**HOMEMADE SIDES**

**JUST FOR LUNCH**

- **HAND ROLLED MIDDLE NECK CLAMS** 12.95
- **HAND ROLLED SHRIMP & VEGETABLE SPRING ROLLS** 11.95
- **BLACKENED ‘RARE ONLY’ TUNA** 11.95
- **HONEY WHISKEY SMOKED SALMON NAPOLEON** 11.95
- **GRILLED CHARCOAL SHRIMP SKEWER** 9.95
- **FLASH-FRIED HAND BREADED FRIED OYSTERS** 10.95
- **FLASH-FRIED HAND BREADED FRIED SHRIMP** 8.95
- **BUFFALO CHARCOAL CHICKEN TENDERS** 5.95
- **BROILED BABY SEAFOOD CAKES (3)** 9.95

For any main course, choose any small salad & soup of the day.

**HOUSE**
- Spring mix, tomato, gorgonzola, walnuts, maple walnut vinaigrette

**CAESAR**
- Crisp romaine, fresh Parmesan cheese, house baked garlic croutons, homemade Caesar dressing using pasteurized eggs

**BIG FISH**
- Spring mix, romaine, carrots, tomatoes, cheddar, buttermilk garlic ranch

**CHOPPED**
- Romaine, carrots, tomatoes, corn, cucumbers, buttermilk garlic ranch

**GOAT CHEESE**
- Spring mix, aged goat cheese, toasted pecans, raspberry vinaigrette

**SPINACH**
- Bacon, mushrooms, eggs, gorgonzola, warm apple cider vinaigrette

**THE WEDGE**
- Iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch

**ARUGULA**
- Toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette

**GREEK**
- spring mix, romaine, tomatoes, cucumbers, onions, feta, kalamata olives, pepperoncini, Greek vinaigrette

**JUST FOR LUNCH**

**HOMEMADE SIDES 3.95**

**ADD-ONS**

- to any entree

**Hand Cut Salted Fries**

- **BEER BATTERED FISH & CHIP** 7.95
- **FRESH FISH TACO** 8.95

**Stewed Tomatoes**

- **SAUTEED SPINACH** 6.95
- **SAFFRON RICE** 4.95

**Coleslaw**

- **DAILY FRESH VEGGIE** 5.95

- **Charcoal Shrimp Skewer** 5.95
- **Grilled Scallop Skewer** 6.95
- **Jumbo Lump Crab Cake** 11.95

**SANDWICHES 10.95**

- **BLACKENED SALMON SANDWICH** 13.95
- **CAROLINA PULLED PORK BBQ SANDWICH** 10.95
- **OLD TIME HAM & CHEESE SANDWICH** 11.95
- **MIDNIGHT CHICKEN SANDWICH** 13.95
- **HOMEMADE SOUP & SALAD** 11.95

**SMALL SALAD 5.95**

**TOP ANY SALAD ABOVE WITH...**

- **Grilled Chicken 13.95**
- **USDA Hand-Cut 8 oz. Sirloin 17.95**
- **6 oz. Fresh Market “Catch of the Day”** 15.95

**HOMEMADE SOUP & SALAD 11.95**

**TOP ANY SALAD ABOVE WITH...**

- **Grilled Chicken 13.95**
- **USDA Hand-Cut 8 oz. Sirloin 17.95**
- **6 oz. Fresh Market “Catch of the Day”** 15.95

**Hand Breaded Fried Chicken Tenders, spring mix, romaine, tomatoes, carrots, cheddar cheese, buttermilk garlic ranch**

**CHESAPEAKE BAY CRAB CAKE SANDWICH** 15.95
- Maryland Blue Crab meat, homemade tartar, 1 tsp. on a toasted potato roll

**ANGUS STEAKHOUSE BACON CHEESEBURGER** 11.95
- fresh ground chuck, American cheese, bacon, 1 tsp. toasted brioche bun

**GRILLED MARINATED CHICKEN SANDWICH** 12.95
- Coleman’s all-natural, organic marinaded chicken breast, American bacon, bacon, 1 tsp. toasted brioche bun

**HOMEMADE SHRIMP SALAD SANDWICH** 11.95
- jumbo shrimp, house recipe dressing, 1 tsp. red onion, toasted croissant

**HOMEMADE SMOKED SALMON SANDWICH** 11.95
- cold all-white meat, 1 tsp. red onion, toasted croissant

**FLASH-FRIED ALASKAN COD SANDWICH** 13.95
- hand breaded Alaskan Cod, homemade tartar, 1 tsp. toasted brioche bun

**PAN SEARED ALASKAN COD SANDWICH** 13.95
- field greens, roasted red peppers, grilled onions, roasted garlic herb mayo, whole wheat bread

**BLACKENED SALMON SANDWICH** 13.95
- seasoned Scottish salmon, field greens, horseradish sauce, whole wheat bread

**CAROLINA PULLED PORK BBQ SANDWICH** 10.95
- Norman’s spicy Carolina sauce, cole slaw, toasted brioche bun

**ALL SANDWICHES COME WITH A Choice OF ONE SIDE.**

**SANDWICHES 10.95**

**HOMEMADE SIDES**

**HOMEMADE SIDES 3.95**

**ADDITIONAL SIDES**

- **Neva’s Potatoes**
- **Sautéed Spinach**
- **Saffron Rice**

**Hand Cut Salted Fries**

- **Stewed Tomatoes**
- **Sauteed Spinach**
- **Saffron Rice**

- **Charcoal Shrimp Skewer 5.95**
- **Grilled Scallop Skewer 6.95**
- **Jumbo Lump Crab Cake 11.95**

We reserve the right to include 18% gratuity to all tables of 6 or more.
$39
WINE LIST

WHITES
Frog's Leap Sauvignon Blanc, California
Sonoma Cutrer Russian River Chardonnay, California
★ Norm's Pick • The Calling “Dutton Ranch” Chardonnay, California
Kim Crawford Sauvignon Blanc, New Zealand
Ferrari Carano Fume Blanc, California
Kendall Jackson “Vintner’s Reserve” Chardonnay, California
Château Minuty Rosé, France

REDS
★ Norm’s Pick • Iron Side Reserve Pinot Noir, California
Chelsea Goldschmidt Merlot, California
Truchard Pinot Noir, California
Juggernaut Cabernet, California
Sposato Argentina Malbec, Argentina
Martinelli Zinfandel, California

WINES
by the glass
We pour a 6 oz. glass....¼ of a bottle
All wines by the glass are also available by the bottle.

WHITES
Notes Chardonnay, California 8.00
90+ Cellars Russian River Chardonnay, California 10.00
Atlantique Sauvignon Blanc, France 8.00
Oyster Bay Sauvignon Blanc, New Zealand 9.50
Prophecy Pinot Grigio, Italy 8.00
Stonefruit Riesling, Germany 8.00
Beringer White Zinfandel, California 7.50
★ Norm’s Pick • Cortefresca Prosecco, Italy 7.50
Charles de Fere Brut Reserve Champagne, France 7.50
Villa de Maison Rosé, France 7.50

REDS
Firesteed Willamette Valley Pinot Noir, Oregon 10.00
Farmhouse Red Blend, California 7.50
★ Norm’s Pick • Lyeth Cabernet, California 9.00
William Hill Merlot, California 9.00
Dorado Argentina Malbec, Argentina 7.50

4
Miller Lite
Coors Light
Budweiser
Bud Light
Bud Light Lime
Michelob Ultra
Yuengling Lager
Buckler N/A

5
Corona Extra
Corona Light
Landshark Lager (16 oz. can)
Twisted Tea Original
Kona Big Wave Golden Ale
Amstel Light
Heineken

5 50
Guinness
New Belgium Fat Tire Ale
Goose Island IPA
Angry Orchard
Bell’s Two Hearted Ale
SweetWater 420
Extra Pale Ale
Dogfish Head 60 Minute IPA
Dogfish Head
SeaQuench Ale (can)
Mispillion River Seasonal (can)

PLEASE ASK ABOUT OUR 14 OZ. FROSTY DRAFFTS!