



# 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

### BBQ Baby Back Ribs

With bacon-cheddar Yukon gold mashed potatoes and crispy fried onions...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

### Forest Mushroom Filet Mignon

8 oz grilled black angus filet with red wine-wild mushroom risotto, veal stock reduction, crispy spinach and shaved parmesan ...34.99

### 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

### Chocolate Crème Brulee

Bittersweet chocolate infused with classic Brulee...6.99