



Today's Specials

DRINK:

Chef's Pumpkin Egnog

A season favorite with brandy & Kentucky Bourbon...8

Coconut Water "Refresher"

Non-alcoholic refresher beverage, made with coconut water, peach green tea, splash raspberry, muddled mint leaves and a squeeze of lemon...4

Holly Jolly Infusion

Vodka infused with oranges, rosemary and cranberry, with fresh juices and ginger ale...8

Ho Ho Hot Apple Cider

With a cinnamon stick...4.99
~ add Bourbon...8

Cranberry Mule

Cranberry infused vodka, fresh lime, with a splash of cranberry and ginger beer...8

Santa's Red Sangria

Traditionally made in-house
Glass...7 Pitcher...25

LOCAL CRAFT BREWS:

Seasonal Draft	Sam Adam's Octoberfest
Dogfish Head	90 Minute IPA
	Family Drama (Imperial Pilsner)
	The Truth Imperial IPA
	Kujo (Coffee Porter)
Heavy Seas	Loose Cannon (IPA)
	Double Cannon (Double IPA)
Redd's	Apple Ale
Redbridge	Sorghum Gluten Free
Guinness	Stout Draught (Bottle)
Harpoon	India Pale Ale IPA

SOUP KETTLE:

French Onion Soup

Topped with provolone cheese...7.99

Maryland Oyster Stew ~ Cup...6.99 Bowl...7.99

START WITH:

Rockfish "Bites"

Flash fried with sesame panko crumbs topped with Hawaiian BBQ & Wasabi cream. Served with pickled ginger and seaweed salad...9.99

EAT:

Blackened Red Snapper

With warm char-tomato salsa, grilled gulf shrimp, garlic aioli, Yukon gold mashed potato and crispy leeks...25.99

Pepper-Sesame Crusted Ahi Tuna

With gulf shrimp lo-mein, tempura broccoli, orange-ginger vinaigrette and wasabi cream...27.99

Fisherman's Cioppino

San Francisco style with fresh fish, scallops, shrimp and mussels in a rich tomato-saffron broth over linguine with garlic toast and fresh garden salad...23.99

Meat Lover's Mac and Cheese

Fork tender BBQ-balsamic pork, braised short rib, Applewood smoked bacon and a creamy four cheese sauce. Served with fresh garden salad...19.99

Primo Crab Cake

5oz All Jumbo Lump crab cake...No Filler!
Served with a garden salad and your choice of one additional side
Single...27.99 Double...42.99

Six Choice Rockfish

Local Caught Chesapeake Bay Striped Bass (Choose One)
•**Tidewater Style** with lump crab, country ham, sweet corn and cream atop fried green tomato ...29.99
•**Potato Crusted** with lobster sherry sauce...25.99
•**Imperial Style** with lump crab imperial, baked golden brown...32.99
•**Blackened, Broiled or Fried**...24.99

FARM FRESH VEGETABLE:

Corn and Lima Bean Succotash

SEASONAL END WITHS:

Blueberry Cobbler

With Homemade French vanilla ice cream...6.99

Pumpkin Crème Brulee

Pureed pumpkin infused with classic Brulee...6.99