

## *Soups*

soup du jour \$4.50 cup / \$6 bowl  
cream of crab \$6 cup / \$9 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. Cream Cheese mixed with a variety of spices & peppers wrapped in a wonton,

served with sweet Chili sauce

### **fried pickles \$8**

Served with ranch dressing

### **buffalo wings \$13** mild, hot, old bay,

Thai peanut, bourbon, Korean BBQ, BBQ, PMRB, Sweet Chili

## *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

### **steamed mussels (1 pound) \$12**

Mussels steamed with garlic, tomato, potato, white wine, and butter

### **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

### **caesar \$8**

Fresh Romaine with classic Caesar dressing and homemade croutons

### **cobb \$11**

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

*(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 \$18**

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

### **crab cake sandwich \$17**

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)*



## 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 chipotle/adobo and served with wild rice

### veal steak \$38

with gnocchi, spinach, & mushrooms in homemade bone broth.

## Burgers

### Basic burger \$9

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

Sautéed wild mushrooms 75¢ | Sautéed onions 50¢

Thick-sliced bacon 75¢ | Avocado \$3

### 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 bleu cheese crumbles

### 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

### crab cake (2) \$30 / (1) \$22

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

### chicken picatta \$19

Sautéed boneless chicken breast with Capers,

## Today's Specials

### Side Dish (or a shared appetizer):

#### Lobster Brandade -\$17

Fresh Gnocchi mixed with fresh, mild Goat cheese, freshly grated Parmesan and sharp white Cheddar with heavy cream and Lobster. Topped with more Lobster and more cheese

### Entrees

#### Rack of Lamb \$34

A half rack grilled to your preference served with cremini mushrooms mixed with blue cheese, mashed potatoes & vegetable of the day.

### Home-made Desserts -

#### Crème Brûlée \$10

#### Bread Pudding \$8

#### Chocolate Melting Cake \$9

#### Peanut Butter Pie \$9

