

SPECIALS

TODAY' SOUPS 6.75

NEW ENGLAND CLAM CHOWDER
PUMPKIN CRAB BISQUE

RAW BAR

OYSTERS ON THE HALF SHELL

(mignonette available upon request)

2.50/each 13.95/half doz 26.95/dozen

BLACKBERRY (VA) SWEET JESUS (MD) WELLFLEET (MA) CHESAPEAKE BAY (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.—\$24.95

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

FEATURED BEVERAGES

SPIKED CIDER 9.00

Captain Morgan Spiced Rum & fresh apple cider w/ a cinnamon sugar rim

PUMPKIN PIE MARTINI 9.00

Smirnoff Whipped Cream Vodka & pumpkin puree topped w/ whipped cream

THE GREAT PUMPKIN COFFEE (hot or iced) 9.00

Bailey's Pumpkin Spice & fresh coffee topped w/ whipped cream

FROZEN REGULAR MARGARITA 9.00

*make it pumpkin, pomegranate or golden (+1.00).

JUGGERNAUT HILLSIDE CABERNET (GL) 10.00

FROSTY DRAFTS

MILLER LITE (4.2%) 3.75

SAMUEL ADAMS OCTOBERFEST (4.9%) 6.00

Caramel malt character and light hops

STELLA ARTOIS (4.2%) 6.00

Classic Belgian lager, dry crisp finish

VICTORY HOP WALLOP IPA (7.5%) 6.00

Fruity and earthy notes

DOGFISH PUNKIN ALE (7%) 7.00

Spiced brown ale brewed with baked pumpkins, cinnamon, nutmeg, and brown sugar

ADDITIONAL SIDES 3.95

FRUIT CUP | BROCCOLI | STREET CORN (+\$1)

MIXED VEGGIES | SAUTEED SPINACH

CREAMY SUCCOTASH | CAULIFLOWER MASHERS

HOMEMADE FAMILY STYLE

MAC 'N CHEESE

PLAIN (8.00)

SHRIMP (12.00)

CRAB (14.00)

LOBSTER (16.00)

ADDITIONAL DESSERTS 6.95

KEY LIME PIE | PUMPKIN PIE

APPETIZERS

BIG FISH SPINACH DIP w/artichokes, spinach, sour cream, salsa & tortilla chips 9.95

HOMEMADE HANDCRAFTED PIZZA served w/ sausage, marinara, red onions & Monterey Jack cheese 10.95

SNOW WHITE SUSHI ROLL avocado, crab meat, crab stick, topped w/ snow crab & mayo 17.95

BIG FISH STYLE CRAB DIP served w/ old bay spiced ciabatta bread 19.95

CRAZY PHILLY ROLL fresh salmon, avocado, cream cheese, fried and topped with eel sauce, spicy mayo, and "dream mix" 16.95

FEATURED USDA PRIME BEEF SELECTION

Grilled Prime 12 oz NY Strip served with demi glaze & a choice of 2 sides 34.95

Pan seared Prime 16 oz Ribeye, served over mashers, topped w/ Crispy Fried Onions & 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 24.95

CHESAPEAKE BAY CRAB CAKES served with salted fries, coleslaw, and tartar sauce 27.95

GRILLED CAPE HATTERAS YELLOWFIN TUNA over mashers, served w/ a lobster cream sauce and a choice of 1 side 28.95

BROILED COMBO served w/ cod, scallops, stuffed shrimp & a choice of 2 sides 24.95

FARMERS PLATE a vegetable collective working together for a common goal 16.95

GRILLED COMBO w/a shrimp skewer, scallop skewer, beef tip skewer & a Chesapeake Bay broiled crab cake w/ a choice of 2 sides 32.95

CASHEW CRUSTED ALASKAN COD served over saffron rice, Meyer's coconut rum sauce & a choice of 1 side 22.95

"FLASH FRIED" ATLANTIC FLUKE FLOUNDER served w/ salted fries & homemade coleslaw 25.95

PAN SEARED SCALLOPS & SHRIMP over Julienned vegetables topped w/ a creole sauce & a choice of 1 side 24.95

1 LB SNOW CRAB LEGS served w/ drawn butter and a choice of 2 sides 37.95

PECAN CRUSTED ALASKAN HALIBUT over mashers w/ fruit salsa, & a choice of 1 side 32.95

GRILLED BOSTON SWORDFISH over mashers, w/mustard sauce, & a choice of 1 side 24.95

GRILLED BLACKENED FLORIDA MAHI over saffron rice, topped w/ black bean, & corn salsa, and a choice of 1 side 26.95

SURF & TURF 1/2 of a 14 oz tail and 5oz filet, topped w/ mushroom sauce & a choice of 2 sides 39.95

PAN SEARED FLUKE FLOUNDER stuffed w/ crab imperial, over mashers & a choice of 1 side 32.95

PAN SEARED PARMESAN CRUSTED LOCAL ROCKFISH over mashers, topped w/ creamy tomato sauce & a choice of 1 side 32.95

FORK TENDER FOREVER BRAISED PORK SHANK served w/ mashers & a choice of 1 side 25.95

JUMBO "FLASH FRIED" SOFTSHELLS over mashers, topped w/ New Orleans gravy, & a choice of 1 side 28.95

FISH & CHIPS served w/ salted fries & coleslaw 22.95

GRILLED TUNA KABOBS Over sushi rice topped w/ pineapple sauce & choice of 1 side 29.95

PAN SEARED TILAPIA Over baby spinach, sundried tomatoes, julienne carrots simmered in a garlic wine sauce w/ a choice of 1 side 23.95

FEATURED LOBSTER ENTREES

GRILLED SEAFOOD TRIO shrimp skewer, scallop skewer, & a 4oz lobster tail w/ a choice of 2 sides 32.95

PAN SEARED 8OZ FILET topped w/ Maine lobster chunks, lobster sauce, asparagus and a choice of 2 sides 42.95

1/2 OF 1LB LOBSTER stuffed w/ seafood imperial, over mashers topped w/ lobster sauce, choice of 1 side 29.95

1 LB LOBSTER served w/ drawn butter, choice of 2 sides 29.95

1 1/2 LB WHOLE MAINE LOBSTER served w/ drawn butter and a choice of 2 sides 34.95

3 LB WHOLE MAINE LOBSTER served w/ drawn butter and a choice of 3 sides 89.95

LOBSTER SALAD MELT SANDWICH served on garlic bread w/ melted provolone cheese & a choice of 1 side 23.95

LOBSTER COBB SALAD field greens, buttermilk ranch, tomatoes, red onions, bacon, blue cheese & egg 29.95

LOBSTER & SHRIMP PIE 4oz lobster, shrimp, lobster sauce, zucchini, yellow squash, Mashers, monterey jack cheese, & a choice of 1 side 27.95