

As of April 24, 2008

## Appetizers

### **Baked Oysters on the 1/2 Shell**

Topped with Lump Crab, Peppered Bacon, Dijon, Shallots, and Romano Cheese \$11.95

### **Mesquite Barbecue Rubbed Grilled Chicken Pizza**

Loaded with Caramelized Onions, Baby Spinach, Sautéed Mushrooms and Melted Mozzarella \$9.95

### **Crispy Fried Beer Battered Jumbo Gulf Shrimp**

Served with an Eastern Shore Old Bay Remoulade \$9.95

### **Soup du Jour**

\$3.95/4.95

## Entrées

### **Jumbo Lump Crab Cakes Laced with a Savory Coconut Saffron Essence**

Paired with Basil Infused Mashed Potatoes and Tender Broccolini

Full Entrée/\$28.95 Half Entrée/\$14.95

### **Grilled Beef Tenderloin Filet with a Southern Red Tomato Gravy**

Accompanied with Creamy Garlic-Parmesan Flavored Polenta and Tender Broccolini

Full Entrée/\$26.95 Half Entrée/\$14.95

### **Sautéed Soft Shell Crabs Laced with a Rich Sherry Creamy Sauce**

Nestled on Creamy Parmesan-Garlic Polenta and Wilted Spinach

Full Entrée/\$25.95 Half Entrée/\$12.95

### **Cajun Bronzed Boneless Pork Chops Smothered with Sautéed Wild Oyster Mushrooms**

On a Bed of New Orleans Style Dirty Rice with Sautéed Fiddlehead Ferns

Full Entrée/\$23.95 Half Entrée/\$12.95

### **Oven Roasted Orange Roughy Topped with a Decadent Almond Gratin**

Nestled on a Pool of Sweet Amaretto Cream with Basil Infused Mashed Potatoes and Sautéed Baby Spinach

Full Entrée/\$22.95 Half Entrée/\$12.95

### **Grilled Basil Rubbed Chicken Breast Laced with an Old Bay Veloute**

Paired with a Maryland Style Crab and Potato Hash with Sautéed Fiddlehead Ferns

Full Entrée/\$21.95 Half Entrée/\$11.95

### **Seafood and Vegetable Pasta Primavera**

Shrimp, Scallops, Peppers, Red Onion, Broccoli, Yellow Squash, Basil Pesto, & Roasted Garlic Simmered with White Wine, Olive Oil and Finished with Shaved Parmesan Cheese Over Tender Penne Pasta

Full Entrée/\$25.95 Half Entrée/13.95

**All Full Entrées are Served with a House or Caesar Salad**

## Salads **Ask Your Server about our New Vegetarian Entrée**

### **Seafood Caesar Salad with Shrimp, Crab and Smoked Salmon 14.95**

### **Chilled Sliced Smoked Duck Breast tossed with Mixed Greens, Grape Tomatoes, Cucumbers and Onions in a Caribbean Mango Vinaigrette 13.95**

## From The Steamer

### **Steamed Mussels with**

### **White Wine and Garlic**

\$8.95

### **Steamed Shrimp**

\$14.95/ Pound 7.95/Half Pound

**Prime Rib Night Every Wednesday**

**Wine of The Week----Chardonnay Blend, Long Splice, St Michaels Winery 8.50/Glass 29.00/Bottle**