

LUNCH specials



Wednesday, July 21st, 2021

TODAY'S SOUPS 6.75

JALAPENO CRAB BISQUE | CREAMY SEAFOOD CHOWDER

RAW OYSTERS & CLAMS

	each	half doz	dozen
SWEET JESUS (VA)	2.50	13.95	26.95
BLACKBERRY (MD)	2.50	13.95	26.95
COPPS ISLAND (MD)	2.50	13.95	26.95
BLUE POINT (MD)	2.50	13.95	26.95
MIDDLE NECK CLAMS (VA)	1.50	6.95	12.95

STEAMED & CHILLED

16/20 GULF SHRIMP

Old Bay, cocktail sauce

1/2 lb.—12.95 | 1 lb.—24.95

CHILLED 1/2 MAINE LOBSTER AND (2) U-10 GULF SHRIMP 21.95

JUMBO U-10 GULF SHRIMP

3.25/each | 18.95/half doz | 36.95/dozen

APPETIZERS

HOMEMADE HANDCRAFTED PIZZA buffalo chicken, blue cheese, red onion, Monterey Jack cheese **12.95**

BIG FISH STYLE BAKED OYSTERS (6) 14.95 (12) 28.95

wild mushrooms, smoked gouda, bacon & rosemary

BIG FISH STYLE OYSTERS ROCKEFELLER (6) 14.95 (12) 28.95

sambuca, lemon wedge

CRAB QUESADILLA

lump crab meat, Monterey Jack cheese, cilantro, poblano aioli, fruit salsa, sour cream **15.95**

SPINACH DIP

artichokes, spinach, sour cream, salsa, tortilla chips **9.95**

ENTRÉE SPECIALS

COLD SMOKED WHISKEY LOX SANDWICH

wheat toast, spring mix, avocado, horsey sauce, 1 side **13.95**

SUSHI ROLL & SALAD

sushi roll, soup or salad **17.95**

FISH AND CHIPS

salted fries, coleslaw **15.95**

PIZZA & SALAD

buffalo chicken, blue cheese, red onion, Monterey Jack cheese **17.95**

FLASH FRIED SHRIMP OR OYSTER PO BOY

toasted Nicky roll, remoulade sauce, 1 side **14.95**

TUNA CHEESESTEAK

lettuce, tomato, sautéed onions, mushrooms, mayo, 1 side **18.95**

MOM'S MEATLOAF

Neva's potatoes, demi glaze, 1 side **16.95**

CRISPY CHICKEN BAJA WRAP

Romaine, Baja sauce, Monterey cheese **13.95**

CALIFORNIA COD WRAP

Romaine, carrots, avocado, fried Cod, tartar sauce, 1 side **13.95**

BLACKENED SHRIMP TACOS

pan seared blackened shrimp, Pico de Gallo, cabbage, Baja sauce, rice & black beans **13.95**

CHILDREN'S MENU (UNDER 12)

PASTA & MEATBALL 6.95 | CHICKEN TENDERS 6.95
 FISH FINGERS 6.95 | KIDS TUNA 10.95 | HOT DOG 5.95
 KIDS SHRIMP 8.95 | KIDS CRAB CAKE 17.95
 KID PASTA (PENNE OR LINGUINI) 5.95
 KIDS SALMON 10.95

ADDITIONAL HOMEMADE SIDES

SAUTEED SPINACH | BROCCOLI
 ASPARAGUS | STEWED TOMATOES
 ROASTED BRUSSELS SPROUTS | FRUIT CUP
 GREEK ORZO SALAD | POTATO SALAD

COLD SEAFOOD TOWER

serves 2-4 people—32.95

Chef's choice raw oysters, raw middle neck clams (3), 16/20 Gulf Shrimp (6), steamed and chilled, 4 oz. chilled Maine Lobster tail, seaweed salad, cocktail sauce, mustard sauce & choice of one sushi roll

POT O' MUSSELS

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

14.95 add Frites 2.00

Spicy Diablo | Garlic Wine
 Andouille & Saffron

DAILY FRESH FISH

Available as a **PLATTER** with your choice of two sides, top any **SALAD** or available as a **SANDWICH** with one side.

SCOTTISH SALMON 16.95 | ATLANTIC FLOUNDER 15.95

YELLOWFIN TUNA 18.95 | ALASKAN COD 13.95

CHILEAN SEABASS 19.95 | BOSTON SWORDFISH 16.95

LOCAL ROCKFISH 19.95 | ALASKAN HALIBUT 19.95

FLORIDA MAHI 18.95

PICK YOUR PREPARATION

GRILLED | BLACKENED | BROILED | PECAN CRUST
 CASHEW CRUST | PARMESAN CRUST | CARAMELIZED

CHOOSE YOUR SAUCE

HAWAIIAN BBQ | BLACK BEAN SALSA | HONEY DIJON
 LOBSTER SAUCE | FRUIT SALSA | MUSTARD SAUCE
 TARTAR SAUCE | COCKTAIL SAUCE

FROSTY DRAFTS

SUMMER SHANDY (4.2%) 6.00

DOGFISH HAZY-O! (7.1%) 7.00

SIERRA NEVADA PALE ALE (5.6%) 6.00

FEATURED COCKTAILS \$9

FROZEN STRAWBERRY DAQUIRI

FROZEN POMEGRANATE MARGARITA

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.