

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

FROZEN MARGARITA

JUGGERNAUT HILLSIDE CABERNET (GL)

FROZEN MANGO PINA COLADA

9.00

10.00

9.00

FROSTY DRAFTS

MILLER LITE (4.2%)

DOGFISH SLIGHTLY MIGHTY (4%)

Light bodied IPA that offers a lingering balanced sweetness

SAMUEL ADAMS BOSTON LAGER (4.9%)

Vienna style beer brewed by Boston Beer Company

STELLA ARTOIS (4.2%)

Classic Belgian lager, dry crisp finish

TROEG'S FIRST CUT IPA (6.2%)

Strawberry/orange in color with hints of mango, pineapple, and honey

3.75

7.00

6.00

6.00

6.00

ADDITIONAL SIDES 3.95

FRUIT CUP | STREET CORN (+1.00) | BROCCOLI |

MIXED VEGGIES | SAUTEED SPINACH | PEACH MANGO SALSA | CREAMY SUCCOTASH |

CAULIFLOWER MASHERS

TONIGHT'S DESSERTS 6.95

KEY LIME PIE

HOMEMADE FAMILY STYLE MAC 'N CHEESE

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

APPETIZERS

BIG FISH SPINACH DIP w/artichokes, spinach, sour cream, salsa & tortilla chips

HOMEMADE HANDCRAFTED PIZZA served w/ mushrooms, gouda cheese, bacon, and arugula

SNOW WHITE SUSHI ROLL avocado, crab meat, crab stick, topped w/ snow crab & mayo

BANG BANG SHRIMP tossed in sweet chili and spicy mayo topped w/ green onions

9.95

10.95

17.95

12.95

FEATURED USDA PRIME BEEF SELECTION

Pan Seared Prime 16 oz. Ribeye served with mashers, demi glaze and a choice of 1 side

42.95

ENTREES

SCOTTISH SALMON choose **caramelized** w/shaved parmesan or **grilled** w/Dijon cream & a choice of 2 sides

CHESAPEAKE BAY CRAB CAKES served with salted fries, coleslaw, and tartar sauce

GRILLED CAPE HATTERAS YELLOWFIN TUNA over mashers, served with a lobster cream sauce and a choice of 1 side

BROILED COMBO served with cod, scallops, stuffed shrimp & a choice of 2 sides

FARMERS PLATE a vegetable collective working together for a common goal

GRILLED COMBO w/a shrimp skewer, scallop skewer, beef tip skewer & a Chesapeake Bay broiled crab cake w/ a choice of 2 sides

CASHEW CRUSTED ALASKAN COD served over saffron rice, Meyer's coconut rum sauce & a choice of 1 side

"FLASH FRIED" ATLANTIC FLUKE FLOUNDER served w/ salted fries & homemade coleslaw

GRILLED BOSTON SWORDFISH over mashers w/ mustard cream sauce & a choice of 1 side

PAN SEARED SCALLOPS & SHRIMP over Julienned vegetables topped w/ a creole sauce & a choice of 1 side

GRILLED BERKSHIRE 12 OZ BONE IN PORK CHOP over mashers, topped w/ garlic butter & a choice of 1 side

1 LB SNOW CRAB LEGS served with drawn butter and a choice of 2 sides

PAN SEARED STUFFED FLOUNDER w/ seafood imperial, mashers, topped w/ lobster sauce & a choice of 1 side

PECAN CRUSTED ALASKAN HALIBUT over mashers w/ fruit salsa, & a choice of 1 side

HERB CRUSTED FLORIDA MAHI served over spinach & mushrooms, in a garlic wine sauce, topped w/ lemon creme, & a choice of 1 side

GRILLED BLACKENED GROUPE over saffron rice, topped w/ peach mango salsa, & a choice of 1 side

PAN SEARED CHILEAN SEABASS over sushi rice, topped w/ spicy mayo, & a choice of 1 side

FLASH FRIED JUMBO SOFTSHELL CRABS over mashers, w/ New Orleans style gravy & a choice of 1 side

24.95

27.95

28.95

24.95

16.95

32.95

21.95

25.95

23.95

24.95

25.95

37.95

32.95

32.95

25.95

32.95

32.95

28.95