

## *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, regular, hot, old bay, bourbon, Korean BBQ, PMRB, Sweet Chili, BBQ

## *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)



## 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)

## 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.

## 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. \$37 / 12 oz. \$30

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

### crab cake (2) \$31 / (1) \$23

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

### chicken picatta \$19

Sautéed boneless chicken breast with Capers & lemon butter. Served with wild rice

### salmon \$19

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

## Today's Specials

### Appetizers

#### 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

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

#### Roasted Brussel Sprouts - \$8

Roasted with shallots & cremini mushrooms finished with balsamic vinegar and Parmesan 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 - \$9

Bread Pudding  
Peanut Butter Pie with Chocolate Crust  
Crème Brûlée