

BEVERAGES

- Fresh brewed unsweetened iced tea 2.25
- Raspberry or peach brewed iced tea 2.75
- Coke & diet coke 2.25
- Ginger Ale 2.25
- Sprite 2.25
- Lemonade 2.25
- Root beer 2.25
- Orange Fanta 2.25
- Hot Tea 2.00
- Hot coffee & decaffeinated coffee 2.00
- Iced coffee 2.00

SOUPS

Cream of Crab Soup

Creamy & rich with a touch of spice. Cup 5.75 – Bowl 8

Maryland Crab Soup

A hearty, spicy vegetable tomato base. Cup 5.75 – Bowl 8

French Onion

Crock of onions sautéed in beef broth topped with melted gruyere cheese and crostini. 9

Lobster Bisque

Chunks of lobster in a velvety sherry cream sauce. Cup 6.25 – Bowl 9

Soup of the Day Market Price

APPETIZERS

Fresh Crab Dip

Served with warm bread served with jumbo lump crab. 17

Beet Bruschetta

Roasted red & yellow beets, grilled asparagus & roasted red peppers served with grilled rustic bread, Saga bleu cheese, balsamic syrup & extra virgin olive oil. 12

Baked Brie & Crusty Bread

Served with golden raisin-fig chutney. 11

Lobster & Goat Cheese Quesadilla

Served with sour cream & tomato salsa. 16

Crispy Crab Balls

Served with homemade stone crab sauce. 16

Bacon Wrapped Scallops

Pan seared jumbo scallops served with a smoked chili remoulade. 15

APPETIZERS, CONTINUED

Fried Green Tomatoes

Breaded and topped with jumbo lump crab & an egg crema sauce. 14

Crispy Calamari

Fresh and tender, lightly fried to a golden perfection & served with homemade marinara sauce. 11

Grilled Zucchini & Mozzarella

With pecan pesto & ciabatta bruschetta with extra virgin olive oil and balsamic glaze. 9

Clams Casino (4)

Clams stuffed with peppers & onions, topped with parmesan cheese. 10

Tempura Battered Shrimp (4)

Skewered & grilled with pineapple & tomato. 13

Lollipop Lamb Chops (3)

Topped with a fig & raisin chutney. 13

Blackened Ahi Tuna

Served with seaweed salad & soy gastrique. 13

Portuguese Style Mussels

Sautéed with chorizo sausage, onions & tomatoes, simmered in a light beer broth. 13

SALADS

Mixed Greens Salad

Bleu cheese crumbles, pickled onions, julienne carrots & cherry tomatoes. Balsamic vinaigrette served on the side. 8 Add: grilled salmon 16

Caesar Salad

Fresh romaine hearts with our homemade croutons & shaved parmesan, 8 Add: chicken-11 crab-16 shrimp-14

Iceberg Wedge Salad

Chopped applewood bacon, cherry tomatoes, pickled red onions & bleu cheese dressing. 8

Mixed Greens & Walnut Salad

Mixed greens, walnuts, strawberries, dried cranberries, apple wedges and goat cheese – served with a raspberry walnut vinaigrette. 9 Add: chicken 12

RAW BAR - Please see table tent

Consumption of under cooked shellfish or meat may be hazardous to your health

