**Thursday December 5th, 2019**

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### Homemade Soups 6.75
- **Maryland Crab**
- **Pumpkin Crab Bisque**

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### Fresh Raw Shellfish

<table>
<thead>
<tr>
<th>Item</th>
<th>Each</th>
<th>1/2 Doz</th>
<th>Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mayflower (MA)</td>
<td>2.50</td>
<td>13.95</td>
<td>26.95</td>
</tr>
<tr>
<td>Peach Tree (VA)</td>
<td>2.50</td>
<td>13.95</td>
<td>26.95</td>
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<tr>
<td>Blackberry (VA)</td>
<td>2.50</td>
<td>13.95</td>
<td>26.95</td>
</tr>
<tr>
<td>Chincoteague (MD)</td>
<td>2.50</td>
<td>13.95</td>
<td>26.95</td>
</tr>
<tr>
<td>Middle Neck Clams (VA)</td>
<td>1.50</td>
<td>6.95</td>
<td>12.95</td>
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</tbody>
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### Cold Seafood Tower (2-4 people) $30.95

Chefs Choice Raw Oysters, 3 Raw Middle Neck Clams, 1/2 dozen steamed & chilled 16/20 Gulf Shrimp, 4 oz. of a chilled Maine lobster tail, seaweed salad, with cocktail sauce & mustard sauce, and choice of 1 sushi roll

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### Pot O’ Mussels

Fresh steamed Bouchot Mussels from the cold, pristine waters of Prince Edward Island, Canada. 12.95

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### Daily Fresh Fish

Available w/your choice of 2 sides OR as a Topped Big Fish Salad OR as a Sandwich with 1 side Fish Sandwich with choice of 1 side

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carolina Tuna</td>
<td>18.95</td>
</tr>
<tr>
<td>Scottish Salmon</td>
<td>15.95</td>
</tr>
<tr>
<td>Boston Swordfish</td>
<td>15.95</td>
</tr>
<tr>
<td>Alaskan Cod</td>
<td>14.95</td>
</tr>
<tr>
<td>Florida Mahi-Mahi</td>
<td>15.95</td>
</tr>
<tr>
<td>Mexican Red Snapper</td>
<td>15.95</td>
</tr>
<tr>
<td>Alaskan Halibut</td>
<td>19.95</td>
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</tbody>
</table>

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### Appetizer Specials

- Spinach Dip, w/artichokes, spinach, sour cream, salsa & tortilla chips 8.95
- Handcrafted Pizza, Blackened chicken, onion, peppers, Monterey Jack cheese & Baja sauce drizzle 10.95
- Baked Oysters, served with a lemon wedge (6) 14.95 (12) 28.95
- Rockefeller Oysters, served with a lemon wedge (6) 14.95 (12) 28.95
- Lobster Wontons, served with a seaweed salad and a sweet Thai chili sauce 11.95

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### Lunch Entrée Specials

Cold Smoked Whiskey Lox Sandwich, on wheat toast, spring mix, avocado, and horsey sauce with choice of 1 side 13.95

- Fried Shrimp or Oyster Po Boy, flash fried, served on a torpedo roll w/ sriracha garlic aioli and choice of 1 side 14.95
- Southwestern Blackened Chicken Wrap, wrapped in a honey wheat wrap w/ rice & beans, avocado, radish, and choice of 1 side 12.95
- Yellowfin Tuna Cheese Steak, w/ sautéed onions, mushrooms, mayo, lettuce, tomato, & choice of 1 side 10.95
- Handcrafted Pizza & Salad, Blackened chicken, onions, peppers, Monterey Jack cheese & Baja sauce drizzle & choice of 1 salad 15.95
- Beer Battered Cod Wrap, w/ lettuce, tomato, shredded cheddar, remoulade, in a honey wheat wrap with a choice of 1 side 14.95
- Sushi Roll & Salad, choice of 1 sushi roll and a soup or salad 17.95
- Moms Meatloaf, with Neva’s potatoes and a choice of 1 side 15.95
- Fish and Chips, served w/ salted fries and homemade coleslaw 15.95
- Beef Tip Skewers, served w/ Neva’s potatoes and a choice of 1 side 15.95

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### Little Fish Menu (12 & Under)

Chicken Tenders 6.95 | Fish Fingers 6.95 | Pasta w/ Meatball 5.95
Kids Tuna 9.95 | Pasta (penne or linguini) 5.50 | Kids Shrimp 7.95 | Hot Dog 5.95 | Crab Cake 14.95

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### Additional Homemade Sides 3.95

- Fruit Cup | Sautéed Spinach | Brussels Sprouts
- Mixed Veggies | Mediterranean Pasta Salad
- Broccoli | Asparagus | Country Potato Salad

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### Homemadde Desserts 6.95

- Peanut Butter Pie | Apple Cobbler
- Double Chocolate Cake a la Mode | Pumpkin Cheesecake
- Key Lime Pie | Bread Pudding | Pumpkin Tiramisu

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### Featured Beverages:

- FROZEN PINA COLADA 9.00
- RED BERRY SANGRIA 9.00

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### Frosty Drafts

- BLUE MOON (5.4%) 5.25
  - Belgian style wheat beer, brewed w/orange peels for a subtle sweetness and a bright citrus aroma
- STELLA ARTOIS (4.2%) 6.00
  - Classic Belgian Lager, dry crisp finish
- GOOSE ISLAND NEXT COAST IPA (7.0%) 6.00
  - Gentle bitterness, slightly sweet, light to medium body

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Dear Guests with Allergies

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, nuts, 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.