



STARTERS

Calamari Fries

fried golden brown and served with cocktail sauce 8.

Vegetable Spring Rolls

served with soy wasabi dipping sauce 9.

Sesame Crusted Seared Ahi Tuna

served with Wakimi seaweed salad, pickled ginger, wasabi and soy sauce 13.5

Rockfish Fingers

battered and served with cocktail, tartar and lemon 9.

Artichoke and Crab Dip

a creamy cheesy dip made with jumbo lump crab meat, served in a sourdough bread bowl with tortilla chips 13.



Seafood Skins

potato wedges topped with a rich cheesy mixture of shrimp, scallops, crab and crawfish, baked to a bubbly golden brown 12.



Potato Skins

potato wedges topped with a blend of Monterey jack and cheddar cheese, smokey bacon, topped with scallions and sour cream 9.

Quesadilla

marinated grilled chicken and 4 cheeses stuffed inside a garlic herb tortilla, served with chipotle cream 10.

Steamed Shrimp

peel and eat shrimp served with cocktail sauce - 1/2 lb. 9. 1 lb. 18.

SOUPS

Cream of Crab Soup
cup 5. bowl 7.

Red Seafood Chowder
cup 5. bowl 7.

SANDWICHES

All sandwiches served with potato chips.
Substitute french fries for an additional 2.50

Cheeseburger

grilled CERTIFIED ANGUS BEEF® burger served on a brioche roll with choice of cheddar, Swiss, American or bleu cheese. Cooked to medium unless otherwise specified 10.
Add: grilled mushrooms, bacon, grilled onions, jalapeños - 50¢ each

Turkey Burger

grilled juicy turkey burger served on an 84 layer croissant bun 10.

Blackened Grouper Sandwich

served on a potato knot roll with wasabi aioli 10.



Maryland Crab Cake Sandwich

served on a potato knot roll with old bay mayonnaise 13.

Herb Marinated Grilled Chicken Breast Sandwich

served on a brioche roll, topped with smokey bacon and cheddar cheese 10.

Triple Decker Turkey Club

smoked turkey breast, cherrywood bacon, multi-grain bread, lettuce, tomato, avocado and mayo 10.

Crab Imperial Sandwich

house recipe crab imperial baked on an over-sized English muffin with cheddar cheese 12.

Grilled Ahi Tuna Sandwich

served on a potato knot roll with a teriyaki glaze 13.5

BLT

applewood smoked bacon, thick cut wheatberry bread, local farm fresh tomato, green leaf lettuce and mayo 8.

ENTREES

Served with your choice of any two sides:
Mac 'n Cheese, Fries, Baked Potato, Stewed Tomatoes, Creamed Spinach,
Locally Grown Vegetable of the Day, Au Gratin Potatoes

Maryland Crab Cakes

fresh Maryland jumbo lump - a rudder specialty for 30 years 27.

Crab Imperial Stuffed Rockfish

topped with a roasted garlic lobster cream sauce 25.



Jumbo Fried Shrimp

butterfly cut and hand breaded jumbo shrimp served with cocktail sauce 20.

Tempura Dusted Colossal Sea Scallops

pan seared scallops topped with a soy glaze 25.

Broiled Seafood Lovers Platter

Maryland crabcake, shrimp, scallops and rockfish 25.

Fried Seafood Platter

Maryland crabcake, shrimp and rockfish fingers 25.

Flat Iron Steak

pan roasted blackened 8 oz. steak smothered with grilled mushrooms and onions 16.

Prime Rib

slow roasted pepper crusted prime rib, served with au jus and horseradish cream 24.

Chicken Chesapeake

topped with crab imperial and asparagus with a rich imperial sauce 19.

Penne Pasta

tossed with a roasted garlic parmesan cream sauce & grilled vegetables 16.
Add grilled shrimp or grilled chicken 6.00

Steamer Pot

lobster claw, steamed shrimp, clams, mussels, crawfish, corn on the cob, andouille sausage and potatoes simmered in a rich broth with fresh herbs 26.



SALADS

Add to any salad: grilled chicken or shrimp 6. Ahi tuna 8.

House Salad

mixed greens topped with tomatoes and cucumbers with buttermilk ranch or raspberry vinaigrette 4.

Caesar

crisp romaine hearts tossed with our house made classic creamy garlic dressing with shaved parmesan cheese and croutons 8.

Wedge

big 'ol wedge of iceberg topped with our malted buttermilk ranch dressing, thick cut cherry wood smoked bacon, tomatoes, bleu cheese crumbles and cucumbers 8.

Mixed Field Greens

tossed in a pepperoncini vinaigrette, slow roasted red and yellow tomatoes, crumbled chevre, hearts of palm and sunflower kernels 8.

Tomato and Fresh Mozzarella Salad

served over field greens topped with balsamic syrup, e.v.o.o., sea salt, cracked black pepper and fresh basil chiffonade 8.

Chopped Salad

crisp romaine, shoepeg corn, tomato, cucumber, avocado and shredded cheddar hand tossed in a light lemon vinaigrette 8.

18% Service Charge on Parties of 8 or More

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness