

## **Appetizers**

### **Asparagus and Goat Cheese Tart - \$8.95**

Fresh local goat cheese blended with cream cheese baked on filo pastry with sun dried tomato pesto and asparagus.

### **Steamed Shrimp - \$9.95**

One half pound large shrimp steamed with Old Bay and New Castle Brown Beer.

### **Crab Crostini - \$12.95**

Toasted Ciabatta bread topped with Jumbo Lump Crab meat and our own Imperial sauce and melted mild cheddar cheese.

### **Seafood Sauté - \$13.95**

Seared sea scallop, lump crab meat and shrimp, with caramelized onions and mushrooms served over fresh pastry with a cream sauce.

### **Scallop Ceviche - \$9.95**

Fresh dry packed sea scallops marinated and cured in a spicy lime juice with tomato and cucumber.

## **Soups / Salads**

### **Soup du Jour - Cup \$3.95/Bowl \$4.95**

Always changing & always delicious.

### **Maryland Crab - Cup \$4.95/Bowl \$5.95**

Made with lump for depth & claw for sweetness.

### **Chili - Cup \$4.95/Bowl \$5.95**

Home made with prime rib and filet mignon.  
Topped with sour cream and cheddar cheese.

### **Crisp Green Beans with Feta Cheese - \$7.95**

Chilled poached green beans tossed with vinaigrette, Feta cheese and kalamata olives.

### **House Salad – \$5.25**

Mixed field greens with carrots, cucumbers, tomatoes and croutons tossed in our house balsamic vinaigrette.

### **Caesar Salad - \$5.95**

Fresh Romaine topped with classic Caesar dressing and homemade croutons.

*To any salad add:*

*Grilled chicken - \$4.00*

*Pan-seared salmon - \$6.00*

# Entrees

**All Entrees are served with Vegetable of the Day.  
All Steaks are Hand-Cut Natural Beef.**

**Prime Rib** - 10 oz. \$20.95 /16 oz. \$26.95

Slow-Roasted Prime Rib topped with au jus.  
Served with roasted garlic mashed Yukon Gold potatoes.

**Filet Mignon** - \$28.95

8 ounce natural filet topped with Black Truffle butter.  
Served with roasted garlic mashed Yukon Gold potatoes.

**New York Strip** - \$26.95

12 ounce marinated and seasoned New York with green peppercorn sauce .  
Served with roasted garlic mashed Yukon Gold potatoes.

**Pork Medallions** - \$17.95

Herb grilled natural pork with Dijon mustard sauce.  
Served with sautéed fingerling potatoes.

**Chicken Mojito** - \$16.95

Free-range Chicken Breast sautéed  
with a mint glaze.  
Served with citrus black mahogany rice.

**Chicken Chesapeake** - \$24.95

Free-range Chicken Breast layered with  
Jumbo Lump Crab meat and Imperial sauce.  
Served with sautéed fingerling potatoes.

**Crab Cake** - Choice of one or two - \$24.95/\$33.95

Our own recipe! Made with Jumbo Lump Crab meat.  
Served with sautéed fingerling potatoes.

**Sea Scallops** - \$23.95

Grilled day-boat Sea Scallops with ginger-lemongrass jus.  
Served with Basmati rice.

**Paul's Hot & Spicy Shrimp** - \$21.95

Large Shrimp marinated and baked in a  
secret sauce we just can't divulge!  
Served with vegetable risotto.

**Salmon Nira-** \$16.95

Fresh cut Salmon fillet sautéed with  
spicy tomato sauce married with olives, capers and spices.  
Served with basmati rice.

**Tropical Kajiki** – \$25.95

Hawaiian Blue Marlin served with a spicy mango-pineapple salsa and sautéed spinach.  
Served with citrus black mahogany rice.