COLD SEALED SUSHI GRADE TUNA
We care tremendously about your safety. Our food is susceptible to cross contact with cocktail sauce & mustard sauce, and choice of 1 sushi roll

WEDNESDAY, APRIL 17TH, 2019

FEATURED BEVERAGES:
Frosé 9.00
A wine based summer slushie that’s cold and refreshing... and for adults only!
FROZEN TRADITIONAL MARGARITA 8.50
Tequila, lime, salted rim
THE CLEAN CLASSIC 9.00
Hendrix gin, St. German liquor, served over ice w/ cucumber water and fresh lime

FEATURED SPIRIT
SAGAMORE RYE WHISKEY

H OZ. FROSTY DRAFFTS
DOGFLISH SUPER EIGHT (5.3%) 6.00
Ale made with red sea salt, prickly pear, mango, boysenberry, raspberry, elderberry, and kiwi juice, and toasted quinoa
MILLER LITE (4.2%) 3.75
Deep, golden, radiant quality and brilliant hue, American lager
WOLF PUP SESSION IPA (4.5%) 5.25
Hoppy and refreshing w/ tropical and citrus notes
STELLA ARTOIS (5.2%) 6.00

FOUNDERS ALL DAY SESSION IPA (4.7%) 6.00
Balanced hop, malt, and barley notes with a clean finish

HOMEMADE SOUPS & CHOWDERS 6.75
CHESAPEAKE SEAFOOD CHOWDER
JALAPENO LOBSTER Bisque

SCOTISH SALMON, choose caramelized w/ shaved parmesan or grilled w/ dijon cream and a choice of 2 sides 21.95
CHESAPEAKE BAY CRAB CAKES, served w/ homemade tartar sauce, salted fries and coleslaw 26.95
BROILED COMBO, w/ cod, scallops, stuffed shrimp and a choice of 2 sides 20.95
GRILLED CAPE HATTERAS YELLOWFIN TUNA, over mashers w/ a lobster cream sauce & a choice of 1 side 23.95
FARMERS PLATE, a vegetable collective working together for a common goal garnished w/ rainbow micro greens 16.95
“FLASH FRIED” ATLANTIC FLOUNDER, served with tartar sauce, salted fries, and lemon 25.95
GRILLED COMBO, w/ a shrimp skewer, scallop skewer, beef tip skewer & a Chesapeake Bay broiled crab cake w/ a choice of 2 sides 29.95
CASHEW CRUSTED ALASKAN COD, served over saffron rice, topped with Meyer’s coconut rum sauce & a choice of 1 side 19.95
GRILLED BONE IN BERMUDA FARM 12 OZ. PORK CHOP, served over mashers, apple aguachile & a port demi glaze 23.95
STEAMED ALASKAN RED KING CRAB LEGS, served w/ drawn butter & a choice of 2 sides 28.95
GRILLED BOSTON SWORDFISH, served over mashers, mustard cream sauce & a choice of 2 sides 21.95
GRILLED BLACKENED LOCAL ROCKFISH, w/ black bean and corn salsa, served over rice, and a choice of 1 side 28.95
GRILLED JUMBO U-10 SCALLOPS, w/ garlic lemon marinade, spinach risotto, topped w/ dijon sauce and a choice of 1 side 28.95
KOBE BEEF BACON CHEESEBURGER, lettuce, tomato, w/ sautéed mushrooms & provolone cheese 18.95

APPETIZERS
BIG FISH SPINACH DIP, w/artichokes, spinach, sour cream, salsa & tortilla chips 8.95
CLAMS CASINO, on the half shell served w/ a lemon wedge (4) 11.95
BURRATA, w/ slow roasted tomato & burrata cheese, served w/ toasted Ciabatta bread 9.95
HANDCRAFTED BUFFALO CHICKEN PIZZA, w/ Monterey Jack cheese and ranch dressing 9.95
CHESAPEAKE BLUE CRAB DIP, served w/ blue crab, capers, cheddar cheese and Ciabatta bread 13.95
BLACKENED SHRIMP & BEER BATTERED AVOCADO (5), served w/ cucumber & melon slaw & a chipotle crème 11.95
MOLTEN GOAT CHEESE DIP, w/ fresh kalamata olives, slow roasted tomatoes, and rosemary served w/ Ciabatta bread 10.95

***FEATURED USDA PRIME BEEF SELECTION***
PRIME 12 OZ RIBEYE, served with Nova’s potatoes, creamy spinach, topped with onion rings 36.95
GRILLED PRIME 12 OZ NEW YORK STRIP, over mashers, demi glaze & a choice of 1 side 34.95

TRY OUR YUMMY HOMEMADE FAMILY STYLED MAC & CHEESE:
Plain (8) Shrimp (12) Crab (14) 36.95
ADDITIONAL HOMEMADE SIDES 3.95
Fruit Cup / Sauteed Spinach / Creamy Succotash
Broccoli / Sweet Corn and Spinach Risotto

ADDITIONAL HOMEMADE DESSERTS 6.95
Key Lime Pie / Tiramisu

Dear Guests with Allergies
We care tremendously about your safety. Our from-scratch kitchen includes an active baking, note, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially with individuals with certain medical conditions.