

SOUP —	
FRENCH ONION caramelized onion, rich stock, crouton cheese au gratin	8
CRAB BISQUE lump crab, old bay topping	9
SOUP DU JOUR	7
STARTERS	
CHESAPEAKE CRAB FRIES crab imperial, smoked gouda sauce,	
piquante peppers, scallions, old bay	20
yum yum sauce, seaweed salad	11
CHICKEN POT STICKERS crispy fried dumplings, sweet thai chili sauce	11
BRUSSELS SPROUTS fried brussels, whipped lemon ricotta, candied pecans, gochugaru brown butter,	
onion straws	12
cavatappi, white cheddar cheese sauce, lobster morsels, bread crumbs	18
CRAB AU GRATIN lump crab meat, gruyere, fontina, gouda, scallions, ciabatta bread, crudite	20
add the following to any salad below CHICKEN 8 CRAB CAKE 12 SALMON 10 SHRI	MP 8
kale ranch baby kale, cherry tomatoes, red onion, bacon, gouda, buttermilk ranch	12
COBB romaine, blackened chicken, bacon, tomatoes, hard boiled egg, cucumbers, bleu cheese, avocado ranch	18
CAESAR crisp romaine, shaved parmesan, herb & garlic croutons, creamy caesar dressing	12
HARVEST GREENS	

MAIN —	
PENNE SANTA MARIA shrimp, scallops lump crab meat, aurora cream sauce	26
BUCATINI BOLOGNESE minced beef, mirepoix, marinara, bucatini pasta, parmesan cheese	20
SALMON pan seared, cheesy grits, butter cracker crumble, fried brussels, peppadews, herb crema	24
NAKED FISH	/

spinach, sliced apples, candied pecans, goat cheese,

herb & garlic croutons, champagne vinaigrette

mixed greens, sun-dried cranberries,

toasted almonds, feta cheese,

apple cider vinaigrette

CHAMPAGNE SPINACH





FRESH FISH SELECTION

accompanied with seasonal roots and vegetables
• dress your fish below •

CHESAPEAKE

crab imperial, lobster sauce 10

FIRE ROASTED

fire roasted tomatoes, artichokes, capers, garlic 6

LEMON

beurre blanc 3



PLANT BASED BURGER UPON REQUEST

served with seasoned french fries

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half lb burger, pub sauce, cooper sharp chedar, bread and butter pickles, arugula, applewood smoked bacon, brioche bun

BLACK & BLEU

half lb burger, blackened, applewood smoked bacon, caramelized onions, bleu cheese crumbles, lettuce, tomato, brioche bun

LOBSTER BURGER

half lb burger, lobster morsels, fontina, gruyere & gouda cheese, lettuce, tomato, brioche bun 21

CHESAPEAKE PATTY MELT

half lb burger, monetary jack cheese. crab imperial, texas toast 20

HANDHELDS

SERVED WITH SEASONED FRENCH FRIES

CRAB CAKE

lettuce, tomato, brioche bun 22

23

16

15

15

15

18

LOBSTER GRILLED CHEESE

fontina, gruyere & gouda cheeses, lobster morsels, dijon aioli, texas toast

SALMON BLT

grilled salmon, applewood smoked bacon, lettuce, tomato, remoulade, texas toast

KOREAN FRIED CHICKEN

deep fried boneless chicken breast, gochujang aioli, lettuce, pickles, brioche bun

BRICK OVEN PIZZA

BIANCO

white pizza, house made fresh mozzarella, garlic, white cheddar, asiago, monterey cheddar jack cheese, parmesan, cilantro

CHESAPEAKE BAY
san marzano tomato sauce, crabmeat, shrimp,

fresh mozzarella cheese, old bay dusted

ORIGINAL NEAPOLITAN

san marzano tomato sauce, fresh mozzarella cheese, basil, garlic, EVOO 12

NOTORIOUS F.I.G

white pizza, fresh mozzarella, crumbled bleu cheese, fig jam, arugula, parma prosciutto, balsamic glaze

MEAT MADNESS

san marzano tomato sauce, topped with mozzarella cheese, pepperoni, sausage & ground beef 16

GARDEN

san marzano pizza sauce, mushrooms, green peppers, roasted tomatoes, onions, spinach, garlic, parmesan

FLAMING PIG

white pizza, house made fresh mozzarella & monterey cheddar jack cheese, citrus braised pulled pork, jalapeños, pub sauce, cilantro

BLACKENED CHICKEN RANCH

fresh mozzarella & monterey cheddar jack cheese, garlic, applewood smoked bacon, ranch drizzle

GLUTEN FREE PASTA AVAILABLE UPON REQUEST SEE SERVER FOR ADDITIONAL GLUTEN FREE OPTIONS

