

HOMEMADE SOUPS, APPETIZERS & SALADS

Bowl of cream of Crab soup	8.00
Cup of cream of crab soup	5.75
<i>Creamy and rich with a touch of spice</i>	
Bowl of Maryland crab soup	8.00
Cup of Maryland crab soup	5.75
<i>A hearty spicy vegetable tomato base</i>	
Iceberg wedge salad	8.00
<i>Chopped apple Wood bacon, Cherry tomatoes, pickled red Onions and bleu cheese dressing</i>	
Mixed greens salad	8.00
<i>Bleu cheese Crumbles, pickled Onions, Julienne carrots & cherry tomatoes</i>	
Caesar salad	8.00
<i>Fresh romaine hearts with our homemade Croutons - with chicken \$10.00, with Crab \$16.00, with shrimp \$12.00</i>	
Mixed greens & Walnut salad	9.00
<i>Mixed greens, walnuts, strawberries, dried Cranberries, apple wedges & goat cheese-served With raspberry walnut vinaigrette - add chicken 11</i>	
Crispy calamari	11.00
<i>Fresh and tender, lightly fried to a golden perfection and served with homemade marinara Sauce</i>	
Crispy crab balls	16.00
<i>Served with homemade Stone Crab Sauce</i>	
Baked brie & crusty bread	11.00
<i>Served with golden raisin-fig chutney</i>	
Bacon wrapped scallops	15.00
<i>Pan seared jumbo scallops served with a smoked chili remoulade</i>	
Scallop salad	15.00
<i>Chilled seasoned Scallops tossed with spring mix, Cherry tomatoes, pancetta, cucumbers, walnuts and dried Cranberries</i>	
Oysters Ponzu	12.00
<i>Six fresh shucked oysters topped with ponzu sauce, Cilantro and lime</i>	
Fried Green tomatoes	14.00
<i>Breaded and topped with jumbo lump Crab and an egg crema sauce</i>	
Grilled zucchini & mozzarella	8.00
<i>With pecan pesto and ciabatta bruschetta With EVOO and balsamic glaze-marinated In cilantro and lime with avocado – served on flatbread</i>	

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Crab Stack	16.00
<i>Bean Sprouts, mango, red Onion, avocado, tomato & jumbo lump shrimp - served with Crushed peanuts drizzled with a lime and ginger vinaigrette</i>	
Beet Bruschetta	12.00
<i>Roasted red and yellow beets grilled asparagus & roasted red peppers served with grilled homemade bread and bleu cheese, balsamic syrup & EVOO</i>	
Fresh crab dip	17.00
<i>Served with warm bread & topped with Jumbo lump crab</i>	
Salad Trio	12.00
<i>Mixed greens salad topped with tuna salad, chicken salad and shrimp salad</i>	
Fruit and Cheese plate	12.00
<i>Assorted cheeses, Crackers & fresh fruit</i>	
Drunken Mussels	12.00
<i>Steamed in fennel & tarragon wine sauce – served With crusty bread</i>	
Tuna tataki tostados	3.00
<i>Seared tuna with seaweed salad on a fried tortilla chip & drizzled with a chipotle mayo and avocado Crème Sauce</i>	
Jumbo shrimp cocktail	14.00
<i>4 chilled jumbo shrimp served with cocktail sauce and horseradish</i>	