

# Dinner



## Starters

### Calamari

Served with your choice of Caper Remoulade or Cocktail Sauce – 6.95

### Crispy Onion Rings

These delicious Beer Battered Onion Rings are fried to a golden brown and Served with a tasty Chipotle Ranch – 6.95

### Bruschetta

Fresh Tomato, Mozzarella, Garlic with a Balsamic Glaze on Seasoned Grilled Crostini's – 7.95

### Wings

Enjoy these Wings tossed in your favorite Sauce or Rub: Thai Chili, Smokey BBQ, Old Bay, Spicy BBQ or Tail Burner. Served with Celery and Ranch or Bleu Cheese Dressing. Available Naked with sauce on the side –  
1 LB—8.95    2 LB—16.95

### Drunken Mushrooms

Assorted Wild Mushrooms sautéed in a Brandy Cream and Served on Toasted Baguette's, all garnished with Parmesan Cheese – 9.95

### Crab Dip

A generous portion of Crab seasoned with Old Bay and our Special Blend of Spices, then mixed with Cream Cheese and Parmesan. Baked until golden brown and piping hot. Served with Toasted Baguette's – 9.95

### Crab Fingers

Crab Fingers accompanied by a Dijon Mustard Sauce – 10.95

### Bacon Wrapped Scallops

Fresh Large Sea Scallops wrapped in Bacon and grilled to perfection, accompanied by our Balsamic Reduction— 14.95

### Crunchy Loaded Fries

Fries smothered with Pepper Jack and Cheddar Cheese, Bacon, & Scallions – 10.95

### Bang Bang Shrimp

Succulent Shrimp tossed in a lightly spiced House Made Bang Bang Sauce. Garnished with Shredded Lettuce and Pico de Gallo – 10.95

### Jumbo Lump Crab Cocktail

Jumbo Lump Crab Cocktail Served with Creole Remoulade – 13.95

### Peel & Eat Shrimp

Succulent Steamed Shrimp that have been lightly spiced and Served with Cocktail Sauce – 1 LB—16.95

## Dinner Entrees

All Dinner Entrees are Served with a House Garden Salad and Your Choice of Dressing. **Caesar or Greek Salad - add 2**

### Chicken Chesapeake

Two 4 oz. Chicken Breast lightly breaded and pan fried, topped with a Brandy Crab Cream Sauce. Served with Garlic Mashed Potatoes – 17.95

### Chicken Cordon Bleu

Airline Chicken Breast with Country Ham, Swiss Cheese and Paired with Dijon Cream Sauce. Served with Garlic Mashed Potatoes – 19.95

### Char-grilled Pork Chop

Grilled Center-Cut Pork Chop topped with Stone Ground Mustard Demi Glaze and Served with Garlic Mashed Potatoes – 21.95

### *Smokehouse Special*

### 1/2 Rack Smokey BBQ Baby Back Ribs

Full half rack of Meaty-Fall-Off-The-Bone tender Ribs that certainly delight your taste buds. Served with Cole Slaw and a side of Shoestring Fries, Garlic Mashed Potatoes or Baked Potato – 18.95

## Salads

*Ranch, Bleu Cheese, Bleu Cheese Balsamic, Greek Vinaigrette, 1000 Island, Honey Mustard, Caesar, Italian, Citrus Vinaigrette, EVOO & Vinegar, Catalina, Balsamic Vinaigrette*

### Fresh Garden Salad

Fresh Mixed Greens, Cucumbers, Cherry Tomatoes, Red Onion, shredded Carrots and House Made Croutons served with Your Choice of Dressing – 6.95

### Classic Caesar Salad

Crisp Romaine tossed with our Creamy Caesar Dressing, Parmesan Cheese and Croutons – 7.95  
add Grilled Chicken – 4.00

### Artisan Caesar Salad

Char-Grilled Artisan Romaine accompanied by our House Made Caesar Dressing, Parmesan Cheese, Cracked Black Pepper with fresh Baked Croutons – 7.95

### Fresh Mozzarella Salad

Fresh sliced of Mozzarella Cheese and sliced ripe Tomatoes layered with fresh Basil then drizzled with a Balsamic Reduction and Basil Oil – 9.95

### Classic Greek Salad

Mixed Greens tossed in a Greek Vinaigrette with Red Onions, Kalamata Olives, Green Peppers, Cucumbers, Cherry Tomatoes and Feta Cheese – 10.95

### Garden Harvest Salad

Fresh Mixed Greens tossed with Balsamic Vinaigrette, Cranberries, Candied Walnuts, Cherry Tomatoes and Bleu Cheese Crumbles – 10.95  
add Blackened Chicken – 4.00

### Spinach Salad

Baby Spinach, Roasted Tomatoes, Egg, Red Onion, Cranberries, Bacon and Hot Bacon Dressing – 10.95

### Tri-Colored Quinoa Salad

Sautéed Asparagus, Roasted Red Peppers, Artichokes, Sun-Dried Tomatoes, Wild Mushrooms, Shallots, and Garlic on Tri-Colored Quinoa. Drizzled with Balsamic and Herb Oil – 13.95

### Blackened Steak Salad

Blackened Filet Tips served on a bed of Mixed Greens with Candied Walnuts, Red Onion, Cherry Tomatoes, Bleu Cheese Crumbles, fresh Croutons, and Bleu Cheese Balsamic Vinaigrette – 14.95

### Seared Sea Scallop Salad

Seared Scallops on a bed of tender Mixed Greens with chunks of Tart Apple, Dried Cranberries, Mandarin Oranges, Red Onion and Candied Walnuts – 16.95

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*All steaks are USDA Choice or higher*

### Filet Mignon

Au Poivre Crusted Filet seared to perfection with Creamy Horseradish. Served with a Baked Potato, Garlic Mashed Potatoes or Shoestring Fries –  
Queen Cut 25.95    King Cut 29.95

### New York Strip

Perfectly Aged 12 oz. N.Y. Strip Steak grilled to perfection and served with a Baked Potato, Garlic Mashed Potatoes or Shoestring Fries – 27.95

### Aged Ribeye

Char-Grilled 12 oz. Ribeye. Well marbled and aged to perfection. Served with a Baked Potato, Garlic Mashed Potatoes or Shoestring Fries – 29.95

### 16 oz. Cowboy Steak

Hearty Full-Flavored Steak cut from the Center Rib and topped off with a Herb Compound Butter. Served with a Baked Potato, Garlic Mashed Potatoes or Shoestring Fries – 33.95

# Seafood Entrees

All Dinner Entrees are Served with a House Garden Salad and Your Choice of Dressing. **Caesar or Greek Salad - add 2**

## Icelandic Cod Fish & Chips

Fresh Icelandic Cod hand breaded in our custom blended breading and fried to a crispy golden brown. Served with Shoestring Fries – 14.95

## Blackened Honey Glazed Salmon

Taste tempting Wild Salmon Blackened to perfection with Honey Glaze, Complimented with Smoked Sea Salt. Our Wild Salmon has a full savory sweet flavor. Paired with Our Signature Crab and Asparagus Risotto – 21.95

## Fresh Oysters

Fresh Oysters hand breaded in our custom blended breading and fried to a crispy golden brown and served with our unique Old Bay Remoulade or Cocktail Sauce and Garlic Mashed Potatoes – 17.95

## Blackened Ahi Tuna

Tuna done to your liking with Sweet Thai Chili and Balsamic Reduction. Unmistakable mild flavor, this melt in your mouth fish is Ruby Red in color. Paired with Parmesan Risotto – 23.95

## Seared Rockfish

Topped with Sautéed Crabmeat and Lemon Butter along with Marinated Grilled Asparagus – 24.95

## Seared Sea Scallops

Seared Sea Scallops on our Signature Crab and Asparagus Risotto. Drizzled with Lemon Beurre Blanc – 25.95

## Fresh Lump Crab Cakes

Lump Crab combined with our Special Blend of Seasonings then broiled until golden brown. Served with our Vegetable of the Day and our unique Old Bay Remoulade or Tartar Sauce – 26.95

## Seafood Sampler

One (1) Lump Crab Cake, 2 Bacon Wrapped Scallops and 4 Sautéed Shrimp on Parmesan Risotto, Served with our Vegetable of the Day – 28.95

# Burgers

All Burgers are Freshly Ground Chuck, Served with Lettuce & Tomato, House Fried Chips and a Crisp Pickle Spear

## Build Your Own Burger

6 oz. Hand-Crafted Ground Chuck, grilled to perfection – 6.95

with Provolone, Cheddar, Swiss, American, Pepper Jack or Bleu Cheese - add 1

with Bacon - add 1

with Onion Rings - add 1

with Green Peppers - add .75

with Cole Slaw - add .75

with Caramelized Onions - add .75

with Mushrooms - add .75

with Pico de Gallo - add .75

with Fried Jalapenos - add .75

## Mini Surf & Turf

Two Mini Cheeseburgers Paired with Two Mini Crab Cake Sandwiches, Served with Shoestring Fries – 14.95

# Soup

French Onion – 4.95

Maryland Crab – 4.95

Soup du Jour – Priced Daily

**Plate Charge 2**

**20% Gratuity will be added for Parties of 8 or More**

**Consuming Raw or Undercooked Meat, Seafood or Egg product can increase your risk of Food Borne Illness**

# Pastas

All Pasta Entrees are Served with a House Garden Salad and Your Choice of Dressing. **Caesar or Greek Salad - add 2**

## Drunken Wild Mushroom Capellini

Assorted Wild Mushrooms sautéed in a Brandy Cream Sauce then tossed with Capellini Pasta and garnished with Tomato Concasse and Parmesan Cheese. Served with Garlic Bread Crostini's – 14.95

## Sausage Marinara

Special Recipe Spicy Italian Sausage with our Own Special Blend of Spices House Made Marinara over Fettuccine. Served with Garlic Bread Crostini's – 14.95

## Chicken Alfredo

Grilled Chicken Breast in a Creamy Alfredo Sauce with Fresh Broccoli and Served on Fettuccini Noodles. Served with Garlic Bread Crostini's – 16.95

## Sun-Dried Tomato Pesto Alfredo with Shrimp

Grilled Shrimp in a Creamy Sun-Dried Pesto Alfredo Sauce over Penne Pasta. Served with Garlic Bread Crostini's – 17.95

# Sandwiches/Wrap

All Sandwiches are Served with House Fried Chips and a Crisp Pickle Spear

## Country Ham Sandwich

Old fashion, Country Cured Ham seared and Served on Fresh Kaiser Roll with a taste of Cole Slaw – 8.95

## Classic Reuben

Tender Corned Beef piled high, topped with Sauerkraut, and Swiss Cheese. Served on Marbled Rye with 1000 Island Dressing – 8.95

## Spicy Chicken Club Wrap

Grilled Chicken, Crisp Bacon, Cheddar Cheese, Lettuce, and Tomato with Chipotle Aioli – 8.95

## Crab Cake Sandwich

Lump Crab combined with our Special Blend of Seasonings then broiled until golden brown. Served with Lettuce, Tomato, and our unique Old Bay Remoulade or Tartar Sauce – 13.95

# Side Dishes

	<u>Substitutions</u>	<u>Add a Side</u>
Garlic Mashed Potatoes	No Charge	2.95
Cole Slaw	No Charge	2.95
Apple Sauce	No Charge	2.95
House Made Chips	1.00	2.95
Shoestring Fries	1.00	2.95
Vegetable du Jour	1.00	2.95
Potato Salad	2.00	2.95
Sweet Potato Fries	2.00	2.95
Onion Rings	2.00	2.95
Baked Potato	2.00	2.95
Parmesan Risotto	2.00	2.95
Seashore Fries	2.00	2.95
Asparagus	2.50	3.50

**Prepared Exclusively for you by  
Executive Chef Benjamin D.**



# Beverages

**Ask your Server to see our list of Homemade Desserts**

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