

**RAW
BAR**

A daily selection of chilled fresh oysters & clams on the 1/2 shell

Beach Creek Combo

A half dozen fresh oysters with 6 cherrystone clams

15.

Shrimp Cocktail

10.

Jumbo Lump Crabmeat Cocktail

12

Prussian Pearls

Chilled oysters with ice cold vodka, sour cream, minced red onion & caviar

15.

APPETIZERS

Oysters Rockefeller

Fresh oysters topped with gorgonzola parmesan cheese sauce
baked on a pillow of spinach with a touch of Pernod.

10

Asparagus & Crab

Fresh asparagus & jumbo lump crab over mixed greens with
a touch of virgin olive oil & lemon.

12

Tuna Carpaccio Paper

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

10

Baked Scallops Sweet scallops baked

with tomato, garlic, olives, & chevre cheese over a green onion risotto cake.

10

Red Curry Mussels

PEI mussels steamed in a red curry coconut milk broth with cilantro butter & a touch of lime.

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Garlic Steamers

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

9

Clams Casino

The classic topped with applewood-smoked bacon.

8

Fried Calamari Pomodoro

Lightly seasoned calamari served over a rich balsamic pomodoro sauce.

8

Sicilian Calamari

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

8

Jersey Tomato

Pie Jersey tomatoes, basil, walnuts & aged provolone cheese baked in a flaky piecrust.

7

Pulled Pork

Shredded rosemary & onion braised pork loin topped with Vermont sharp cheddar cheese over toast points.

6

SOUPS AND SALADS

New England Clam Chowder

6

Roasted Garlic & Onion au Gratin

6

House Salad

Tender mixed greens, goat cheese & cracked walnuts with a strawberry vinaigrette.

7

Classic Caesar

Crisp romaine lettuce tossed in a classic Caesar dressing with crisp garlic croutons.

7

ENTREES

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

Maryland Crab Cakes

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.

23

Sea

Bass Champignon*

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

28

Ancho-Orange

Glazed Ahi*

Black pepper seared sushi grade yellowfin tuna finished with an ancho pepper & fresh orange juice glaze served over garlic spinach & mashed sweet potatoes.

23

Shrimp Asperge

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.

23

Strawberry BBQ Salmon*

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.

24

Seafood a la Vodka

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

30

Scallops Santa Fe

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

17

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Chesapeake Chicken

Sauteed breast of chicken, jumbo lump crab meat, asparagus & mushrooms in a sherry cream sauce over mashed potatoes....\$24

Maple Glazed Duckling

Crispy Maple Leaf Duckling half glazed with pure Vermont maple syrup served over whipped sweet potatoes & sauteed garlic spinach. ...\$22

Bourbon Street Pork

Black pepper seared cutlets of tender pork & sweet jumbo lump crab meat in a New Orleans Bourbon sauce over mashed potatoes & sauteed garlic spinach. ...\$20

Rack of Lamb

A fresh herb seared rack of New England lamb served over sauteed garlic spinach & mashed potatoes in a blueberry demi glaze. ...\$27

Gilroy Steak*

A garlic & fresh herb marinated grilled Delmonico Steak served with mashed potatoes & garlic spinach. ...\$24

The Carpet Bagger

A grilled Delmonico Steak with fresh oysters in a horseradish cream sauce over garlic toast topped with beer battered onion rings served with mashed potatoes & sauteed garlic spinach.

\$27

Filet Fromage*

A 10 ounce black pepper seared center cut Black Angus filet mignon served on garlic toast in a gorgonzola cream sauce with mashed potatoes & fresh asparagus. ..\$30

Add Jumbo Lump Crab +10

Broiled Lobster Tail

A broiled 12 ounce Lobster Tail served with drawn butter & lemon. ...\$40

Surf N Turf

A broiled 6 ounce Lobster Tail & grilled petite filet mignon served over mashed potatoes & fresh vegetables. ...\$38

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.