

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

(all burgers and sandwiches served with French fries)

Pan Roasted Atlantic Salmon

Served with Rice Pilaf, French Green Beans and Lemon Caper Butter Sauce **16.99**

Grilled Angus Burger

Served with Choice of Swiss, American, Cheddar or Blue Cheese on a Kaiser Roll **9.99**

Mediterranean Lamb Burger

Served on Flatbread with Spinach, Tomato, Red Onion, and Topped with Cucumber Mint Raita **12.99**

Shrimp Scampi

Tossed with Fettuccini in a Garlic Chardonnay Butter Sauce **16.99**

Grilled 8oz. Flat Iron Steak

Slow Roasted Fingerling Potatoes, Wilted Spinach and Garlic Herb Butter **15.99**

Indigo Crab Cake Sandwich

Served with Coleslaw and Topped with Lemon Aioli **14.99**

Cobb Salad

Grilled Chicken, Avocado, Tomato and Bacon Tossed in our Maytag Blue Cheese Dressing **13.99**

Seafood Cobb Salad

Served with Rock Shrimp and Crab Meat Tossed in a Shallot Lime Vinaigrette **15.99**

Chicken Caesar

Served with Parmesan Cheese and Croutons **13.99**

Fried Rock Shrimp Po Boy Sandwich

Served with Coleslaw, Tomato and Tartar Sauce **12.99**

Smoked Turkey Panini

Melted Swiss Cheese, Tomato and Chipotle Mayo Served on Pressed Sourdough Bread **10.99**

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**