



STARTERS

Middleneck Clams

pan roasted, tossed in chardonnay butter broth with sriracha, garlic, saffron and green onions, served with grilled baguettes 10.

Chicken Wings

Buffalo style wings tossed in Frank's Red Hot Sauce. Served with bleu cheese and celery 10.

Chicken Tenders

served with honey mustard or bbq 8.

Tree Hugger

roasted garlic hummus served with celery, carrots, chilled edamame and tortilla chips 10.

Artichoke and Crab Dip

a creamy cheesy dip made with jumbo lump crab meat, served in a sour dough 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.

Rockfish Fingers

battered and served with cocktail, tartar and lemon 9.

Nachos

tortilla chips piled high with chili and queso blanco and topped with lettuce, tomatoes, jalapeños and sour cream 12.

Quesadilla

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

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

Steamed Shrimp

peel and eat shrimp served with cocktail sauce - ½ lb. 9. - 1 lb. 18.

Basket of Edamame

served chilled & sprinkled with sea salt 7.

Basket of Fries 5.

Old Bay fries 6. Cheese fries 7.

Fried Seafood Platter

jumbo lump crabcake, jumbo shrimp and rockfish fingers served with cocktail, tartar and lemon 19.

SOUPS & SALADS

Cream of Crab Soup or Red Seafood Chowder
cup 5. bowl 7.

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

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.

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.

Mixed Field Greens

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

Chopped Salad

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

SANDWICHES

Served with potato chips.

Substitute french fries for an additional 2.50

Cheeseburger

grilled CERTIFIED ANGUS BEEF® 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.

BLT

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

Grilled Ahi Tuna Sandwich

served on a potato knot roll with a teriyaki glaze 13.5

Crab Imperial Sandwich

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