

APPETIZERS

Calamari

Lightly Fried and Served with Lemon Pepper Aioli, Hot and Sweet Chili Pepper Relish and Pickled Banana Peppers **8.99**

Chesapeake Crab Dip

Crab and Young Artichoke Fondue Served with Grilled Flatbread **10.99**

Steamed Mussels Provencal

Prince Edward Island Mussels Steamed in White Wine with Shallots, Garlic and Fresh Herbs **12.99**

Tandoor Marinated Chicken Satay

Yogurt and Spice Marinated Boneless Chicken Served with Cucumber Mint Raita **8.99**

Crab Fritters

Fried until Golden Brown and Served with Basil Aioli and Crispy Capers **7.99**

Shrimp Tempura

Hand Battered Gulf Shrimp Served with Pickled Red Onions and Citrus Teriyaki Sauce **9.99**

Crab Bruschetta

Crab and Avocado Salad Drizzled in Olive Oil and Served on Toasted Baguette **8.49**

SOUPS

Soup of the Day **7.49**

Rhode Island Clam Chowder

Local Top Neck Clams and Fresh Tomato **7.49**

SALADS

Caesar Salad

Chopped Romaine Tossed with our Homemade Dressing, Croutons and Parmesan Cheese **7.99**

Wedge Salad

Iceberg Lettuce Topped with Shaved Sweet Onions, Cherry Tomatoes and Maytag Blue Cheese Dressing **6.99**

Tomato and Mozzarella Salad

Red and Yellow Tomatoes with Fresh Basil and Extra Virgin Olive Oil **7.99**

Summer Berry Salad

Seasonal Berries, Pistachios, Goat Cheese, Raspberry Balsamic Vinaigrette **8.29**

Young Romaine Salad

Cherry Tomatoes, Seedless Cucumbers, Vidalia Onions and Champagne Vinaigrette **7.49**

ENTRÉES

Pan Roasted Atlantic Salmon

Served with Rice Pilaf, French Green Beans and Lemon Caper Butter Sauce **22.99**

Shrimp Scampi

Tossed with Fettuccini in a Garlic Chardonnay Butter Sauce **19.99**

Pan Seared Bronzini

Roasted Cauliflower, Marcona Almonds, Grilled Scallions and Romesco Sauce **24.99**

Day Boat Scallops

Yellow Corn and Melted Leek Ragout, Lardons, Salsa Verde **24.99**

Chesapeake Crab Cakes

Served with French Fries, Coleslaw and Red Bell Pepper Aioli **29.99**

Flounder with Lump Crab Meat

Served with Rice Pilaf, English Peas and Leek Fondue **25.99**

Slow Roasted Prime Rib-Friday and Saturdays Only

Mashed Potato and Daily Vegetable Served with Horseradish Sauce **25.99**

Grilled 6oz. Filet Mignon

Mashed Potato, Asparagus, Garlic Herb Butter **24.99**

Filet Oscar

Our Grilled Filet Topped with Jumbo Lump Crab Meat Served with Béarnaise Sauce **28.99**

Free Range Grilled Chicken Breast

Mashed Potato, French Beans, Roasted Garlic Cream **16.99**

Bone-In Roasted Pork Rack

Parmesan Polenta, Wilted Swiss Chard, Grain Mustard Sauce **21.99**

Oven Roasted Lamb Shank

Tuscan Beans, Garlic Spinach and Gremolata **24.99**

Fettuccini

Sweet Cherry Tomatoes with Fresh Garlic, Spinach and Extra Virgin Olive Oil **15.99**

Side Dishes

Sautéed Asparagus **5.00**

Garlic Spinach **5.00**

Mashed Potato **5.00**

French Fries **5.00**

Rice Pilaf **5.00**

Roasted Mushrooms **5.00**

DESSERTS

All of our desserts are prepared fresh daily by our Sous Chef, Ron Roseboro.

Crème Brulee

Egg custard with a Touch of Stoli Vanilla Topped with Caramelized Sugar **7.00**

Strawberry Shortcake

Homemade Sponge Cake, Fresh Strawberries, Whipped Cream **7.00**

Homemade Banana Bread Pudding

Served with a Warm Bourbon Crème Anglaise **7.00**

Brownie Tower

Homemade Chocolate Brownie (no nuts) Served with Vanilla Ice Cream, Chocolate Sauce, and Whipped Cream. Topped with Chocolate Shavings **7.00**

Seasonal Fruit with Whipped Cream **7.00**