

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

New England Clam Chowder

Rich and creamy loaded with potatoes, bacon & minced clams. Cup 5.00- Bowl 6.50

French Onion Soup

Crock of onion soup topped with melted gruyere cheese & croutons. 9

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 sweet chili 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 (gf)

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

Crab Tart

Flatbread topped with melted provolone cheese, feta cheese, crab meat, tomato & basil. 16

Lobster Tail Tempura

4 oz. tail split & tempura battered – served with seaweed salad and Hawaiian barbeque sauce. 16

Short Rib Tacos

Two flour tortillas stuffed with braised short rib meat, napa cabbage, pickled onion and served with siraccha sauce (optional) 13

gf = gluten free

SALADS

Mixed Greens Salad

Bleu cheese crumbles, pickled onions, 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: grilled 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

Raw Bar – Please see table tent

\$2 split plate charge may apply