

Dinner Menu

Appetizers

Seafood Sampler for
Two

Crab balls, stuffed
mushroom caps, clams
casino, BBQ shrimp

\$15.99

Crab Balls

An appetizer portion of
our world famous crab
cakes \$11.99

Potato Skins

Seafood – shrimp, scallops & crabmeat \$13.99

All American – cheese & bacon \$6.99

Mexican – chili and cheese \$7.99

Buffalo Wings

Mild, hot, garlic, Old Bay or bbq \$7.99

Smothered Fries

A mound of hand cut fries with melted cheddar cheese, bacon and green onions served with ranch dipping sauce \$7.99

Homemade Mozzarella Logs (4)

The Original – cut and breaded fresh daily \$6.99

BBQ Shrimp

Delicious shrimp wrapped in bacon and topped with BBQ sauce \$9.99

Stuffed Mushroom Caps

Stuffed with crab imperial \$10.99

Clams Casino

Top neck clams topped with our homemade garlic butter, bacon & cheese \$10.99

Steamed Shrimp

Full ½ pound, steamed Baltimore style in beer & onions with Old Bay \$9.99

Mussels

Smothered in a white wine butter garlic sauce, served with garlic bread \$8.99

Steamed Clams

One dozen little necks \$8.99

Jumbo Shrimp Cocktail (6) \$9.99

Crab dip

Served with toasted bread for dipping \$10.99

Chicken Fingers \$7.99

Beer-Battered Onion Rings \$6.99

Homemade Soups

Cream of Crab Soup

Made fresh daily with Maryland crab meat \$5.99

Cream of Crab Cake Soup

Our cream of crab soup topped with our homemade crab balls \$10.99

Soup du Jour

Made fresh daily and sure to please

French Onion

Topped with melted provolone cheese and homemade croutons \$5.99

Chili Con Carne

Hearty & delicious with a side of chopped onion & nacho chips \$6.99

Salads

Dressing Choices: Blue Cheese, Ranch, Honey Mustard, Thousand Island, Italian, French, Raspberry Vinaigrette

Field of Greens

Spring mix greens, raspberry walnut dressing, topped with crushed walnuts and blue cheese

Sm. \$4.99 Lg. \$8.99

Garden Salad

Sm. \$4.99 Lg. \$8.99

Chef Salad

Fresh, crisp garden vegetables with ham, cheese & turkey

\$9.99

Greek Salad

Fresh romaine, imported Feta cheese, pepperoncini, tomatoes, onion, cucumber & black olives topped with a homemade Greek dressing \$9.99

Caesar Salad

Fresh bed of Romaine topped with cheese, croutons & creamy Caesar dressing

Sm. \$4.99 Lg. \$8.99

Add grilled chicken breast \$6.99

Choose from Mesquite or Plain

Add grilled steak \$8.99

Add tuna steak \$8.99

Add shrimp (5) \$6.99

Entrees

Served with Choice of Two: Baked Potato, French Fries, Pasta (add \$1.99), Roasted Garlic Mashed Potatoes, Homemade Coleslaw, Beer-Battered Onion Rings (add \$1.99), Pickled Beets, Applesauce, Garden Salad, Field of Greens, Vegetable du Jour, plus Baked Bread

Add to any entrée: Crab Cake \$11.99, Lobster Tail \$14.99, (5) Sautéed Shrimp \$6.99

Coins "Famous" Maryland Style Crab Cakes

No mumbo – just jumbo!

(1) \$15.99 (2) \$24.99

Steak and Cake

An 8 oz. sirloin paired with our famous jumbo lump crab cake \$25.99

From the Sea

Stuffed Filet of Flounder

Broiled flounder topped with jumbo lump crab imperial \$24.99

Filet of Flounder

Broiled to perfection or deep fried to a golden brown \$17.99

Fried Shrimp

Freshly breaded shrimp served with homemade cocktail sauce \$19.99

Stuffed Shrimp

Luscious shrimp over-stuffed with all jumbo lump crab imperial \$24.99

Broiled Scallops

The seas' finest broiled to perfection with lemon, white wine and garlic – Market Price

Crab Imperial

Mounds of jumbo lump crabmeat boiled in a delicate cream sauce \$23.99

Soft Shell Crabs (in season only)

Three jumbo soft shell crabs sautéed to perfection – Market Price

Broiled Seafood Platter

Flounder, scallops, shrimp & jumbo lump crab cake \$24.99

Twin Lobster Tails

Two 4 oz. cold water tails broiled \$28.99

Topped with crab imperial \$35.99

From the Land

Charbroiled to Your Taste

Rare- cold red center, Medium-rare – warm red center

Medium – warm pink center, Medium – well – hot lightly pink center

Well done – grey center, not responsible for well – done beef orders

Blackened or Pittsburgh – Style (rare or medium – rare only) Steaks \$2.00 extra

New York Strip Steak

12 oz. \$19.99 18 oz. \$24.99

Filet Mignon

8 oz. \$22.99 10 oz. \$26.99

Prime Rib 8 oz. \$16.99 16 oz. \$22.99

Tournedos du Jour

Sautéed twin filets with chefs special homemade sauce \$23.99

Chicken Imperial

Grilled chicken breast topped with our delicious crab imperial \$23.99

Marsala

Served in a Marsala wine sauce & mushrooms

Chicken \$17.99 Veal \$19.99

Parmigiana

Hand breaded and topped with a homemade tomato sauce and imported cheese

Chicken \$17.99 Veal \$19.99

Veal Cutlet

Breaded cutlet topped with mushrooms & brown gravy \$19.99

Chopped Sirloin

A "common cents" meal – topped with onions & gravy \$12.99

Fried Chicken

A down-home meal – breast, thigh, leg & wing \$12.99

\$3.00 plate charge for sharing ~ 18% gratuity added on parties of 6 or more

Sandwiches and Burgers

Served with chips & pickle or have served as a platter with fries and homemade coleslaw for an additional \$3.00 (no substitutions)

Coins "Famous" Maryland Style Crab Cake

All jumbo lump, broiled. \$12.99

Grilled Chicken

Plain, Mesquite or BBQ \$9.99

Open Faced Reuben

Corned beef, sauerkraut, dressing & Swiss cheese \$9.99

Sesame Teriyaki Tuna

Served with wasabi mayo on a Kaiser roll \$12.99

Cheeseburger \$8.99

With American cheese

Bacon Cheese Burger

With Cheddar Cheese \$9.99

Swiss Burger

With mushrooms \$9.99

“Vini” Burger

With green peppers, onion, mushrooms & provolone cheese \$10.99

Pasta

Served with choice of 1 side & fresh baked bread

Spaghetti & Meatballs

“That’s Italian!” \$12.99

Fettuccini Alfredo

Mounds of fettuccini served in a creamy Alfredo sauce \$13.99

Linguini

Served with your choice of white or red clam sauce. An “Old Country” favorite \$14.99

Seafood Alfredo

Mounds of fettuccini served in a creamy Alfredo sauce and topped with shrimp, scallops & jumbo lump crab \$23.99

Beverages

Coffee 1 free refill \$1.75

Iced Tea 1 free refill \$2.25

Unsweetened or Raspberry

Soft Drinks \$2.25

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Pink Lemonade, Dr. Pepper, Mountain Dew (1 free refill)

Hot Tea Regular or Decaf \$1.75

Milk or Juice No Refills \$2.50

Cranberry, Pineapple, Orange, Grapefruit, Tomato