

## *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 / \$8 bowl

## *Appetizers*

seasoned pork egg roll \$10  
Seasoned shredded pork with zesty Asian slaw  
chicken tenders \$8  
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  
buffalo wings \$13 mild, regular, hot, old bay, bourbon, Korean BBQ, PMRB, Sweet Chili, BBQ

## *Seafood Appetizers*

Crab cocktail \$25  
Fresh Maryland Jumbo lump mixed with a touch of lemon & old bay. Cocktail sauce on the side  
seafood sauté \$20  
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) \$13  
Mussels steamed with garlic, tomato, potato, white wine, and butter  
crab dip \$15  
Served with sliced ciabatta bread  
crab eggroll \$21  
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 \$9  
Fresh Romaine with classic Caesar dressing and homemade croutons  
cobb \$14  
shredded cheddar, bleu cheese, bacon crumbles, sliced egg, avocado, tomatoes, and chopped Romaine tossed in ranch dressing  
(cannot be split; starter salad serving (\$8.50)  
ADD  
grilled chicken \$5 • grilled salmon \$5 • grilled tuna \$6. Blacken your choice for an additional \$2. chicken salad \$5 • shrimp salad \$8 crab remoulade \$15



## *Specialty Sandwiches*

buffalo chicken \$11  
Breaded chicken tenders tossed with hot sauce served on grilled Kaiser with LTO  
chicken salad \$11  
Grilled chicken breast mixed with cranberries and toasted walnuts. Your choice of potato, rye, or multigrain bread, served with LTO  
shrimp salad \$15  
Steamed shrimp mixed with mayo, Old Bay, celery, and lemon. Your choice of potato, rye, or multigrain bread, served with LTO  
grilled ribeye \$19  
Sliced ribeye topped with sautéed onions, mushrooms, and cheddar cheese and served on toasted ciabatta  
crab cake sandwich \$21  
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 \$14  
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 \$13

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 \$12

Topped with Cambazola Bleu cheese

### memphis \$11

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

### surf & turf \$25

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 \$25

Blackened wild rockfish served with tomato/corn/crab salsa

### chicken chesapeake \$29

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

### filet mignon USDA Prime \$42

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

### grilled ribeye, USDA Prime 16 oz. \$40 /12 oz. \$32

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

Gold potatoes

### crab cake ( (1) \$23 (2) \$36

House made recipe served with roasted tri-color baby potatoes

### chicken picatta \$19

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

### salmon \$22

Pan-seared salmon with teriyaki-pineapple sauce, served with wild rice

## Just Right Plates

### duck confit \$18

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

### seared scallops \$25

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

### elk chop \$29

Sautéed red peppers with wild rice and spinach

### pork chop \$19

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

### veal chop \$40

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