

### TODAY' SOUPS 6.75

**CHEESAPEAKE SEAFOOD CHOWDER**  
**ROASTED RED PEPPER LOBSTER BISQUE**

### RAW BAR

#### OYSTERS ON THE HALF SHELL

(mignonette available upon request)  
2.50/each 13.95/half doz 26.95/dozen

CHINCOTEAGUE (VA) BLACKBERRY (CAN) CHESAPEAKE BAY (VA)  
SWEET JESUS (MD)

#### CLAMS ON THE HALF SHELL (VA)

1.20/each 6.95/half doz 12.95/dozen

**COLD SEARED SUSHI GRADE TUNA** 12.95  
with seaweed salad, pickled ginger and spicy mayo

#### CHILLED 16/20 GULF SHRIMP (Peel & Eat)

1/2 lb.—\$12.95 1 lb.—22.95

**JUMBO U10 GULF SHRIMP** 2.75/each 15.95/half doz 31.95/dozen

### FEATURED BEVERAGES

<b>FROZEN MARGARITA</b>	<b>9.00</b>
<b>JUGGERNAUT HILLSIDE CABERNET (GL)</b>	<b>10.00</b>
<b>FROZEN MANGO PINA COLADA</b>	<b>9.00</b>

### FROSTY DRAFTS

<b>MILLER LITE (4.2%)</b>	<b>3.75</b>
<b>DOGFISH SLIGHTLY MIGHTY (4%)</b>	<b>7.00</b>
Light bodied IPA that offers a lingering balanced sweetness	
<b>SAMUEL ADAMS BOSTON LAGER (4.9%)</b>	<b>6.00</b>
Vienna style beer brewed by Boston Beer Company	
<b>STELLA ARTOIS (4.2%)</b>	<b>6.00</b>
Classic Belgian lager, dry crisp finish	
<b>TROEG'S FIRST CUT IPA (6.2%)</b>	<b>6.00</b>
Strawberry/orange in color with hints of mango, pineapple, and honey	

### ADDITIONAL SIDES 3.95

**FRUIT CUP | STREET CORN (+1.00) | BROCCOLI |**  
**MIXED VEGGIES | SAUTEED SPINACH | PEACH MANGO SALSA | CREAMY SUCCOTASH**

### TONIGHT'S DESSERTS 6.95

**KEY LIME PIE | KALHUA CHEESECAKE**

### HOMEMADE FAMILY STYLE MAC 'N CHEESE

PLAIN (8.00)  
SHRIMP (12.00)  
CRAB (14.00)  
LOBSTER (16.00)

### APPETIZERS

<b>BIG FISH SPINACH DIP</b> w/artichokes, spinach, sour cream, salsa & tortilla chips	<b>9.95</b>
<b>HOMEMADE HANDCRAFTED PIZZA</b> served w/ mushrooms, gouda cheese, bacon, and arugula	<b>10.95</b>
<b>SNOW WHITE SUSHI ROLL</b> avocado, crab meat, crab stick, topped w/ snow crab & mayo	<b>17.95</b>
<b>BANG BANG SHRIMP</b> tossed in sweet chili and spicy mayo topped w/ green onions	<b>12.95</b>
<b>LOBSTER SUSHI ROLL</b> fried lobster meat, avocado, cucumber, crab stick topped w/ spicy mayo	<b>16.95</b>

### FEATURED USDA PRIME BEEF SELECTION

<b>Grilled Prime 12 oz. New York Strip Steak</b>	<b>34.95</b>
Served w/mashers, demi glaze & topped w/crispy fried onions & a choice of one side	
<b>Pan Seared Prime 16 oz. Ribeye</b> served with mashers, demi glaze and a choice of 1 side	<b>42.95</b>

### ENTREES

<b>SCOTTISH SALMON</b> choose <b>caramelized</b> w/shaved parmesan or <b>grilled</b> w/Dijon cream & a choice of 2 sides	<b>24.95</b>
<b>CHESAPEAKE BAY CRAB CAKES</b> served with salted fries, coleslaw, and tartar sauce	<b>27.95</b>
<b>GRILLED CAPE HATTERAS YELLOWFIN TUNA</b> over mashers, served with a lobster cream sauce and a choice of 1 side	<b>28.95</b>
<b>BROILED COMBO</b> served with cod, scallops, stuffed shrimp & a choice of 2 sides	<b>24.95</b>
<b>FARMERS PLATE</b> a vegetable collective working together for a common goal	<b>16.95</b>
<b>GRILLED COMBO</b> w/a shrimp skewer, scallop skewer, beef tip skewer & a Chesapeake Bay broiled crab cake w/ a choice of 2 sides	<b>32.95</b>
<b>CASHEW CRUSTED ALASKAN COD</b> served over saffron rice, Meyer's coconut rum sauce & a choice of 1 side	<b>21.95</b>
<b>"FLASH FRIED" ATLANTIC FLUKE FLOUNDER</b> served w/ salted fries & homemade coleslaw	<b>25.95</b>
<b>GRILLED BOSTON SWORDFISH</b> over mashers w/ mustard cream sauce & a choice of 1 side	<b>23.95</b>
<b>PAN SEARED SCALLOPS &amp; SHRIMP</b> over Julienned vegetables topped w/ a creole sauce & a choice of 1 side	<b>24.95</b>
<b>GRILLED BERKSHIRE 12 OZ BONE IN PORK CHOP</b> over mashers, topped w/ garlic butter & a choice of 1 side	<b>25.95</b>
<b>1 LB SNOW CRAB LEGS</b> served with drawn butter and a choice of 2 sides	<b>37.95</b>
<b>PAN SEARED STUFFED FLOUNDER</b> w/ seafood imperial, mashers, topped w/ lobster sauce & a choice of 1 side	<b>32.95</b>
<b>PECAN CRUSTED ALASKAN HALIBUT</b> over mashers w/ fruit salsa, & a choice of 1 side	<b>32.95</b>
<b>HERB CRUSTED FLORIDA MAHI</b> served over spinach & mushrooms, in a garlic wine sauce, topped w/ lemon creme, & a choice of 1 side	<b>25.95</b>
<b>GRILLED BLACKENED GROUPE</b> over saffron rice, topped w/ peach mango salsa, & a choice of 1 side	<b>32.95</b>
<b>PAN SEARED CHILEAN SEABASS</b> over sushi rice, topped w/ spicy mayo, & a choice of 1 side	<b>32.95</b>

### FEATURED LOBSTER ENTREES

<b>GRILLED SEAFOOD TRIO</b> shrimp skewer, scallop skewer, & a 4oz lobster tail w/ a choice of 2 sides	<b>32.95</b>
<b>1 LB. WHOLE MAINE LOBSTER.</b> served with drawn butter and a choice of 2 sides	<b>29.95</b>
<b>1 1/2 LB WHOLE MAINE LOBSTER</b> served w/ drawn butter & a choice of 2 sides	<b>34.95</b>
<b>LOBSTER &amp; SHRIMP PASTA</b> 4 oz Lobster tail, shrimp, carrots, asparagus & sweet peas tossed in a spicy creamy tomato sauce w/ linguini & parmesan cheese	<b>27.95</b>
<b>3 LB WHOLE MAINE LOBSTER</b> Served with drawn butter and a choice of 3 sides	<b>89.95</b>