

DINNER

Appetizers

Oysters Rockefeller \$10.00

Fresh oysters baked on the half shell topped with spinach in a parmesan cream and Pernod sauce.

Tuna Carpaccio \$10.00

Paper thin slices of chilled sushi grade tuna drizzled with sesame oil, wasabi cream, & topika caviar.

Seared Scallops \$15.00

Cornmeal seared scallops and colossal lump crabmeat over a tomato-basil bruschetta.

Mussels fra Diablo \$10.00

PEI mussels simmered in a spicy marinara sauce.

Garlic Steamers \$12.00

Tender little neck clams sauteed with garlic in a light Zinfandel sauce.

Clams Casino \$8.00

The classic topped with applewood-smoked bacon.

Fried Calamari Pomodoro \$8.00

Lightly seasoned calamari served over a rich balsamic pomodoro sauce.

Sicilian Calamari \$8.00

Tender calamari sauteed with hot peppers, onion & fresh herbs in a spicy tomato broth.

Pulled Pork \$9.00

Shredded rosemary & onion braised pork loin topped with Chef's special blend of cheese's over toast points.

Soup & Salad

Roasted Garlic & Onion au Gratin \$5.00

Traditional style made with five different varieties of onions.

New England Clam Chowder \$5.00

Chef's Recipe Cup available for \$3.50

House Salad \$7.00

Tender mixed greens, goat cheese & cracked walnuts with a strawberry vinaigrette. Half portion available for \$4.

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Classic Caesar \$7.00

Crisp romaine lettuce tossed in a classic Caesar dressing with crisp garlic croutons. Half portion available for \$4.

Entrees

Sea Bass Champignon \$32.00

A chargrilled Chilean Sea Bass fillet over sauteed garlic spinach & a lobster risotto filled grilled Portobello cap in a light grilled Portobello broth.

Flatiron Steak Salad \$19.00

A seared flatiron steak served medium rare over mixed greens, onions, roasted peppers, tomatoes and gorgonzola cheese tossed with a garlic caesar dressing.

Mediterranean Salad \$20.00

Tender shrimp & Jumbo Lump Crabmeat over mixed greens with diced tomato, red onion & a lemon dill vinaigrette.

Entrees noted with an asterisk (*) are available grilled without sauces

Maryland Crab Cakes \$25.00

These classic Chesapeake style crab cakes are light on the filler & heavy on the crabmeat, served with a remoulade sauce over sauteed spinach & mashed potatoes.

Sesame Seared Tuna \$26.00

Sushi grade Ahi tuna rolled in a blend of sesame seeds served with a soy dipping sauce, mashed sweet potatoes and sauteed garlic spinach.

Shrimp Asperge \$25.00

Sweet shrimp sauteed with tender asparagus tips & diced tomato tossed with angel hair pasta in a light garlic Zinfandel sauce & topped with grated parmesan cheese.

Strawberry BBQ Salmon \$25.00

Grilled wild king salmon filets from Oregon's Columbia River glazed with fresh strawberries in a spicy orange infused BBQ sauce over sauteed garlic spinach & mashed potatoes.

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Seafood a la Vodka \$30.00

Tender scallops, crabmeat, & sweet jumbo shrimp tossed with fettuccini in a vodka-tomato cream sauce.

Scallops Santa Fe \$25.00

Cumin & cornmeal scented scallops served over a green onion risotto cake in a roasted jalapeno cream sauce.

Chesapeake Chicken \$28.00

Sauteed breast of chicken, jumbo lump crab meat, asparagus & mushrooms in a sherry cream sauce over mashed potatoes.

Maple Glazed Duckling \$27.00

Crispy Maple Leaf Duckling half glazed with pure Vermont maple syrup served over whipped sweet potatoes & sauteed garlic spinach.

Grilled Hog Chop \$26.00

A 16 ounce double cut pork chop with a rosemary infused mushroom demi glace on a bed of smoked bacon-sweet potato risotto with sauteed garlic spinach.

Rib Eye Steak \$30.00

14 ounces of grilled Black Angus beef with rosemary potatoes and broccoli.

Prime New York Strip \$38.00

A 14 ounce 21 day-dry aged Black Angus steak with rosemary potatoes and Broccoli.

Filet Mignon \$32.00

A 9 ounce black pepper seared filet on a garlic crostini with asparagus spears and rosemary potatoes.

Add Jumbo Lump Crab for \$15

Broiled Lobster Tail \$48.00

A 14 ounce North Australian Lobster Tail served with sauteed spinach and rosemary potatoes.

Surf N Turf \$42.00

A broiled 6 ounce Lobster Tail & grilled petite filet mignon served over mashed potatoes & garlic spinach.

Items & prices vary due to market availability & are subject to change.

Children's selections available upon request. 18% gratuity will be added for parties of eight or more. \$5 plate charge for sharing.