



Appetizers

PICKLED SHRIMP COCKTAIL

WILD CAUGHT GULF SHRIMP, PICKLED WITH CAPERS AND ONIONS, SERVED WITH COCKTAIL

17

FRIED BRUSSEL SPROUTS

WITH BACON AND SWEET CHILI SAUCE

10

CRAB DIP

CREAMY SUPER LUMP CRAB DIP TOPPED WITH CHEDDAR, OLD BAY AND PICKLED RED ONION

SERVED WITH GRILLED BAGUETTE AND CRACKERS

18

SPICY CRUNCHY TUNA TARTARE

RAW SPICY TUNA, AVOCADO AND PANKO ON TOP OF CUCUMBER SLICES

15

BAKED BRIE

TOPPED WITH FIG JAM, PISTACHIOS AND ROSEMARY

SERVED WITH BAGUETTES AND CRACKERS

13

BURRATA AND STEAK CROSTINI

CREAMY BURRATA, TOASTED SOURDOUGH BAGUETTE,

SEARED STEAK AND BALSAMIC DRIZZLE

17

SAUSAGE STUFFED MUSHROOM CAPS

CREMINI MUSHROOMS STUFFED WITH MILD ITALIAN SAUSAGE, CREAM CHEESE AND PARMESAN, TOPPED WITH CRISPY BREAD CRUMBS

14

CHICKEN WINGS

MILD, HOT, HONEY BBQ, SWEET CHILI, GARLIC PARMESAN, OLD BAY WITH HOUSEMADE BLUE CHEESE OR RANCH

17

FRIED BUFFALO CAULIFLOWER

WITH HOUSEMADE BLUE CHEESE OR RANCH

11



Salads & Soups

CAESAR

CRISP ROMAINE HEARTS, HOUSEMADE CROUTONS, PARMESAN AND
CREAMY CAESAR DRESSING
HALF 7 FULL 13

CLASSIC WEDGE

ICEBERG , CRISPY BACON BITS, PICKLED RED ONIONS, CHERRY
TOMATOES AND BLUE CHEESE CRUMBLES
HALF 7 FULL 13

BERRY SALAD

MIXED GREENS, SEASONAL BERRIES, CANDIED PECANS, RED ONIONS,
GOAT CHEESE
HALF 7 FULL 13

HOUSE SALAD

MIXED BABY GREENS, CHERRY TOMATOES, CUCUMBERS, RED ONION
AND
MONTEREY CHEDDAR CHEESE
HALF 6 FULL 12

ADD A PROTEIN TO ANY SALAD GRILLED OR BLACKENED

CHICKEN 9, SHRIMP 13, SALMON 11, SCALLOPS 22, CRAB CAKE 20

DRESSINGS: RANCH, BLUE CHEESE, POPPY SEED, SESAME, BALSAMIC
VINAIGRETTE, CAESAR, HONEY MUSTARD

SOUPS

TODAYS HOMEMADE SOUPS- ASK YOUR SERVER
CUP-7
BOWL-9



Entrees

SERVED WITH VEGETABLE AND STARCH

FILET MIGNON

6OZ CERTIFIED ANGUS BEEF GRILLED AND SERVED WITH RED WINE
DEMI GLACE
35

SKIRT STEAK

8OZ CERTIFIED ANGUS BEEF GRILLED, SLICED AND TOPPED WITH
HOUSE MADE CHIMICHURRI
31

PAN SEARED PORK CHOPS

10OZ CENTER CUT PORK CHOP SAUTEED WITH APPLES AND ONIONS
AND FINISHED WITH A BUTTER AND BROWN SUGAR PAN SAUCE
28

ROASTED CHICKEN

CRISPY OVEN ROASTED CHICKEN COVERED IN A GARLIC HERB
BUTTER AND SERVED WITH GRAVY
24

CLASSIC CRAB CAKES

TRADITIONAL STYLE CRAB CAKES MADE WITH SUPER LUMP CRAB
AND BROILED TO GOLDEN BROWN
1-4OZ CRAB CAKE 30 2-4OZ CRAB CAKES 50

SEAFOOD BAKE

FLOUNDER, SCALLOPS, SHRIMP AND CRAB BAKED IN A FLAVORFUL
CREAM SAUCE TOPPED WITH BROWN BUTTER BREAD CRUMBS
36

MAPLE GLAZED SALMON

PAN SEARED ATLANTIC SALMON WITH A MAPLE DIJON GLAZE
27



Entrees

FLOUNDER PICCATA

LIGHTLY PAN FRIED FLOUNDER IN A WHITE WINE LEMON CAPER AND BUTTER SAUCE

25

SESAME SEARED TUNA

WITH A TOASTED SESAME SOY DIPPING SAUCE

30

FRIED SHRIMP PLATTER

FIVE HAND BREAD GULF SHRIMP BREADED AND FRIED, SERVED WITH FRIES AND COLESLAW

26

PENNE BALTIMORE

PAN SEARED SCALLOPS, SHRIMP AND LUMP CRAB IN A OLD BAY BRANDY CREAM SAUCE

34

CAJUN CREAM SPAGHETTI

YOUR CHOICE OF BLACKENED PROTEIN IN A PARMESAN CREAM SAUCE WITH SHALLOTS, SUNDRIED TOMATOES AND HERBS

CHICKEN 25 SHRIMP 28 SCALLOPS 30

WILD MUSHROOM RAGU

SAUTEED WILD MUSHROOMS IN A RED WINE GLAZE OVER FLAVORFUL VEGAN GRITS

22

CAJUN SHRIMP AND GRITS

CHEDDAR CHEESE GRITS TOPPED WITH CAJUN SHRIMP, BACON AND CAJUN CREAM SAUCE

28

CHICKEN MARSALA

PAN SEARED CHICKEN BREAST IN A MARSALA WINE AND MUSHROOM SAUCE

24