

## BEVERAGES

- Fresh brewed unsweetened iced tea 2.25
- Raspberry or peach brewed iced tea 2.75
- Coke or 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 or 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 a crostini & melted gruyere cheese. 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 topped with jumbo lump crab. 17*

### **Beet Bruschetta**

*Roasted red & yellow beets, grilled asparagus & roasted red peppers served atop grilled rustic bread, gorgonzola 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 bread drizzled 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 (4)**

*Topped with a fig & raisin chutney. 15*

### **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-12 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 13*

## RAW BAR - Please see table tent

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

# **DINNER ENTREES**

## **Fish & Chips**

*Filet of haddock hand dipped in beer batter and served with fried potato wedges and our homemade veggie slaw. 19*

## **Crab Cake (gf) Sandwich**

*Served on a potato roll with mixed greens and tomato, served with fried potato wedges. 17*

## **Jerry's Burger**

*Eight ounces of fresh beef chargrilled with bleu cheese, smoked applewood bacon, served on a Kaiser roll with mixed greens, tomato and fried potato wedges. 12*

## **Fresh Oysters**

*Plump fresh oysters, lightly battered and fried served with our homemade veggie slaw and fried potato wedges. 26*

## **Seafood Stew**

*Clams, mussels & shrimp sautéed in a tomato fennel broth and served over angel hair pasta. 25*

## **Filet Medallions**

*Topped with goat cheese & sautéed wild mushrooms set atop a port wine demi-glace, with cheddar & chive Yukon gold mashers and seasonal vegetable. 29*

## **Blackened Ahi Tuna**

*Served with a lemon buerre blanc, jasmine rice and seasonal vegetable. 25*

## **Lobster Mac & Cheese**

*Lobster béchamel, lobster meat, peas, basil & cavatapi, topped with half of a lobster tail. 28*

## **Vegetable Primavera (gf)**

*Seasoned vegetables tossed with Thai glass noodles. 17*

## **Grilled Red Snapper**

*Served on jasmine rice & topped with a spinach, cherry tomato & crab salad with Aegean dressing. 26*

**gf – gluten free**

**Consumption of undercooked shellfish or meat may be hazardous to your health**

*A 20% gratuity may be added for parties of 6 or more*