Charbroiled to order, served with sauteed
  mushrooms.

STRIP STEAK (8 oz.) ................. 9.50
  New York cut, charbroiled to order, with
  sauteed mushrooms.

SEAFOOD FAVORITES

BROILED

All items broiled in lemon butter with seafood spices,
  served with hushpuppies and crab claws.

SHRIMP ................. 9.50
SCALLOPS ................. 9.50
SHRIMP AND SCALLOP COMBO ...... 10.50
BROILED PLATTER ............... 11.95
  Includes shrimp, oysters, scallops and fish.

FRIED

All items served with hushpuppies, stuffed crab, and
  your choice of cocktail or tartar sauce.

JUMBO SHRIMP .......... 9.50
SCALLOPS ................. 9.50
OYSTERS ................. 8.95
SHORE PLATTER ............... 10.95
  Includes fried shrimp, oysters, scallops and
  fish filet.

SOFT SHELL PLATTER ............ 9.95
  Two large deep fried golden brown soft shell
  crabs.
LUNCH PLATTERS
served with choice of french fries or baked potato, and hush puppies.

FRIED SHRIMP ........................................ 4.95
FRIED OYSTERS ....................................... 4.95
FRIED FISH ........................................... 4.95
FRIED COMBO ......................................... 5.50
NEW YORK STRIP STEAK ......................... 7.95

MEXICAN

CORN TACO PLATE
crispy tortilla shells stuffed with our specially seasoned ground beef, shredded lettuce, tomatoes and cheddar cheese, served with raw veggies, refried beans with cheese, and picante sauce on the side.

2 tacos 3.75 3 tacos 4.50

FLOUR TACO PLATE
soft tortillas stuffed with our specially seasoned ground beef, shredded lettuce, tomatoes and cheddar cheese, served with raw veggies, and picante sauce on the side.

2 tacos 3.75 3 tacos 4.50

ENCHILADA PLATE
corn tortillas filled with our specially seasoned ground beef, covered with homemade chili and grated cheese, served with cheese covered refried beans.

2 enchiladas 3.75 3 enchiladas 4.50

NACHO PLATE .................................... 3.50
crisp tortilla shells topped with melted cheddar cheese and sliced jalapeno peppers and picante sauce on the side.

CHILDRENS PLATE

CHEDDAR BURGER ...... 3.25
served plain with shoe string fries.

FRIED SHRIMP .......... 4.95
served with shoe string fries, hushpuppies and crab claws.

FRIED FISH ............. 4.95
served with shoe string fries, hushpuppies and crab claws.

POTATO FAVORITES

STUFFED POTATO SKINS
(PEEL AND ALL)
potato halves, scooped out and topped
with your choice.

CHEDDAR and BACON .................................. 3.25 5.50
CHEDDAR and PEPPERS ................................ 3.25 5.50
BROCCOLI and CHEDDAR ........................... 3.25 5.50
AVOCADO, MUSHROOMS, and MONTEREY JACK .................................. 3.25 5.50

STUFFED BAKED POTATOES
oven baked and filled with your favorites.

CHEDDAR CHEESE STUFFED - cheddar cheese and a strip of bacon........................................ 1.95
WIN SLOWS STUFFED - avocado, mushrooms, cheddar cheese and a strip of bacon........................................ 2.50
BROCCOLI and CHEDDAR STUFFED - cheddar cheese and fresh steamed broccoli........................................ 2.50
CRAB STUFFED - lump crabmeat, sauteed mushrooms, monterey jack cheese and a strip of bacon........................................ 3.95

Daily luncheon specials available.

SPECIALS

cheddar cheese and sliced jalapeno peppers and picante sauce on the side.

LE GRANDE ............ 4.95
same as above, topped with chili, lettuce, tomatoes and guacamole.

MEXICAN SPECIAL ........ 4.95
a combination of one corn taco, two enchiladas, refried beans with Picante sauce on the side.

BEEF FAJITA ............ 6.95
A build your own special - you are served beef strips charbroiled on the grill, flour tortillas, shredded lettuce, tomatoes, monterey jack cheese and refried beans, with Picante sauce, you make it from there.

CHICKEN FAJITAS ........ 6.95
Charbroiled chicken breast, four tortillas, shredded lettuce, tomatoes, monterey jack cheese, refried beans, and Picante sauce, you are on your own now.
SPECIAL DRINKS

CRANBERRY JUICE AND RUM .... 3.00
MIMOSA .................................. 2.50
Champagne and orange juice.
WINE COOLER .......................... 2.50
red or white wine with Sprite.
WINE SPRITZER ........................ 2.50
red or white wine with soda.
PINA COLADA ............................ 3.50
a frozen concoction of pineapple juice,
creme de coconut and rum.
FROZEN MARGARITA ............... 3.50
STRAWBERRY DAQUIRI .......... 3.50
IMPORTED BEER ..................... 2.00-2.25
DOMESTIC BEER ..................... 1.75
G LASS ½ CARAFE
HOUSE WINES ........................ 1.75 3.95
CHABLIS ............................... 1.75 3.95
ROSE .................................... 1.75 3.95
BURGANDY ............................. 1.75 3.95
Call Wines by the glass .............. 2.00
Bottle prices in wine list

DESSERTS

CHEESECAKE .......................... 2.25
served with strawberries and whipped cream

topping.
CHOCOLATE ALMOND PIE 3.00
LIQUEUR ICE CREAM ............... 2.00
ask your waitress for flavors.
KEY LIME PIE ........................ 2.00

*We serve Brunch on Sunday from 11 a.m.
to 3 p.m.