

Soups

soup du jour \$4.50 cup / \$6 bowl

maryland crab \$5 cup / \$7 bowl

chili \$5 cup / \$7 bowl

Appetizers

seasoned pork egg roll \$9

Seasoned shredded pork with zesty Asian slaw

chicken tenders \$7

House-breaded and served with honey mustard

chinese fire poppers \$8

Spicy homemade fire poppers with cream cheese mix wrapped in a wonton, served with sweet Chili sauce

buffalo wings \$12 mild, hot, old bay,

Thai peanut, bourbon, Korean BBQ

olive sampler \$6

Chef's selection of marinated olives

fried pickles \$8

Served with ranch dressing

Seafood Appetizers

crab crostini \$13

Seasoned toast points topped with jumbo lump crab meat and Imperial sauce.

seafood sauté \$18

Large shrimp and sea scallops served over crab risotto

steamed shrimp 1 pound \$16.00 / ½ pound \$9

Steamed with Old Bay, onions, beer, and lemon

crab dip \$12

Served with sliced ciabatta bread

crab eggroll \$15

Seasoned Jumbo Lump Crab meat rolled with red peppers, Napa cabbage & celery. Deep fried, served with Old Bay Aioli & Siracha Bourbon sauce.

Salads

house \$5

Mixed field greens with carrots, cucumbers, tomatoes, and homemade croutons tossed in house balsamic

spinach \$8

Crumbled bacon, feta, chopped egg, and sautéed wild mushrooms in a shallot vinaigrette with homemade croutons

cobb \$10

Avocado, shredded cheddar, bleu cheese, bacon crumbles, sliced egg, tomatoes, and chopped Romaine tossed in ranch

(cannot be split; starter salad serving \$6.50)

ADD

grilled chicken \$5 • grilled salmon \$5 crab cake

(5 oz.) \$10 • grilled tuna \$6 Blacken your

choice for an additional \$2 chicken salad \$5 •

shrimp salad \$7 crab remoulade \$8



Specialty Sandwiches

buffalo chicken \$10

Breaded chicken tenders tossed with hot sauce served on grilled Kaiser with LTO

chicken salad \$10

Grilled chicken breast mixed with cranberries and toasted walnuts. Your choice of potato, rye, or multigrain bread, served with LTO

shrimp salad \$13

Steamed shrimp mixed with mayo, Old Bay, celery, and lemon. Your choice of potato, rye, or multigrain bread, served with LTO

grilled ribeye \$17

Sliced ribeye topped with sautéed onions, mushrooms, and cheddar cheese and served on toasted ciabatta

crab cake sandwich \$16

Served on grilled Kaiser

swiss alps \$13

Roasted turkey breast with hickory-smoked bacon, lettuce, Swiss cheese, and dijonaise served hot on toasted ciabatta

pulled pork barbecue \$11

Southern-style pulled pork served on grilled Kaiser served with LTO and a side of cole slaw

englishman \$12

Roast beef served warm with melted cheddar cheese, thinly sliced onion, and horseradish on grilled Kaiser

french dip \$13

Thinly sliced roast beef with provolone cheese on crispy ciabatta served with au jus

hot roast beef \$13

Hot roast beef served on toasted potato bread with French fries and smothered in homemade brown gravy

blackened tuna \$14

Blackened yellow fin tuna steak with Cajun seasoning. With Remoulade on grilled Kaiser

grilled chicken \$12

Grilled with Korean BBQ sauce topped with Asian slaw and Pepperjack cheese, served on a grilled Kaiser

All sandwiches are served with fries

(Add gravy to fries \$1; sub house salad for fries \$3)

Burgers

Basic burger \$9

American, Swiss, Provolone, pepper jack, or cheddar 50¢

Sautéed wild mushrooms 75¢ | Sautéed onions 50¢

Thick-sliced bacon 75¢ | Avocado \$2

club \$12

Topped with sliced turkey, roast beef, and hickory-smoked bacon with cheddar and Swiss

southwest \$12

Topped with pickled jalapeños and chipotle peppers and finished with cheddar cheese

bleu \$11

Topped with creamy Gorgonzola

memphis \$11

Topped with creamy cole slaw, pulled barbecue pork, and pepper jack cheese

surf & turf \$17

Topped with a crab cake, hickory-smoked bacon, and cheddar cheese

All sandwiches are garnished with lettuce, tomato, and sweet onion, served with fries.

(Add gravy to fries \$1; sub house salad for fries \$3)



Entrees

(All entrees are served with vegetable of the day)

blackened rockfish \$26

Blackened wild rockfish served with zesty tomato/corn/crab salsa

chicken chesapeake \$28

Grilled chicken breast topped with jumbo lump crab meat and Imperial sauce with roasted baby potatoes

filet mignon USDA Prime \$38

Grilled to your liking, served with sautéed mushrooms and mashed Yukon Gold potatoes

grilled ribeye, USDA Prime 16 oz. \$35 / 12 oz. \$28

Lightly seasoned Ribeye grilled to perfection, served with roasted garlic mashed Yukon

Gold potatoes

veal chop \$38

With creamy citrus crab risotto

crab cake (2) \$29 / (1) \$22

Made with jumbo lump crab meat, served with roasted tri-color baby potatoes

chicken picatta \$19

Sautéed boneless chicken breast with Caper, lemon butter. Served with wild rice

salmon \$19

Fresh pan-seared salmon with teriyaki pineapple sauce, served with wild rice

Just Right Plates

duck confit \$16

Leg-quarter slow-cooked duck served over wild mushrooms with tomatoes

seared scallops \$18

3 large sea scallops pan-seared and served over a bed of Cajun spinach with bacon and red peppers

elk chop \$27

Sautéed red peppers and wild rice with spinach

pork chop \$19

Local pork chop rubbed with chipolte/adobo and served with wild rice