



Soups

soup du jour \$4.50 cup / \$7 bowl

cream of crab \$6 cup / \$9 bowl

maryland crab \$5.50 cup / \$8 bowl

chili \$6 cup / \$9 bowl

topped with your choice of cheddar cheese,
chopped onions or sour cream

Salads

house \$5

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

spinach \$9

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

caesar \$9

Fresh Romaine with classic

Caesar dressing and homemade croutons

cobb \$15

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

(cannot be split; starter salad serving (\$9.50))

Add to any salad:

grilled chicken \$5 • grilled salmon \$6 • grilled tuna \$6.

chicken salad \$5 • shrimp salad \$8 crab remoulade \$15

Appetizers

olive sampler \$6

Chef's selection of marinated olives

seasoned pork egg roll \$11

Seasoned shredded pork with zesty Asian slaw

chilled wild mushroom pate \$10

Grilled wild mushrooms pureed with toastWalnuts

chilled & served with Blue cheese croutons

chinese fire poppers \$8

Spicy homemade fire poppers. Cream Cheese mixed
with a variety of spices & peppers wrapped in a wonton

Seafood Appetizers

crab & goat cheese cheesecake - \$18

Maryland lump crab meat blended with fresh goat cheese, cream cheese
and fresh herbs served on a savory cracker crust

steamed mussels \$14

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

sautéed sea scallops \$18

Finished with spinach & bacon

crab crostini \$16

Toasted Ciabatta bread topped with lump crab meat and
Imperial sauce and melted mild cheddar cheese



Just Right Plates

duck confit \$21

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

seafood sauté \$30

Large shrimp and sea scallops served over crab risotto

elk chop (1) \$33\ (2) \$46

Sautéed red peppers with wild rice and spinach

Entrees

(served with vegetable of the day)

crab cake (1) \$34 (2) \$45

House made recipe served with roasted tri-color baby potatoes

salmon \$23

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

blackened rockfish \$32

Blackened wild rockfish served with tomato/corn/crab salsa

chicken chesapeake \$35

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

filet mignon, USDA Prime \$55

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

grilled ribeye, USDA Prime 16 oz. \$55 /12 oz. \$42

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

pork chop \$26

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

veal chop \$49

Bone in Rib chop with gnocchi, spinach and mushrooms in homemade bone broth

chicken with Mediterranean stew \$24

Sautéed "Airline" chicken breast with artichoke hearts, chick peas, tomato, kale & spinach

Side Dishes (or a shared appetizer):

lobster brandade - \$20

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

roasted brussel sprouts - \$8

Roasted with shallots & cremini mushrooms finished with balsamic vinegar and Parmesan cheese.

sausage & grits \$12

Local sausage with creamy Parmesan-cheddar grits