

STARTERS

FRESH MOZZARELLA, RIPE TOMATO AND BASIL LEAVES

Drizzled with Balsamic Vinaigrette

FRIED GREEN TOMATO CRAB STACK

With Pear Rémoulade

FRESH CRISP CALAMARI AND SHRIMP

BACON WRAPPED BBQ SHRIMP

With Hawaiian BBQ Sauce and Tropical Pineapple Salsa

MARYLAND STYLE CRAB CAKE

With Three Sauces ~ Cajun • Sweet Wasabi • Pear

~~ **Wine Recommendation** - Basignani Winery Chardonnay 1/Glass ~~

ACCOMACK OYSTER SAMPLER

6 Baked Oysters - 3 Ways

CHICKEN LIVERS AND WATER CHESTNUTS IN BACON

With Horseradish Dipping Sauce.

Since 1976!

ISLAND SUNSET SHRIMP COCKTAIL

Grilled and chilled Mojito Shrimp (4) garnished with fresh Pineapple and Mint

BLACKENED SCALLOPS

On Polenta with Cilantro Oil

CLASSIC CLAMS CASINO

NORI CRUSTED SEARED TUNA TENDERLOIN

With a Basil-Wasabi Aioli

SUCCULENT LOBSTER TEMPURA

With Citrus Ponzu Dipping Sauce

FRESH SALADS

FAGER'S ISLAND CLASSIC CAESAR ~

Ms. JEAN'S SPINACH SALAD ~

*With Baby Organic Spinach, Apple, Cashew Nuts,
Golden Raisins and Sun Cured Cranberries,
Creamy Honey-Dijon Dressing*

HOUSE SALAD ~

*Seasonal Field Greens with Toasted Pine Nuts
and Lemon-Raspberry Vinaigrette
(with Crumbled Bleu Cheese) ~*

SOUPS

Created and priced daily

MAIN COURSES

PAN SEARED ATLANTIC SALMON FROM "THE CLEAN FISH ALLIANCE"

With fruited rice.

CHILEAN SEA BASS BROILED WITH PLUM-SESAME GLAZE

Accompanied by a Jumbo Prawn and Thai Basmati Rice

CHEF'S FRESH CATCH - At Market

- *Sauteed with Capers, Lemon Beurre Blanc with Hot Onions --or--*
- *Oven finished and topped with Crab Imperial --or-- Grilled, with Rosé Cream Sauce
With starch and vegetable.*

MARYLAND STYLE JUMBO LUMP CRAB CAKES

With starch and vegetable

MARYLAND STYLE CRAB CAKE COMBOS

- *One Crab Cake & Three Seared Scallops*
- *One Crab Cake & Lobster Tempura
With starch and vegetable*

~~ **Wine Recommendation** - Chateau Coustat Graves Blanc Glass ~~

SWEET COLD WATER LOBSTER TAIL - At Market

Baked Russet Burbank Potato and Vegetable

6 oz. HOUSE CUT "ALL NATURAL" FILET and

- *Crab Cake*
 - *Three Seared Scallops*
 - *Lobster Tempura*
- With starch and vegetable*

SURF & TURF - At Market

*"All Natural" Beef Tenderloin Filet with Wild Mushroom Ragout and
South African Lobster Tail. Baked Russet Burbank Potato and Vegetable*

"ALL NATURAL" BEEF TENDERLOIN FILET

With Caramelized Onion, Mashed Potatoes and Vegetable

HERBED BLEU CHEESE CRUSTED "ALL NATURAL" NEW YORK STRIP STEAK

Char-Broiled 14 oz. Aged Angus, with Sauce Bordelaise. Mashed Potatoes and Vegetable

PRIME RIB with Fresh Shaved Horseradish

A House Star since 1976! With starch and vegetable

~~ **Wine Recommendation** - Cline Ancient Vines Zinfandel Glass ~~

ORIGINAL CRISPY ROASTED DUCKLING

Semi-boned with Orange Sauce and Candied Walnuts. Mashed Potatoes and Vegetable

RISOTTO OR ORIENTAL RICE NOODLES

*Mixed Vegetables, Romano Cheese and Fresh Basil
Topped with Lobster Tempura
Topped with Three Seared Scallops*