



Shrimp & Lobster Dip - 12

Generous portions of shrimp and lobster in a creamy blend of cheeses, herbs and spices. Baked in a bread boule



Mako Bites - 12

Fresh Mako shark rubbed with zesty blackening seasoning and seared. Finished with raspberry aioli and accompanied by pickled cucumber and mango salad



Grilled & Roasted Bruschetta - 10

Oven roasted tomatoes, grilled onions, roasted red peppers, roasted garlic and fresh herbs give this traditional favorite a unique twist. Served with grilled baguettes and accompanied by balsamic & herb infused olive oil and shaved parmesan cheese.



Steamed Shrimp - 1/2 lb. . . 10 1 lb. . . 19

Domestic, wild caught jumbo shrimp steamed with celery, onion, lemon, bay leaves and peppercorns in a white wine, garlic, fresh herb and butter broth. Finished with Old Bay seasoning and served with house-made cocktail sauce.



Wasabi Tuna - 12

Sashimi-grade tuna coated in zesty blackening seasonings and seared (served rare). Accompanied by Wasabi cream sauce and pineapple meringue. Garnished with a tempura pineapple ring and pickled ginger



Hummus Sampler - 10

A selection of three types of hummus (roasted red pepper & sun-dried tomato pesto, spinach & artichoke and chipotle) served with a multi-grain baguette, celery sticks, cucumber slices & baby carrots



Big Ben Roll - 10

Brook's locally famous tempura battered and flash fried sushi roll consisting of barbequed eel, crabstick, cream cheese, avocado and cucumber. Finished with #7 sauce.



Gingered Calamari - 10

Pt. Judith Rhode Island calamari marinated in a ginger ale and coated in a mixture of flour, cornmeal and nori. Flash fried and served with a ginger remoulade.



Harbor Steamer Pot - 11

Mussels, crawfish, clams, and shrimp steamed in a white wine, garlic, fresh herb and butter broth. Finished with Old Bay seasoning and server with house-made cocktail sauce.



Steamed Clams - 10

A dozen, fresh (never frozen) Chincoteague little neck clams steamed to order in a white wine, garlic, fresh herb and butter broth. Accompanied by grilled baguettes.



Steamed Mussels - 10

1 lb. fresh, (never frozen) Prince Edward Island mussels and smoked Andouille sausage steamed to order and served in a white wine, garlic, fresh herb and butter broth. Accompanied by grilled baguettes.

Soup and Salad



Shrimp Bisque - 7

Served with a spoon of shrimp ceviche



Italian Salad - 7

Chopped Romaine lettuce, grape tomatoes, sliced roasted red pepper, pepperoncini, fresh mozzarella & sliced almonds drizzled with roasted garlic and balsamic vinaigrette.



Mixed Green Salad - 7

Organic mixed greens, sliced cucumber, grape tomatoes, carrots, sliced red onion, sliced Granny Smith apple and pistachio dressed in a feta cheese vinaigrette



Seaweed Salad - 7

Organic mixed greens & seaweeds dressed in a soy-Wasabi vinaigrette. Garnished with sliced cucumbers, grape tomatoes, sesame seeds and fried wontons

Make any salad a meal by adding your choice of grilled or blackened:

Organic Chicken Breast. . . 6

Local Boat Day Sea Scallops. . . 9

Colossal Blue Crab Lumps. . . 9
Sashimi-Grade Tuna Steak. . . 12
Mako Shark Steak. . . 9
Duck Breast (broiled). . . 9
(6) Domestic Jumbo Shrimp. . . 8
Natural Flat Iron steak of Certified Angus Beef. . . 12
Colossal lump crab cake. . . 12

Entrees



Fresh Mako Shark Steak - 22

Our house specialty.

Broiled in our house herb encrustment and garnished with fresh tomato relish and parmesan cheese. Served atop of potato and ricotta gnocchi tossed in a creamy sun-dried tomato and roasted red pepper pesto sauce (contains ground pine nuts).

Blackened: Served atop a bed of pickled cucumber and mango salad and finished with raspberry aioli. Accompanied by a side of tomato basil infused rice and the vegetable of the day.



Flat Iron Steak - 25

A 10 oz. all natural Flat Iron steak of Certified Angus Beef grilled to order and finished with caramelized shallot sauce and fresh herbs. Accompanied by our signature lobster mashed potatoes & the vegetable of the day.



Eggplant Tower - 24

Breaded eggplant slices layered with sautéed jumbo shrimp, colossal crab, oven roasted tomatoes, roasted red peppers, shitake mushrooms and shaved parmesan cheese tossed in a sun-dried tomato and roasted red pepper pesto sauce (contains ground pine nuts).

Available as a non-seafood offering (contains parmesan cheese).



Duck Two Ways - 26

1: Crispy roasted duck confit paired with fig & dried cherry chutney and mascarpone cheese.
2: Seared duck breast finished with balsamic reduction. Accompanied by roasted fingerling potatoes and the vegetable of the day.



Granny Smith's Bleu Cheese Topped Filet - 32

Grilled tenderloin filet of natural Certified Angus Beef topped with a walnut & bleu cheese pate and caramelized Granny Smith apples and red onions. Accompanied by our signature lobster mashed potatoes & the vegetable of the day.



Herb Encrusted Pork Chop - 24

12 oz. Duroc pork chop broiled to order in our house herb encrustment and finished with Granny Smith apple and molasses cream sauce. Paired with roasted fingerling potatoes & the vegetable of the day



Harbor Crab Cakes - 26

(2) Colossal lump blue crab meat lightly seasoned and bound with shrimp mousse. Broiled in a touch of butter and served over cucumber-dill sauce. Accompanied by a side of tomato basil infused rice and the vegetable of the day



Chicken Chesapeake - 24

Organic chicken breast stuffed with colossal lump crab and shrimp mousse, organic baby spinach and tomato pesto. Finished with sherry cream sauce and accompanied by our signature lobster mashed potatoes and the vegetable of the day.



Blackened Scallops Alfredo - 24

Local Day Boat scallops blackened and served over whole wheat noodles tossed in a spinach & artichoke alfredo. Finished with tomato relish and shaved parmesan.



Tempura Tuna - 25

Sashimi-grade tuna rolled in Nori paper, dipped in our house tempura batter and gently fried (recommended medium-rare). Served over pineapple-miso salsa and finished with a Vietnamese chili aioli (spicy mayo). Accompanied by seaweed salad and tomato basil infused rice.



Vegetarian Tower - 17

Eggplant tower available as a non-seafood offering.
(contains pine nuts and parmesan cheese)

Menu items and prices are subject to change based on seasonal availability and the chef's whims.

Lighter Fare



Bayou Crab Cake - 15

A blackened colossal lump crab cake topped with crawfish and Andouille sausage Remoulade. Served atop a bed of tomato basil infused rice.



Certified Angus Burger - 9

A half-pound of all natural Certified Angus Beef grilled to order and served on a pretzel roll with lettuce, tomato and red onion.

Add apple cider smoked bacon. . . 1.50

Add local Chesapeake Farms cheddar, Colby, Old Bay cheddar, hot pepper jack, smoked cheddar, or crumbled bleu, Swiss, house made pimento. . . 1.50



South Beach Flatbread Pizza - 12

Grilled organic chicken, house made Chimichurri sauce, oven roasted tomatoes, grilled onions, roasted red peppers, chopped artichokes and a blend of cheeses baked on a wheat pita crust.



Crab Cake Sandwich - 13

A broiled colossal lump cake over cucumber-dill sauce. Served with lettuce, tomato and red onion on a toasted Kaiser roll.



Mini Burgers - 10

(3) Certified Angus Beef minis served on French rolls.

Accompanied by the appropriate fixins'.

Add applewood smoked bacon. . . 1.50

Add local Chesapeake Bay Farms cheddar, Colby, Old Bay cheddar, hot pepper cheese, smoked cheddar, or crumbled bleu, Swiss, house made pimento. . . 1.50



Cuban Sandwich - 10

Roasted pork loin, all natural ham, sliced dill pickles, Dijon mustard & Swiss cheese on grilled Panini bread



Roasted Turkey Sandwich - 10

All natural turkey, local Colby and Granny Smith apple slices on grilled Panini bread with roasted garlic aioli. Also available in a wheat wrap.

After Dinner Delights



The Ultimate Brownie - 8

A double layer fudge brownie frosted with chocolate ganache & caramel. Topped with toasted pecans, white chocolate chips, milk chocolate chips and crumbled toffee bits. Served a la mode



Seasonal Bread Pudding - 8

Served warm and topped with ice cream



Cake - 8

Martha's rotating cake selection with appropriate garnishes.



Seasonal Cheesecake - 7

With appropriate garnishes



Sundaes - 6

Your choice of our rotating variety of flavors with whipped cream, chocolate, and caramel sauces.



Mini Creme Brulee - 4.50

Our classic creme brulee downsized. Perfect for three or four sweet bites after dinner. Served with fruit smoothie "shooter."



Cookie and Milk - 2.50

A rotating seasonal selection from Martha's bag of tricks. This warm jumbo cookie comes with a small glass of your choice of 2% or chocolate milk.



Turtle Tart - 3.50

Sure to satisfy your sweet tooth in two or three bites. This little treat pairs nicely with our fair trade organic coffee and consists of caramel, chocolate and nuts. Drizzled with chocolate and caramel sauces and dressed with whipped cream.



Doggie Dessert - 2

Don't forget your favorite four-legged friend! Our doggie cookies are flavored with beef and, best of all, the proceeds go to the Worcester County Humane Society (a no-kill shelter). . . Two cookies.

Our house made desserts are prepared by pastry chef Martha Redding.

After Dinner Drinks



Coffee Drinks - 6.50

Irish Coffee

Jameson's Irish Whiskey & Kahlua

Cosa Nostra

Amaretto Di'Saronna & Tuaca

Caribbean Coffee

Captain Morgan's Rum & Tia Maria

Kahlua & Coffee

Kahlua & Coffee

Nutty Irishman

Frangelico Hazelnut Liqueur & Bailey's Irish Cream.



Cosmos & Martinis - 8

Atlantic Martini

Prairie Organic vodka and Martini and Rossi dry vermouth made "dirty" with a splash of olive juice; served with two olives.

Frank Sinatra

Bombay Sapphire gin with a splash of Martini and Rossi dry vermouth served with two olives. Frank once said, "You need two olives in a good martini. One for you and one for the beautiful woman that's about to walk in the door."

All That Razz

Our house cosmopolitan made with Stolli Raspberry Vodka.

White Chocolate Martini

Godiva white chocolate liquor, vanilla vodka, white creme de cacao.

Dirty Banana Martini

Creme de banana, dark creme de cacao, Godiva chocolate liquor and banana rum with a splash of cream.

Chocolate Martini

Godiva chocolate liquor, Stolli vanilla vodka, dark creme de cacao.



From the Espresso Bar

Espresso - 3.50

Cappuccino - 3

Latte - 4



Specialty Drinks on the Rocks - 8

Great White

Captain Morgan Spiced Rum, Cruzan banana rum, Cruzan orange rum, orange juice, and Pina Colada puree with a dark rum float.

Captain in a Storm

Captain Morgan Spiced Rum and Saranac Ginger Beer. Refreshing and different.

Captain's Peachy Punch

Captain Morgan Spiced Rum, peach schnapps, orange juice, cranberry juice and a little Sierra Mist.



Speciality Mojitos - 8

Mango Mojito

Mango Rum with fresh muddied mango, fresh squeezed lime juice, simply syrup and mint.

Raspberry Mojito

Stoli Raspberry Vodka with fresh squeezed lime juice, raspberry puree, simply syrup and mint.