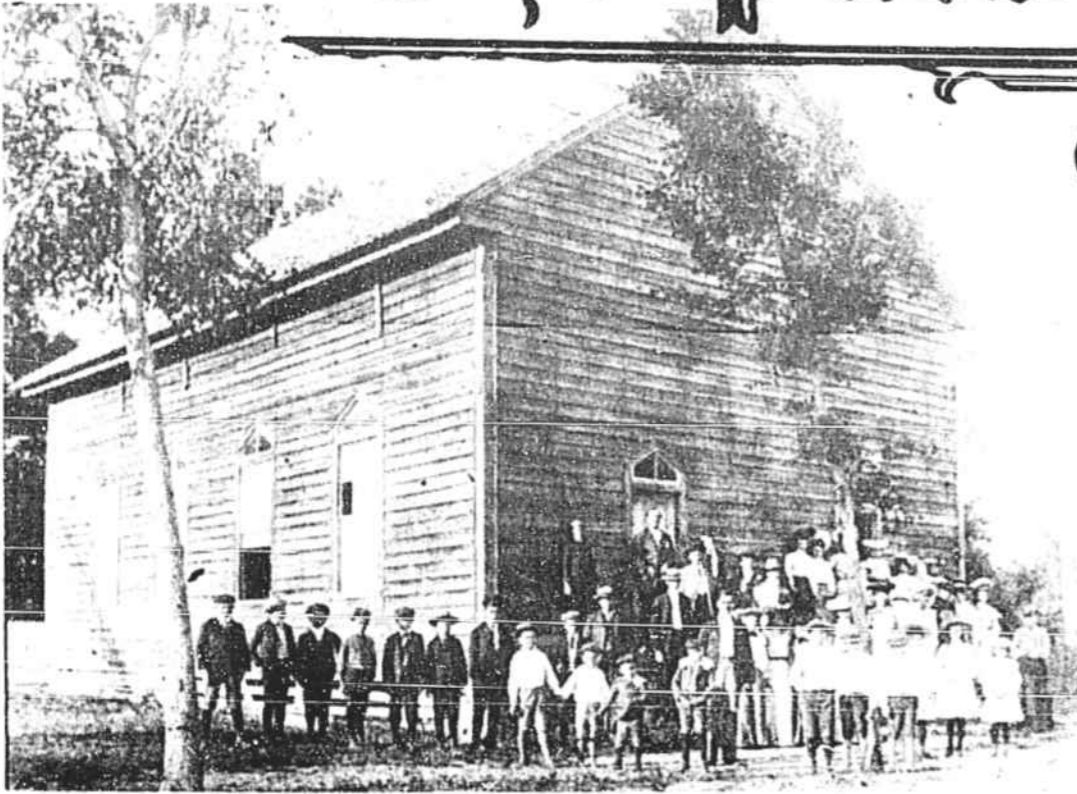


The Parson's Table

1885

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

Delectable Entrees

- 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 19.95
- 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.