

CRAB FEAST MENU

all-you-can-eat Maryland Blue Crab and choice of two sides \$49pp
2 hours per table

WINE & WINE SPECIALS

beer bucket 5 for \$15

select 16oz craft draft beer \$5

select wine by the bottle \$32

ask your server for daily selection

SIDES

small mixed greens salad

potato salad

corn on the cob

hush puppies

coleslaw

old bay fries

bbq baked beans

all sides \$6

FIRSTS

soup of the day seafood chowder \$8

mixed greens salad carrots, cucumbers, honey vinaigrette \$10

summer “panzanella” burrata, heirloom tomato, focaccia, basil micro greens, balsamic \$16

SECONDS

house made spaghetti bolognese beef & pork ragù, grana padano, fresh herbs \$18

grass-fed beef burger dry aged beef, bibb lettuce, tomato, onion, pickles, smoked paprika aioli \$16

add blue · cheddar · fontina · goat · avocado · shrooms · applewood bacon + \$1.5 · sunny side-up egg +\$2.5
served with house salad, sub hand cut parmesan fries +\$2

‘shroom “burger” vegetarian exotic mushroom patty, basil pesto, grilled onion, arugula \$15

add blue · cheddar · fontina · goat · avocado · shrooms · applewood bacon + \$1.5 · sunny side-up egg +\$2.5
served with house salad, sub hand cut parmesan fries +\$2

margherita pizza crushed san marzano tomatoes, mozzarella, grana padano, basil \$15

add arugula · mushrooms · olives · spinach · red onions +\$1.5
meatballs · prosciutto · sausage · sopressata · bacon · pepperoni · capicola +\$2.5