

## TUNA NACHOS

seared sesame seed crusted tuna, atop wonton skins and seaweed salad with sweet teriyaki, red chili and wasabi aiolis 11

## MOM'S SHRIMP

with hot bread for dippin' (GF without bread) 11

## BAIT

a heaping plate of crispy calamari served with pesto cream and Carolyn's marinara 11

## HOT BACK FIN CRAB DIP

topped with bubbly cheese served with a baguette & crudités (GF without bread) 12

## FLASH FRIED GREEN TOMATOES

with a smoked red tomato vinaigrette and chèvre 11

## MEAT ON A STICK

grilled marinated beef tenderloin chunks with sweet potato fries, house made chimichurri and pickled horseradish red onions 13

## STEAMED SHRIMP

1/2 lb. of jumbo pan steamed spiced shrimp with sweet onions and served with mango cocktail sauce 12

## L.F.B'S CLAMS CASINO

(5) stuffed with prosciuttini ham, topped with housemade bread crumbs, our garlic butter and crispy bacon 9

## OYSTERS ST. MICHAELS

topped with super lump crab meat, prosciutto, champagne sauce & toasted pistachios 13

## OYSTERS ON THE HALF

Mumford local Salt Shakers 1/2 dozen 12 | bakers 23  
Chesapeake Bay Oysters 1/2 dozen 10 | bakers 19  
Ask about our visiting Oysters MKT

## DELMARVA TOP NECK CLAMS

1/2 dozen 9 | bakers dozen 17

cup 6 | bowl 8

## CREAM OF CRAB SOUP

with sherry

## CHEF'S SOUP OF THE DAY

House balsamic romano vinaigrette, housemade buttermilk ranch, Ken's thousand island, honey mustard or chunky bleu cheese dressings

Add to salads for an additional charge: seared tuna, grilled shrimp, grilled chicken breast, seared scallops, fried chicken tenders, jumbo lump crab cake and/or grilled beef tenderloin

## TERRAPIN FARMS

### BIG HOUSE SALAD

topped with stilton bleu cheese crumbles 8

### PITTSBURGH STEAK SALAD

grilled tenderloin tail, caramelized onions, sautéed forest mushrooms, tomatoes, cucumbers and stilton bleu cheese crumbles tossed with A-1 spiked creamy vinaigrette atop crispy skin-on fries 15

### BIG CAESAR SALAD

with house made roasted garlic dressing & croutons topped with Parmigiano Reggiano (GF without croutons) 8

## PALM VALLEY

### ROASTED BEET SALAD

fresh roasted red and yellow beets atop a herb pesto, garnished with chèvre, local honey, spiced candied pecans and micro beet greens 10

Served with starch and vegetable of the day

Add a side house or Caesar salad to your entree +3

Add a crab cake, grilled or fried shrimp, seared sea scallops or broiled lobster tail to your entree for an additional charge

## SEARED STEAK FISH

topped with two grilled shrimp and lobster butter 24

## SUPER LUMP CRAB CAKE(S)

single or twin, served with island aioli 18 / 29

## 16/20 JUMBO SHRIMP

fried or grilled (GF with grilled), one half pound, wild caught 20

## BROILED 12OZ LOBSTER TAIL

served with reel hot drawn butter MKT

## FREDDY'S SEAFOOD PASTA

jumbo shrimp, back fin crab, sea scallops, squash, and tomatoes in a light garlic sauce tossed with mafaldine pasta (GF w/out pasta) 28

## CHICKEN CHESAPEAKE

broiled marinated bone in chicken breast with a super lump crab, diced tomato, old bay béchamel atop mafaldine pasta (GF without pasta) 28

## BEEF TENDERLOIN



roasted garlic rubbed 8 oz center cut, stilton bleu cheese crusted with our house tawny port demi-glace 36

## GRILLED PETITE FILET

topped with caramelized onions and forest mushrooms 26

## SURF AND TURF

5 oz grilled center cut filet served with:

- broiled 10 - 12 oz lobster tail MKT 
- broiled super lump crab cake 38
- grilled (GF with grilled) or fried shrimp 32 

## CHICKEN ROCKEFELLER

broiled marinated bone in chicken breast wrapped in prosciutto, stuffed with creamy pecorino romano, spinach, bacon and pernod stuffing with a lemon veloute sauce garnished with Parmigiano Reggiano 18

## GRILLED TWIN RIBEYE PORK CHOPS

with an apricot horseradish glaze and crispy onions (GF without onions) 20