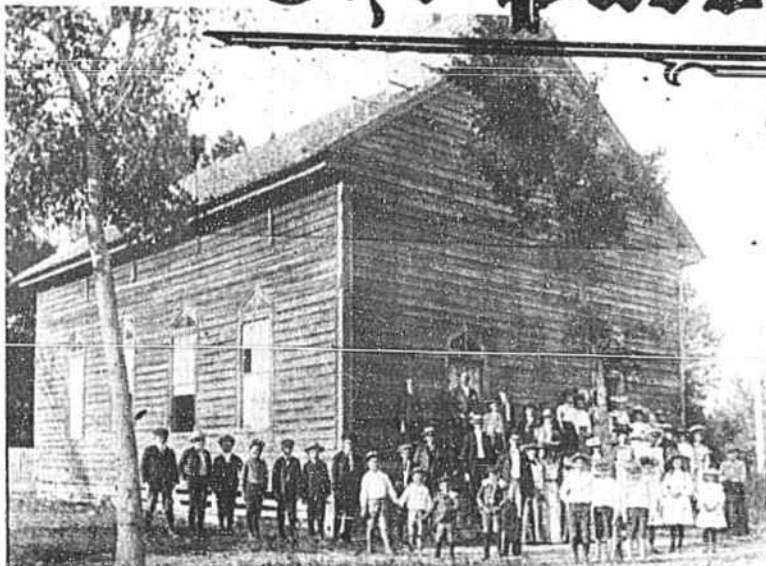


1885

The Parson's Table

Today



With a lot of love and care, owner Toby Frye has restored this Little River Methodist Church into an unusual restaurant. The proud collection of stained glass complements the decor and enhances the atmosphere. This, combined with the culinary delights of gourmet chefs, creates a unique dining experience.

Appetizers

backfin crabmeat cocktail 4.50 — oyster cocktail 3.95
soft-shelled crab 3.50 — shrimp cocktail 3.95
escargot champignon 3.95

The Parson's Rib

Cathedral Cut ten ounces of prime rib of beef,
served au jus with dutchess potatoes. 13.95
Chapel Cut eight ounces of prime rib of beef,
served au jus with dutchess potatoes. 12.95

Dellectable Entrées

Chicken Cacciatore Boneless breast of chicken
sautéed with peppers, onions, mushrooms, and tomatoes,
finished in a sauce of natural chicken stock, dry white
wine, and garlic. Served over rice pilaf. 9.95

Chicken Parmesan Boneless breast of chicken,
dredged in oriental bread crumbs, sautéed and topped
with Gorgonzola cheese and homemade red sauce, all
served with dutchess potatoes. 8.95

Chicken Oskar Boneless breast of chicken sautéed
until golden then topped with crabmeat and white asparagus,
crowned with hollandaise and served with dutchess potatoes. 12.50

Veal Oskar - Veal medallions dredged in seasoned
flour then sautéed and covered with crabmeat, white asparagus,
and hollandaise sauce and served with dutchess potatoes. 14.95

Parson's Schnitzel - Veal dredged in oriental bread crumbs,
sautéed with fresh mushrooms and snow peas, and sauced
with heavy cream and sherry. Served with rice pilaf. 14.95

Seafood Specialties

Flounder Almondine Filet of flounder broiled with
white wine and lemon butter, topped with freshly roasted
almonds, and served with rice pilaf. 8.95

Lobster Tails - Single or double lobster tails baked
with lemon butter and white wine and served with rice
pilaf. single 12.95, double 13.95

Broiled Seafood Platter oysters, flounder, shrimp,
scallops, and crabmeat lightly broiled with lemon butter and
served with dutchess potatoes. 13.50

Cold Seafood Platter Fresh backfin crabmeat, select
oysters, poached shrimp, and scallops served cold on a bed
of crisp lettuce. 12.95

Coquille St. Jacques Breaded sea scallops sautéed and
finished in a sauce of heavy cream, Marsala wine, and
hollandaise sauce served over rice pilaf. 12.50

Sautéed Scallops Lightly sautéed sea scallops on
a bed of rice pilaf and sauced with lemon butter and parsley. 12.95

Crabmeat en Beurre Blanc Fresh backfin crabmeat
sautéed with white wine and creamed butter served on a
bed of rice pilaf. 14.95

Sautéed Shrimp and Veal Large shrimp and
medallions of veal stirfried with fresh vegetables and served
with rice pilaf. 14.95

Sautéed Shrimp and Snow Peas - Large shrimp and
snow peas sautéed with mushrooms and just the right touch
of oriental seasoning on a bed of rice pilaf. 12.95

Children's

Children's Chicken, Flounder, or Beef - with sauce
and rice pilaf. 5.95

Enjoy your favorite cocktails or choose from our outstanding wine list.

Hwy. 17, Little River, Next to Toby's Old World

Open 5:30 to 9:30. Closed Sunday. Reservations accepted. Telephone (803)249-3702. Casual attire.