

# RAW BAR & STEAMERS

# ENTREES

Steamed Shell-On Gulf Shrimp 13/25

whole and 1/2 lb

*(Served with choice of 2 side items; Excluding the Seafood Pasta)*

Steamed Mussels 15

With Sausage in a Garlic Fennel Broth

Maryland Crab Cakes 30

With Island Aioli (Single Cake Dinner Available)

Clam Bucket 18

Steamed Little Neck Clams (20 clams)

Seafood Pasta 26

Shrimp, Scallops & Crab Meat with Linguini tossed in Cajun Cream Sauce or Creole Red Sauce

Snow Crab Legs market

Ordered by the lb

Seared Fresh Halibut Filet market

Oysters on the Half Shell (whole and 1/2 dozen)

Delmarva Oysters

10/18

Raspberry Points

Blue Points market

Crusted with Siracha Rice Crispies, Macadamia Nuts and Ground Tortillas with Sweet Soy Sauce and Guacamole

Jumbo Shrimp (Grilled or Fried) 25/22

Top Neck or Little Neck Clams on the Half Shell available

Whole Dozen

8

Half dozen

Jumbo Shrimp & Crab Imperial 27

Topped with Scampi Butter Sauce

Chicken Bruschetta 23

Grilled Airline Chicken Breast Brushed with Pesto and Topped with Classic Bruschetta Mix, Balsamic Reduction & Melted Mozzarella Cheese

Chilled Shellfish Sampler Tower 70

4 Jumbo Shrimp Cocktail, 2 each Cold-Water Lobster Tails, Jumbo Lump Crab Meat, 8 Crab Claw Cocktail, 4 Top Neck Clams & 4 Blue Point Oysters on the Half Shell

Chicken Caroline 26

Grilled Old Bay Marinated Airline Chicken Breast topped with Sautéed Jumbo Lump Crab Meat, Asparagus and Prosciutto

**SNOW CRAB STEAMER POT 43**

Snow Crab Clusters

Shrimp

Mussels

Clams

Sausage

Red Potatoes

Corn on the Cob

Three Cheese Raviolis 18

Served in Pesto Cream Sauce or Marinara

Grilled Fresh Ahi Tuna Steak 30

With Seaweed Salad & Spicy Garlic Sauce

Seared Fresh Atlantic Salmon Filet 25

Choose from one of our signature sauces:

- Drizzled with Dill Infused Extra Virgin Olive Oil
- Maple Syrup BBQ Glaze
- Whole Grain Mustard Cream

**BLUE CRAB STEAMER POT 39**

Blue Crabs

Shrimp

Mussels

Clams

Sausage

Red Potatoes

Corn on the Cob

"The Caribbean Butler" 26

Char Crusted Pork Flat Iron Steak with Grilled Jumbo Shrimp and Chimichurri Sauce

Grilled or Blackened 14 oz. NY Strip 30

"The Steak Lovers Steak" this popular cut is known for its natural rich flavor

**MIXED STEAMER POT 41**

Snow Crab Clusters

Blue Crabs

Shrimp

Mussels

Clams

Sausage

Red Potatoes

Corn on the Cob

Surf & Turf

Petite Bleu Cheese Crusted 6 oz. "Bistro Steak" with a choice of the following:

- Broiled Lobster Tail (7 oz.) 42
- Crab Cake (Fried or Broiled) 37
- Grilled Shrimp (3 each) 35
- Fried Shrimp (3 each) 32

# SIDES

Fries

Starch of the Day

Veggie of the Day

Corn on the Cob

Cole Slaw

25

25

25

15

15

# ENTREE ADD ON'S

Sautéed Jumbo Lump Crab Meat (2 oz.) 9

Lobster Tail 7 oz. 22

Snow Crab Cluster

Jumbo Lump Crab Cake

Grilled Shrimp

Fried Shrimp

Caramelized Onions

Sautéed Mushrooms

market

15

10

6

1

15



When you see this symbol, know that a portion of the proceeds go to the Health, Education, and Financial Stability of our local neighbors in need.