



Appetizers

Crab Cake \$15

Lightly Battered Lump Crab Meat served with a Roasted Corn Salsa and Garlic Aioli

Red Curry Calamari \$10.5

Lightly Battered and Fried Calamari tossed with Spicy Red Curry Sauce, Bean Sprouts and Green Onions

Asian Beef Rollande \$16

Rolled with Fresh Herbs, Grilled with Asian Spices and served with Spicy Slaw

Spinach/Artichoke Dip \$10.5

Rich Cream Blend of Spinach and Artichoke Hearts broiled with Parmesan Cheese and served with House-Made Garlic Bread

Jumbo Lump Crab and Corn Fritter \$13

Corn Fritter and Sautéed Green Tomatoes topped with Jumbo Lump Crab, Candied Serrano Peppers and Serrano Syrup

Shrimp and Grits \$11

Sautéed Jumbo Shrimp in a Tasso Ham Beer-Reduction, Green Onions and Rosemary Polenta

Thai'd and Fried \$10.5

Thai Seasoned Ground Beef, Fried in a Tempura Batter served with a Sweet/Hot Chili Garlic Sauce

Stuffed Mushrooms \$14

Mushroom Caps topped with Crabmeat Stuffing with a Butter Dipping Sauce

Soups and Salads

Additions: Grilled Chicken \$5 Shrimp \$6 Salmon \$11 Steak \$14

French Mushroom \$7

Caramelized Onions and Crimini Mushrooms with Vegetable Stock, topped with Croutons, Parmesan and Provolone Cheese

Soup du Jour \$7

(ask your server for our soup of the day)

Roasted Tomato and Jumbo Crab Salad \$19

Wilted Romaine topped with Jumbo Lump Crab, Roasted Diced Tomatoes, Feta, Parmesan, and Herbs

House Salad \$4.5 side, \$7 dinner

Red Leaf Lettuce, Grape Tomatoes, Cucumber and Red Onions with House-Made Croutons

Choice of Dressings: Blue Cheese, Ranch, Raspberry Vinaigrette, Thousand Island, Light Italian or Balsamic Vinaigrette

Spicy Asian Slaw \$5

Red and Green Cabbage, Cremini Mushrooms, Carrots, Grape Tomatoes

Arugula Salad \$6 side \$9.5 dinner

Arugula tossed in Balsamic Vinaigrette with Parmesan Cheese, Dried Cranberries and Warm Toasted Almonds

Greek Salad \$6 side, \$9.5 dinner

Romaine Lettuce, Feta Cheese, Kalamata Olives, Pepperoncini Peppers, Tomatoes, Capers, Red Onion with our House Greek Dressing

Spinach Salad \$6 side, \$9.5 dinner

Baby Spinach with Roasted Pecans, Pecan Crusted Goat Cheese, sliced Apples with a Warm Bacon Dressing

Caesar Salad \$5.5 side, \$8 dinner

Romaine Lettuce tossed with our House Caesar, Parmesan Cheese and Croutons

Steaks and Chops

Additions: Jumbo Lump Crab \$10

Grilled Ribeye Steak \$34

12 oz. USDA Prime Steak with Mashed Yukon Gold Potatoes, Asparagus, Chipotle Chile Sauce and Tobacco Onions

Pan Seared Filet Mignon \$36

7 oz. USDA Prime Steak served with Mashed Yukon Gold Potatoes and Asparagus with Béarnaise Sauce

New York Strip Steak \$34

10 oz. USDA Prime New York Strip, spicy Montreal seasoned, cooked Pittsburgh style with Maître d'hôtel butter served with Mashed Yukon Gold Potatoes and Asparagus

Char Grilled Pork Chop \$27

Topped with Goat Cheese and Rosemary Port Demi-Glace accompanied by Shoestring Sweet Potatoes and Baby Bok Choy

Seafood

Grilled Salmon \$24

7 oz. Scottish Salmon Fillet, with Basil Tomato Butter Sauce served with Haricot Vert and Pecan Wild Rice

Broiled Crab Stuffed Shrimp \$26

Broiled Jumbo Shrimp stuffed with Crabmeat Stuffing served with Pecan Wild Rice, sautéed Zucchini and Carrots with a Lemon Butter Sauce

Fried Shrimp, Oysters or Combo \$20

Lightly Battered served with French Fries and Cole Slaw

Additions: Onion Rings \$2

Fish Wraps \$17

Crepe Wrapped Lettuce Leaves topped with Broiled Tilapia, Feta Cheese, Pico de Gallo, Sautéed Onions, Shaved Red Cabbage and Hoisin Sauce

Comforts

Pan Seared Chicken \$17

Chicken Breast topped with Lemon Butter Cream, Mushroom Barley Risotto and Baby Bok Choy

House-Made Italian Grilled Hot Sausage \$16

Served with Vinegar Peppers, Onions, and sautéed Green Tomatoes

Pork Tenderloin \$17

Stuffed with Duxelles of Mushrooms and Apples topped with Red Pepper Caper Sauce, Sweet Potato Puree and Haricot Vert

Burger \$12

Char Grilled 8 oz. Certified Hereford Beef Patty with your choice of Provolone, Cheddar or Mozzarella Cheese, Pickles, Tomatoes, Lettuce, Red Onions on a Sour Dough Wheat Bun

Additions: Bacon or Sautéed Mushrooms and Onions \$1 Onion Rings \$2

Thin Crusted Pizza \$12.5

Topped with Spinach, Mushrooms and Mozzarella

Pasta

Seafood Pasta \$21

Sautéed Jumbo Shrimp, Oysters cooked in a Piquant Creole Red Sauce tossed with Linguine

Roasted Tomato and Jumbo Crab Pasta \$22

Jumbo Crab, Roasted Diced Tomatoes with Feta, Parmesan, and Herbs over Linguini

Pasta Eva \$11

Sautéed Garlic, Roma Tomatoes, Fresh Basil, Cream & Parmesan Cheese over Farfalle

Chicken Carbonara \$18

Chicken Breast Medallions on top of Linguini in a Light Creamy Apple-Wood Bacon Infused Sauce