

Soups

CRAB BISQUE

lump crab, minced vegetables,
sherry crab velouté 8

SOUP DU JOUR

chef's special of the day MP

Starters

BRUSSELS & CAULIFLOWER HASH

roasted, crispy onion straws, sweet and hot chili glaze 10

TRUFFLE CALAMARI

flash fried, truffled olive oil, honey lemon glaze 10

CRAB & ARTICHOKE DIP

cast iron baked, three cheese blend, naan bread 13

MACARONI AND CHEESE

crispy applewood bacon, chili panko dust, scallions, 10

POT STICKERS

pan seared, pork dumpling, thai sweet chili dipping sauce 9

WASABI SHRIMP

red onion carrot salad, cucumber wasabi, fried wonton 12

PEI MUSSELS

spicy, fra diavolo, herbs, grilled ciabatta 12

MOZZARELLA

fresh mozzarella, stuffed roma tomatoes, olive oil basil
pesto, red chili oil, balsamic glaze, crispy onion straws 10

Oysters

served by the half dozen

CHAR-GRILLED

garlic butter, cheese, herbs 14

ROCKEFELLER

spinach, bacon, sharp cheddar 14

CHESAPEAKE

crab imperial 16

CLASSIC

cocktail sauce, mignonette, lemon 12

Greens

Chicken 9 | Crab Cake 12 | Shrimp 12 | Salmon 12 | Filet 16

SIGNATURE HOUSE

mixed greens, cucumbers, grape tomatoes, red onions, garlic butter croutons 7

CAESAR

romaine, shaved parmesan, garlic butter croutons, creamy caesar dressing 8

ICEBERG WEDGE

applewood smoked bacon, sundried tomatoes, gorgonzola crumbles, pepperoncini, bleu cheese dressing 9

CRAB AVOCADO

lump crab meat, mixed greens, avocado, roasted tomato corn salsa, lemon parsley vinaigrette 17

ARUGULA WATERMELON

shaved shallots, peppered arugula, honey balsamic drizzle, crumbled feta cheese 11

SHRIMP & SPINACH

baby spinach, applewood smoked bacon, grilled shrimp, red onion, tomatoes, sun-dried cranberries,
candied pecans, goat cheese, house made cranberry vinaigrette 14

Pasta

gluten free & wheat pasta available upon request

PENNE

shrimp, scallops, lump crabmeat, aurora cream sauce, penne, fresh herbs 25

SUMMER CRAB RAVIOLI

house made, lump crabmeat, light champagne cream reduction, blistered grape tomatoes, local sweet corn, baby spinach 24

SHRIMP & CLAMS

sautéed shrimp, littleneck clams, sweet italian sausage, white wine, garlic butter, fresh herbs, linguine 24

LOCAL PAPARDELLE

long ribbon noodles, grilled local zucchini & squash, red onion, grape tomatoes, mascarpone & parma prosciutto 20

MEDITERRANEAN SCAMPI

jumbo gulf shrimp, lemon garlic white sauce, capers, grape tomatoes, roasted artichokes, crumbled feta, torn basil, linguine pasta 24

Sea

all served with creamy parmesan risotto & local vegetable du jour

CHESAPEAKE SHRIMP

baked jumbo gulf shrimp, crab imperial, red wine glaze 25

SEARED SCALLOPS

U-10, basil pesto drizzle, balsamic glaze 27

★ CRABCAKES

housemade, jumbo lump, pommery sauce 36

HALIBUT

potato crusted halibut fillet, rosemary infused hollandaise, blistered tomatoes 28

BLACKENED ROCKFISH

blackened local fillet, warm tomato, black bean sweet corn salsa, garlic cucumber herb garnish 26

Naked Fish

SELECTION OF THE DAY

creamy parmesan risotto & vegetable du jour MP

CHESAPEAKE

crab imperial 8

FIRE ROASTED

fire roasted tomatoes,
artichokes, capers, garlic, 6

LEMON

beurre blanc 3

Farm

BASIL PESTO CRUSTED CHICKEN

house breaded breast, fresh mozzarella, signature marinara, linguine 21

★ HAND CUT NY STRIP

14oz char-grilled, herb compound butter, sour cream and chive mashed, vegetable du jour 36

SEA SALT CHICKEN

olive oil & sea salt grilled twin breasts, roasted cauliflower, tomato red onion ragu, whiskey barbecue glaze 23

★ CHAR-GRILLED FILET MIGNON

8oz angus filet, horseradish mashed potatoes, gorgonzola crema, red wine glaze, crispy onion straws, vegetable du jour 34

★ PERFECT 10

6oz grilled angus filet, 4oz jumbo lump crabcake, sour cream and chive mashed, vegetable du jour 39

★ entrées excluded from vip monday special

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBOURNE ILLNESS