

~ Starters ~

Cajun Tuna Bites	9.95
Dusted in Cajun Seasoning and Fried, with a Raspberry Melba Sauce	
Chicken Wings	9.95
Served Buffalo Style, Thai or BBQ	
Crab Dip	9.95
We Tweaked the Recipe, Served with Pita Chips	
Mediterranean Flat Bread	8.95
Grilled Flat Bread with Hummus, Roasted Veggies & Feta Cheese	
Pot Stickers	7.95
Chicken Dumplings served with Teriyaki sauce	
Mozzarella Triangles	7.95
Served with Cocktail Sauce	

~ Soups ~

Maryland Crab Soup

Cup **3.95** Bowl **4.95**
An Array of Seasonal Vegetables,
Simmered in a Tomato Based Broth
With Spices & Local Crab Meat

Soup of the Day

Cup **2.95** Bowl **3.95**
Made Fresh Daily by our Culinary Team
Make a Request for Your Soup

~ Salads ~

Grilled Apple & Chicken Salad	13.95
Assorted Greens, Blue Cheese, Grape Tomatoes, Bacon, Walnuts & a Fresh Grilled Apple	
Mozzarella & Tomato Salad	11.95
Baby Lettuce Leaves, Fresh Mozzarella, Vine Ripe Tomatoes with Shaved Parmesan Cheese	
Marinated Sirloin Steak Salad	13.95
Garden Greens, Cucumbers, Tomatoes, Sliced Sirloin Steak, Provolone Cheese	
Grilled Chicken Salad	12.95
Fresh Field Greens, Cucumbers, Tomato, Shredded Cheddar Cheese & Grilled Baguette	
Caesar Salad	12.95
Crisp Romaine, Shaved Parmesan Cheese, Toasted Cornbread Croutons, Tossed in our Caesar Dressing, You Pick One: Sirloin, Salmon, Chicken, Shrimp	

Chef's Salad**12.95**

Mixed Lettuce Leaves topped with Tomato
Cucumber, Hard Cooked Egg, Smoked Turkey,
Honey Baked Ham, Provolone & Cheddar Cheese

~ Entrées ~

Our Chef's will select the Appropriate Starch & Vegetable for your Entree

Filet Mignon**25.95**

Beef Tenderloin Served with a Grilled Baguette &
a Mirror of Demi Glace

Cajun Shrimp & Sausage Grits**19.95**

Gulf Shrimp Dusted with Cajun Seasoning topped with Italian Sausage
Served over Hominy Grits

New York Strip Steak**23.95**

Seasoned then Grilled, Served with Onion Straws

Chef's Catch of the Day**Market Price**

We live so close to the Water not to use Our Local Fishermen
Your server will describe our Fresh Fish

Atlantic Salmon**17.95**

Seared & Served with a Kiwi & Mango Relish

Twin Pork Chops**18.95**

Grilled & Served with a Grilled Apple Cinnamon Chutney

Chicken Christie**16.95**

Boneless Breast sautéed with Mushrooms, Shallots & Julienne
Strips of Ham, Finished in a Sherry Cream Sauce

Maryland Crab Cakes**22.95**

Lump Crabmeat Seasoned with Fire Roasted Peppers,
Scallions and a Hint of Old Bay

Grouper**18.95**

Pan Seared and Topped with Poached Shrimp

Grilled Vineyard Chicken**17.95**

Marinated in Wine & Fresh Herbs Served with a Moscato Butter

Steak Oscar**20.95**

Duet of Sirloin Steak, Topped with Asparagus & Crab Meat

Stuffed Shrimp**21.95**

Gulf Shrimp Stuffed with Lump Crabmeat

& baked till they have peaked

Vegetarian Napoleon

15.95

Grilled Tofu with Vegetables & Buffalo Mozzarella
Sits on top of Mango Salsa

Skewered Beef Kabobs

17.95

Marinated Sirloin of Beef on a Wooden Skewer
With Fresh Vegetable

* Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase risk of food borne illness.

* Please Inform your server of any food related allergies