

APPETIZERS



SHELLFISH STEAMPOT Littleneck clams, mussels and shrimp steamed in a white wine garlic herb broth. Served with garlic cheese toast for dipping 17.99

GORGONZOLA CHEESE SKINS Crispy fried potato skins with creamy Gorgonzola sauce, applewood smoked bacon and boom-boom sauce 8.99

CRAB PRETZEL Fresh baked soft pretzel sticks topped with lump crab meat, four cheeses, green onion & Old Bay spice, baked golden brown 13.99

CRAB BALLS Five mini crab cakes, broiled, served with remoulade sauce 16.99

COCONUT SHRIMP Four jumbo Gulf shrimp dipped in beer batter, rolled in coconut, fried golden and served with an orange, ginger dipping sauce 14.99

HOT CRAB DIP Lump crab meat, three cheeses, and Old Bay, baked bubbling brown in a sour dough bread bowl 14.99

FRIED CALAMARI Lightly battered, flash fried and served with our homemade marinara 13.99

BLACK PEPPER SEARED RARE TATAKI TUNA

Thinly sliced sashimi style with pickled ginger, seaweed salad, avocado and soy ponzu sauce for dipping. (rare only) 13.99

SHRIMP QUESADILLA Shrimp, scallions, mild chiles, cheddar and Monterey Jack in a soft flour tortilla, cilantro with homemade salsa and sour cream 13.99

STEAMED SHRIMP Peel and eat ~ wild caught Gulf shrimp, Old Bay seasoned with homemade cocktail sauce ½ pound 11.99 1 pound 21.99

SHRIMP & SCALLOP NACHOS Gulf shrimp, bay scallops, melted cheddar & Monterey Jack cheeses, tri-color corn chips, salsa and sour cream 14.99

POT STEAMED ITALIAN STYLE MUSSELS Prince Edward Island mussels simmered in our homemade cioppino herb broth served with garlic cheese toast for dipping 12.99

STEAMED LITTLENECK CLAMS 18 sweet tender littlenecks steamed open in a white wine garlic herb broth, served with garlic cheese toast for dipping 16.99

SEAFOOD



No substitutions please. All Entrées include: hot rolls, butter and a choice of two sides. Upgrade garden salad to Melon, Wedge or Caesar Salad for additional \$4.99

BROILED SEAFOOD TRIO Two jumbo lump crab imperial stuffed shrimp, sea scallops and jumbo lump crab cake 35.99

FRIED SEAFOOD FEAST Lump crab cake, jumbo shrimp, sea scallops, flounder fillet and oysters 36.99

BAKED JUMBO LUMP CRAB IMPERIAL Our Signature Dish—lump crab meat topped with our delightfully creamy imperial sauce 29.99 ☺

CRAB CAKES Two homemade Eastern Shore crab cakes, deep fried golden or perfectly broiled 29.99 ☺

SHELLFISH MIXED GRILL Four jumbo gulf shrimp skewered with four sea scallops in a citrus marinade, then grilled and paired with a cold water lobster tail. Served with Parmesan pesto risotto and finished with a butternut squash coulis 35.99

Stuff your lobster tail with Lump Crab Imperial 41.99

SEAFOOD NORFOLK SAUTÉ Bountiful array of fresh caught scallops, large gulf shrimp & jumbo lump crab meat sautéed in white wine butter sauce 29.99 ☺

ATLANTIC SEA SCALLOPS Broiled with buttery bread crumbs OR panko breaded & deep fried 25.99

BROILED STUFFED SHRIMP Four jumbo Gulf shrimp stuffed with lump crab imperial and baked golden brown 27.99 ☺

COCONUT SHRIMP Six jumbo Gulf shrimp dipped in beer batter, rolled in coconut, fried golden and served with an orange-ginger dipping sauce 25.99

FRIED JUMBO GULF SHRIMP Six jumbo shrimp, split and hand breaded, fried golden brown 24.99

FRIED BAY OYSTERS Freshly shucked locals, batter dipped and crisply fried to order 25.99

SALMON SUNSET Seared Atlantic fillet, creamed spinach, topped with a skewer of citrus marinated shrimp & scallops, lemon butter sauce 31.99 ☺

PLANK ROASTED SALMON Fresh North Atlantic salmon fillet basted with a brown sugar and mustard glaze baked on a cedar plank 24.99 ☺

ATLANTIC SALMON FILLET Fresh caught, choice of blackened or lightly seasoned and grilled 23.99 ☺

FLOUNDER FILLET Choose panko breaded and fried OR broiled with butter and seasonings and finished with a lemon chive beurre blanc 21.99 ☺

STUFFED FLOUNDER Flounder fillet with lump crab imperial baked golden brown 28.99 ☺

CHICKEN CHESAPEAKE Sautéed boneless breast topped with lump crab imperial and baked golden brown 24.99 ☺

CRAB CAKE PAIRING

Start with a Crab Cake, fried or broiled, then choose another seafood to match your taste from choices below 29.99

Broiled Sea Scallops	Crisp Fried Oysters
Coconut Shrimp (3)	Jumbo Fried Shrimp (3)
Lump Crab Imperial ☺	Stuffed Shrimp (2) ☺

LOBSTER TAILS

BROILED 5 OZ COLD WATER LOBSTER TAIL ☺

Single with drawn butter 25.99
Single stuffed with Lump Crab Imperial 32.99
Twin with drawn butter 37.99
Twin stuffed with Lump Crab Imperial 44.99

LOBSTER TAIL & CRAB CAKE DUO A broiled crab cake and 5 oz cold water lobster tail served with homemade tartar and drawn butter 35.99 ☺
Stuff your lobster tail with Lump Crab Imperial 40.99

LAND & SEA COMBOS

Choose your beef and seafood combination:

PRIME RIB 12 oz. slow roasted Prime Rib 36.99
FILET MIGNON 6 oz. grilled to perfection 39.99

Fried Crab Cake	Broiled Crab Cake
Broiled Sea Scallops	Lump Crab Imperial ☺
Jumbo Fried Shrimp (3)	Stuffed Shrimp (2) ☺
Crisp Fried Oysters	Coconut Shrimp (3)
Broiled 5 oz Cold Water Lobster Tail add \$6 ☺	
Lobster Tail Stuffed with Lump Crab Imperial add \$12 ☺	

BEEF



PRIME RIB OF BEEF AU JUS USDA Choice Black Angus grain fed beef aged a minimum of 21 days. Slowly roasted in our specially built oven to the peak of tenderness. Served with horseradish cream sauce. Admiral Cut 16 oz. 34.99 Captain Cut 12 oz. 29.99

FILET MIGNON 8 oz. center cut grilled to melt-in-your-mouth tenderness. 36.99 ☺

SONNY'S FILET MIGNON 8 oz. center cut filet, grilled to your temp then topped with gorgonzola cream and haystack onions 37.99

FILET "OSCAR" 6 oz. Filet Mignon topped with our finest jumbo lump crabmeat, steamed asparagus, mashed potatoes and Bernaise sauce 37.99 ☺

SOUPS



	cup	bowl
OYSTER STEW ☺	6.99	7.99
VEGETABLE CRAB SOUP ☺	5.99	6.99
CREAM OF CRAB SOUP	6.99	7.99
HALF & HALF	6.99	7.99

Cream of Crab topped with Vegetable Crab

SALADS



MELON Locally grown hydroponic lettuces, candied cashews, watermelon, honeydew, dried cherries, Gorgonzola cheese & maple balsamic vinaigrette 9.99 ☺

WEDGE Crisp iceberg lettuce topped with bleu cheese dressing, crisp apple wood bacon, fresh tomato and crumbled Gorgonzola 9.99 ☺

CAESAR Crisp romaine, freshly grated parmesan cheese, homemade croutons tossed with our signature dressing 9.99

ADD your favorite topper to above salads:

Black Pepper Seared Rare Tataki Tuna 9.
Chilled Jumbo Lump Crab 12.
Broiled Mini Crab Cakes (4) 14.

Coconut Shrimp (3) 9.	Grilled Shrimp (4) 9.
Grilled Salmon 9.	Grilled Chicken 7.
Fried Calamari 9.	Fried Oysters 12.

PASTA



Served with garden salad and garlic toast.
Upgrade garden salad to melon, wedge or caesar salad for additional \$4.99

SHRIMP SCAMPI Jumbo Gulf shrimp sautéed with olive oil and roasted garlic finished in a white wine butter sauce over linguini 26.99

SEAFOOD ALFREDO A blend of double cream, romano cheese, jumbo gulf shrimp, sea scallops, and jumbo lump crabmeat tossed with linguini 27.99

COASTAL LINGUINI Sauté of olive oil, white wine and garlic with jumbo gulf shrimp, rope grown PEI mussels and jumbo lump crabmeat over linguini 26.99

SHRIMP AND CHICKEN PICATTA Sautéed in a white wine lemon butter caper sauce over linguini 26.99

CHICKEN PARMIGIANA Breaded and sautéed breast, homemade plum tomato sauce, and fontina cheese over linguini, fresh grated parmesan 24.99

FISHERMAN'S CIOPPINO San Francisco style shellfish stew with fish, scallops, shrimp, clams, and mussels in tomato-saffron broth over linguine 29.99

SIDES

French Fries 2.99	Applesauce 2.99
Vegetable of the Day 2.99	Stewed Tomatoes 2.99
Coleslaw 2.99	Garden Salad 3.99
Sautéed Green Beans with Bacon and Onions 2.99	
Baked Potato 2.99	Mashed Potatoes 2.99
<i>Top Mashed or Baked Potato: Cheese 1.00 Bacon 1.00</i>	

GARDEN SALAD DRESSINGS

Pepper Parmesan	Bleu Cheese
Ranch	Thousand Island
Honey Mustard	Balsamic Vinaigrette
Low Fat Italian	French
Oil & Vinegar (Red Wine or Balsamic)	

DRINKS

Fresh Brewed Iced Tea 2.99 Fresh Squeezed Lemonade 3.49
Tea & Lemonade available with Strawberry, Blueberry & Raspberry Flavors

Following drinks are 2.99:

Pepsi	Diet Pepsi	Mountain Dew
Sierra Mist	Dr. Pepper	Brisk Raspberry Iced Tea
Ginger Ale	Mug Root Beer	Fresh Brewed Rise Up Coffee
Milk	Milk Chocolate	Bottled Water or Perrier

Hot Tea with assorted flavors

Vanilla, Chocolate, Strawberry, and Oreo Milkshakes 3.99

Hot Chocolate with whipped cream 3.99

WINE



BY THE GLASS

- Sparkling, Mumm Napa Brut** mini bottle, perfect for two glasses 13
Prosecco, Riondo Italy, light, crisp and bubbly 7.5
Riesling, Chateau Ste. Michelle '19 WA, semi-sweet and floral 8.5
Pinot Grigio, Mezzacorona '19 Italy, crisp tropical fruit 8
Rosé, Charles and Charles '19 WA, light, elegant with delicate fruit flavors 8.5
White Zinfandel, Beringer '19 St. Helena, CA 8.
Sauvignon Blanc, Estancia '19 CA, crisp fruit, clean and zesty 8.5
Chardonnay, Stone Cellars '19 CA, tropical and buttery 7.5
Chardonnay, Chateau Ste. Michele '19 WA, light, sleek, subtle spice 8.5
Pinot Noir, Mark West Black '18 CA, pleasing mix of flavors 9
Malbec, Diseno '18 Argentina, rich and inviting, hint of spice 8.5
Red Blend, Prayers of Sinners '18 WA, decadent & deeply layered 9
Merlot, Drumheller '17 WA, fruit forward and balanced 8.5
Cabernet Sauvignon, Line 39 '18 rich fruit flavors and smooth tannins 8.5

WHITES BY THE BOTTLE

- bin#
200 **Prosecco, Riondo** Italy, crisp and bubbly, just a touch of sweetness 32
201 **Riesling, Chateau Ste. Michelle** '19 WA, semi-sweet, floral aromas 32
210 **Pinot Grigio, Barone Fini** '19 Italy, citrusy 32
211 **Pinot Grigio, Santa Cristina** '19 Italy, light body, crisp and clean 34
216 **Rosé, Charles and Charles** '19 WA, light with delicate fruit flavors 32
217 **White Zinfandel, Beringer** '19 St. Helena, CA 29.
220 **Sauvignon Blanc, Estancia** '19 CA, crisp fruit, clean and zesty 32
222 **Sauvignon Blanc, Matua** '19 N.Z., tropical aromas, crisp finish 34
223 **Sauvignon Blanc, Napa Cellars** '19 Napa, round, juicy and smooth 36
230 **Chardonnay, Chateau Ste. Michele** '19 WA, sleek flavors, subtle spice 32
231 **Chardonnay, Josh Cellars** '17 North Coast, CA, bright citrus and honey 34
232 **Chardonnay, Folie à Deux** '17 Russian River, CA, honey & buttered toast 36
233 **Chardonnay, Sonoma-Cutrer** '17 Russian River, CA focused fruit flavors 46
236 **Chardonnay, Cakebread Cellars** '18 Napa, rich, balanced and delicious 68

REDS BY THE BOTTLE

- bin#
310 **Pinot Noir, Mark West Black** '18 CA, dark & rich 34
311 **Pinot Noir, Erath** '18 Oregon, bursting-with-berries aromas 40
312 **Pinot Noir, Böen** '18 blend of Sonoma, Monterey & Santa Barbara 44
313 **Pinot Noir, Belle Glos Las Alturas**, '17, Santa Lucia Highlands 56
320 **Merlot, Drumheller** '17 WA, fruit forward, subtle, velvety finish 32
321 **Merlot, Beringer Napa Valley** '13 full bodied with rich dark fruit notes 39
330 **Malbec, Diseno** '18 Argentina, rich and inviting, hint of spice 32
360 **Cabernet Sauvignon, Line 39** '18 rich fruit flavors and smooth tannins 32
361 **Cabernet Sauvignon, Joel Gott** '18 Sonoma, ripe berry flavors 38
362 **Cabernet Sauvignon, DECOY by Duckhorn** '18 Sonoma, juicy layers 46
363 **Cabernet Sauvignon, Robert Mondavi** '18 Napa, medium with rich 59
364 **Cabernet Sauvignon, J. Lohr Carol's Vineyard** '15 Napa, full-bodied 86
370 **Blend, Prayers of Sinners** '18 WA, decadent & deeply layered 34
371 **Blend, North by Northwest** '16 WA, rich, robust and delicious 39
373 **Blend, The Prisoner** '19 Napa, robust with a luscious finish 68

1/2 BOTTLES

- bin#
101 **Pinot Gris, King Estate** '18 Oregon Pinot Grigio, pure and refreshing 21
102 **Sauvignon Blanc, Kim Crawford** '20 N.Z., smooth, crisp & invigorating 22
103 **Sauvignon Blanc, Duckhorn** '18 Napa, bright, refreshing citrus flavors 24
104 **Chardonnay, Sonoma-Cutrer** '18 Russian River, voluptuous & delicious 24
108 **Pinot Noir, Migration** '17 Russian River, silky core with velvety tannins 26
111 **Malbec, Antigal UNO** '15 Mendoza, supple body, rich berry flavors 23
112 **Cabernet Sauvignon, Simi** '16 Alexander Valley, ripe fruit & caramel 25

Vintages may be subject to change.

Any unfinished bottle of wine may be re-corked and bagged to take to hotel if walking and if driving the rear-most seat of car or trunk.

COCKTAILS



NAUTI MERMAID ~ Captain Morgan Spiced Rum, Sugar island Coconut Rum, orange juice, pineapple juice and Blue Curacao 8

A SHORE THING ~ Sugar Island Coconut Rum, fresh berries, fresh squeezed lime and agave nectar topped with ginger ale in a mason jar 8

FRENCH BRAMBLE ~ Beefeaters Gin, fresh squeezed lemon, simple syrup and Chambord topped with Prosecco and a lemon twist in a martini glass 9

UPTOWN RUM RUNNER ~ Bacardi Light & Myer's Dark Rums, blackberries, cherries, bananas and Blackberry Brandy blended into a smooth frozen masterpiece 10

SPICED PAMA TINI ~ Pomegranate Liqueur, Absolute Citron Vodka, fresh squeezed lemon & house made simple syrup shaken with a cinnamon stick 9

ADULT STRAWBERRY LEMONADE ~ Skyy Strawberry Vodka, strawberry puree, fresh squeezed lemonade topped with Prosecco 8

ANTIOXIDANT CRUSH ~ Van Gogh Acai-Blueberry Vodka, fresh squeezed lemonade, cranberry juice and fresh berries \$9

CRANBERRY MULE ~ Titos Vodka, fresh squeezed limes, cranberry juice, ginger beer topped with fresh cranberries & rosemary 11

FIGS OF MANHATTAN ~ Fig and vanilla bean infused Makers Mark Bourbon, walnut bitters, honey syrup & sweet vermouth garnished with fig newton, cherries and orange peel 12

BACKYARD LEMONADE ~ Knob Creek Bourbon and fresh squeezed lemonade shaken with Pomegranate Liqueur 11

FRESH SQUEEZED CRUSHES ~ Orange, Grapefruit, Lemon or Lime 9

BOURBON CRUSH ~ Woodford Reserve Bourbon, fresh squeezed orange and lime juice, Triple Sec, with a splash of cranberry juice and ginger ale 11

TOP SHELF RITA ~ Milagro Silver Tequila, Triple Sec, homemade margarita mix with a Grand Mariner floater 14

SPRING COOLER ~ Fresh squeezed lemonade shaken with Sugar Island Coconut Rum, Peach Schnapps, touch of Blue Curacao 10

NAUTI COFFEE ~ Big mug of fresh brewed Rise Up Coffee (Easton, MD) 3 Olives Espresso and Coconut Water Vodkas, RumChata, topped with whipped cream and cinnamon 10

BLOODY POINT BLOODY ~ Absolute Peppar Vodka, homemade Bloody Mary Mix rimmed with old bay. Try it with Titos for a non spicy Bloody 9

LIGHT FARE



SINGLE CRAB CAKE PLATTER ~ Homemade award winning crab cake, fried or broiled served with a choice of garden salad or vegetable 16.99

CRAB CAKE SANDWICH ~ Homemade award winning crab cake, fried or broiled, on a sandwich roll with lettuce, tomato, pickles & french fries 16.99

HOT CRAB MELT ~ Lump crab imperial and sliced tomato on Ciabatta bread topped with melted fontina and provolone cheese, baked & served with fries 19.99

FISH & CHIPS ~ Flaky white Haddock fillets, batter dipped, crispy golden fried, with a side of malt vinegar, french fries and cole slaw 17.99

CHICKEN CORDON BLEU SANDWICH ~ Grilled boneless breast topped with honey cured ham, Gruyere cheese, honey Dijon glaze on a toasted brioche roll with pickles and french fries 14.99

SHRIMP SALAD SANDWICH ~ Our famous recipe made daily with a touch of Old Bay, lettuce, tomato on choice of bread, pickles and french fries 15.99

STACKED DOUBLE CHEESEBURGER ~ Grilled twin fresh ground Angus patties on a toasted brioche roll, Bibb lettuce and vine ripe tomato, choice of American, swiss, cheddar-jack or provolone/fontina cheese. Pickles and french fries. 14.99
Add Applewood smoked bacon 1.00

STACKED BACON BLEU CHEESEBURGER ~ Same grilled patties as above topped with Applewood Smoked bacon and melted Blue Cheese 16.99

SIDES

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| Applesauce 2.99 | French Fries 2.99 | Vegetable of the Day 2.99 |
| Stewed Tomatoes 2.99 | Coleslaw 2.99 | Garden Salad 3.99 |
| Sautéed Green Beans with Bacon and Onions 2.99 | Baked Potato 2.99 | |
| Mashed Potatoes 2.99 ~ <i>Top Mashed or Baked Potato: Cheese 1.00 Bacon 1.00</i> | | |

GARDEN SALAD DRESSINGS

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|----------------------|-----------------|--------|--------------------------------------|---------------|
| Pepper Parmesan | Bleu Cheese | Ranch | Thousand Island | Honey Mustard |
| Balsamic Vinaigrette | Low Fat Italian | French | Oil & Vinegar (Red Wine or Balsamic) | |