

BEVERAGES

- Fresh brewed unsweetened iced tea 2.25
- Raspberry or peach brewed iced tea 2.75 (no refills)
- 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

2 Bean Chicken Chili

Black beans, navy beans, chicken & corn in a creamy chicken sauce. Cup 4 - Bowl 5.50

Cream of Crab

Creamy & rich with a touch of spice. Cup 6.25 – Bowl 8.50

Maryland Crab

A hearty, spicy vegetable tomato base. Cup 6.25 – Bowl 8.50

Soup of the Day Market Price

APPETIZERS

Fresh Crab Dip

Served with warm bread topped with jumbo lump crab. 17

Beet Bruschetta

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

Baked Brie & Crusty Bread

Served with golden raisin-fig chutney. 11

Shrimp Quesadilla

Stuffed with cheddar & guacamole. Served with tomato salsa and sour cream 13

Crispy Crab Balls

Served with homemade stone crab sauce. 16

Lollipop Lamb Chops (4) (gf)

Topped with a fig & golden raisin chutney 15

APPETIZERS, CONTINUED

Bacon Wrapped Scallops (gf)

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

Crispy Calamari

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

Grilled Zucchini & Mozzarella

With pecan pesto & crostini drizzled with extra virgin olive oil and balsamic glaze. 9

Drunken Mussels

Steamed in fennel and tarragon wine sauce – served with crusty bread. 13

Blackened Ahi Tuna

Served with seaweed salad and soy gastrique. 14

Fried Green Tomatoes

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

Orange Soy Glazed Scallops (gf)

Seared scallops placed on an orange and soy glaze and topped with scallions. 15

Smoked Salmon Pinwheels (6)

Stuffed with cream cheese, cucumber, lemon & mint. 13

gf = gluten free

SALADS

Mixed Greens Salad

*Bleu cheese crumbles, pickled onions watermelon radish, julienned carrots & cherry tomatoes.
Balsamic vinaigrette served on the side. 8 - Add salmon 16*

Caesar Salad

*Fresh romaine hearts with our homemade croutons. 8
Add: chicken 12 crab 16 shrimp 14 blackened chicken 12 blackened tuna 14*

Iceberg Wedge Salad

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

Salad Duo

Mixed green salad topped with a scoop of chicken salad & shrimp salad. 12.50

Fattoush Salad

Mixed greens, watermelon radish, tomatoes, fried pita, feta, mint & scallions. 9

Raw Bar – Please see table tent

\$2 split plate charge may apply

