**APPETIZERS**

- SHELLFISH STEAMPOT: Little neck clams, mussels and shrimp steamed in a white wine garlic herb broth. Served with garlic cheese toast for dipping 20.99
- GORGONZOLA CHEESE SKINS: Crispy fried potato skins with creamy Gorgonzola sauce, applewood smoked bacon and boom-boom sauce 12.99
- CRAB PRETZEL: Fresh baked soft pretzel sticks topped with lump crab meat, four cheeses, green onion & Old Bay spice, baked golden brown 19.99
- CRAB BALLS: Five mini crab cakes, broiled, served with remoulade sauce 21.99
- COCONUT SHRIMP: Four jumbo Gulf shrimp dipped in beer batter, rolled in coconut, fried golden and served with an orange, ginger dipping sauce 19.99
- HOT CRAB DIP: Lump crab meat, four cheeses, and Old Bay baked bubbling brown in a sour dough bread bowl 19.99
- FRIED CALAMARI
- FRIED 5 OZ COLD WATER LOBSTER TAIL
- BROILED 5 OZ COLD WATER LOBSTER TAIL: Thirty sliced sashimi style with pickled ginger, seaweed salad, avocado and soy ponzu sauce for dipping, ( rare only) 19.99
- SHRIMP QUESADILLA: Shrimp, scallions, mild chiles, cheddar and Monterey Jack in a soft flour tortilla, cilantro with homemade salsa and sour cream 18.99
- STEAMED SHRIMP: Peel and eat – wild caught Gulf shrimp, Old Bay seasoned with homemade cocktail sauce ½ pound 13.99 1 pound 23.99
- SHRIMP & SCALLOP NACHOS: Gulf shrimp, bay scallops, melted cheddar & Monterey Jack cheeses, tricolor corn chips, salsa and sour cream 18.99
- POT STEAMED MUSSELS: Prince Edward Island mussels simmered in white wine, garlic and extra virgin olive oil, served with garlic cheese toast for dipping 18.99
- STEAMED LITTLENECK CLAMS: 18 sweet tender little necks steamed open in a white wine garlic herb broth, served with garlic cheese toast for dipping 18.99

**SEAFOOD**

**NO SUBSTITUTIONS. Hot rolls and butter served upon request.**

Entrees include a choice of two sides, replace one side for a house salad additional 2.00

- BROILED SEAFOOD TRIO: Two jumbo lump crab imperial stuffed shrimp, sea scallops and jumbo lump crab cake 42.99
- FRIED SEAFOOD FEAST: Lump crab cake, jumbo shrimp, sea scallops, and flounder fillet 42.99
- BAKED JUMBO LUMP CRAB IMPERIAL: Our Signature Dish—lump crab meat topped with our delightfully creamy imperial sauce 39.99
- CRAB CAKES: Two homemade Eastern Shore crab cakes, deep fried golden or perfectly broiled 39.99
- SEAFOOD NORWEGIAN SAUTE: Bountiful array of fresh caught scallops, large gulf shrimp and jumbo lump crab meat sautéed in white wine butter sauce 42.99
- ATLANTIC SEA SCALLOPS: Broiled with butter bread crumbs OR panko breaded & deep fried 32.99
- BROILED STUFFED SHRIMP: Four jumbo Gulf shrimp stuffed with lump crab imperial and baked golden brown 36.99
- COCONUT SHRIMP: Six jumbo Gulf shrimp dipped in beer batter, rolled in coconut, fried golden and served with an orange-ginger dipping sauce 29.99
- FRIED JUMBO GULF SHRIMP: Six jumbo shrimp, split and hand breaded, fried golden brown 29.99
- PLANK ROASTED SALMON: Fresh North Atlantic salmon fillet blasted with a brown sugar and mustard glaze baked on a cedar plank 29.99
- ATLANTIC SALMON FILLET: Fresh caught, choice of blackened or lightly seasoned and grilled 28.99 add lump crab imperial and baked golden brown 38.99
- FLOUNDER FILLET: Choose panko breaded and fried OR broiled with butter and seasonings and finished with a lemon chive butter sauce 26.99
- STUFFED FLOUNDER: Flounder fillet with lump crab imperial baked golden brown 36.99
- CHICKEN CHESEAPEAK: Sautéed boneless breast topped with lump crab imperial and baked golden brown 31.99
- BROILED 5 OZ COLD WATER LOBSTER TAIL:
- BEEF
- PRIME RIB: (12 oz.) slow roasted Prime Rib $44.99
- FILET MIGNON: 6 oz. grilled to perfection $46.99
- STUFFED SHRIMP (2): Fried Crab Cake
- BROILED CRAB Cake
- BROILED SEA SCALLOPS
- LUMP CRAB IMPERIAL
- Jumbo Fried Shrimp (3)
- Baked Crab Cake
- BEEF BROWSE}

**SOUPS**

- VEGETABLE CRAB SOUP
- CREAM OF CRAB SOUP
- HALF & HALF

- Cream of Crab topped with Vegetable Crab

**SALADS**

- WEDGE: Crisp iceberg lettuce topped with bleu cheese dressing, crisp apple wood bacon, fresh tomato and crumbled Gorgonzola 10.99
- CAESAR: Crisp romaine, freshly grated parmesan cheese, homemade toasted cheese croutons tossed with our signature dressing 10.99
- GARDEN: Crisp iceberg and romaine lettuces, grape tomatoes, shredded carrots, sliced cucumbers and homemade toasted cheese croutons with choice of dressing 9.99

**ADD your favorite topping to above salads:**
- Grilled Chicken Breast 9.
- Grilled Atlantic Salmon 10.
- Grilled Jumbo Shrimp 4.
- Grilled Mini Crab Cakes 19.
- Black Pepper Seared Rare Tatak Tuna 11.
- Black Pepper Seared Beef Tenderloin Medallions 15.

**PASTA**

Served with house salad and garlic toast.

**BEVERAGES**

- Fresh Brewed Unsweetened Iced Tea
- Pepsi Diet Pepsi
- Mountain Dew
- Sierra Mist Dr. Pepper
- Ginger Ale
- Mug Root Beer
- Brisk Raspberry Iced Tea
- Coffee: Local Fresh Brewed Rise Up – Regular or Decaf
- Hot Tea: English Breakfast, Green Tea, Decaffeinated

**SPECIALTY BEVERAGES**

- Fresh Squeezed Lemonade 3.99
- Fresh Squeezed Arnold Palmer 3.99
- Milk or Hershey Chocolate Milk 3.49
- Hot Chocolate with Whipped Cream 3.99
- Acqua Panna Italian Spring Water ½ Liter 3.99
- San Pellegrino Italian Sparkling Water ½ Liter 3.99

**A 20% service charge will be added to checks with 6 or more guests OR when separate checks are requested. We will not provide more than 4 checks per group. Please request separate checks at the beginning of your meal.**

4-16-2022
WINE
BY THE GLASS
Champagne, Mumm Napa Brut
114
Prosecco, Trevisella
108
Riesling, Relax
104
Pinot Grigio, Mezzacorona
103
Sauvignon Blanc, Matua
101
Chardonnay, Stone Cellars
9/375
Chardonnay, Chateau Ste. Michele
9/370
Sauvignon Blanc, Matua
9/361
Chardonnay, West Block
9/360
Pinot Noir, Mark West
9/330
Cabernet Sauvignon, Line 39
9/320

WHITES BY THE BOTTLE

bin#
200
Prosecco, Trevisella
201
Moscato d’Asti, Ceretto
202
Riesling, Relax
203
Riesling, Eroica
204
Pinot Grigio, Barone Fini
205
Pinot Grigio, Santa Cristina
206
Rosé, Charles and Charles
207
Rosé, H & B Chateau de Pape
208
White Zinfandel, Beringer
209
Pinot Grigio, Mezzacorona
210
Sauvignon Blanc, Kim Crawford
211
Chardonnay, Chateau Ste. Michele
212
Chardonnay, La Crema, Monterey
213
Chardonnay, Neyers
214
Chardonnay, Cakebread Cellars
215
White Blend, Conundrum by Caymus

REDS BY THE BOTTLE

bin#
310
Pinot Noir, Mark West Black
311
Pinot Noir, Nielson, Santa Barbara
312
Pinot Noir, Chalk Hill
313
Pinot Noir, Belle Glos Balade
314
Merlot, Noble Vines
315
Merlot, Matanzas Creek
316
Malbec, Gascon
317
Blend, Columbia
318
Blend, Prisoner "UNSHELACKED"
319
Cabernet Sauvignon, Line 39
320
Cabernet Sauvignon, Iron & Sand
321
Cabernet Sauvignon, DECoy by Duckhorn
322
Cabernet Sauvignon, Robert Mondavi
323
Cabernet Sauvignon, Rosepine
324
Cabernet Sauvignon, Clos Du Val
325
Cabernet Sauvignon, Stag’s Leap Artemis

1/2 BOTTLES

bin#
101
Pinot Gris, King Estate
102
Sauvignon Blanc, Duckhorn
103
Chardonnay, Sonoma-Cutrer
104
Pinot Noir, Migration
105
Sauvignon Blanc, Starmont
106
Merlot, Duckhorn

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 truck.

A 20% service charge will be added to checks with 6 or more guests OR when separate checks are requested.
We will not provide more than 4 checks per group.
Please request separate checks at the beginning of your meal.

COCKTAILS

FRESH SQUEEZED CRUSHES
Orange, Grapefruit, or Lemon
Make any crush skinny with club soda

NAUTI MERMAID
Captain Morgan Spiced Rum, Malibu Coconut Rum, orange juice, pineapple juice and blue curacao

CRANBERRY LIME CRUSH
Deep Eddy Lime Vodka, fresh squeezed lime, cranberry juice, simple syrup & club soda

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

MEYER LEMON TINI
Hanson Organic Meyer Lemon Vodka, Pomegranate Liqueur, fresh squeezed lemon and house made simple syrup shaken with cinnamon stick

ADULT STRAWBERRY LEMONADE
Sky Sky Strawberry Vodka, strawberry puree, fresh squeezed lemonade topped with Prosecco

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

CRANBERRY MULE
Titos Vodka, fresh squeezed lime, cranberry juice, Gosling’s Ginger Beer, and cranberries

PASSION LIME CRUSH
Deep Eddy Lime Vodka, triple sec, fresh squeezed lime, and passion fruit juice topped with ginger ale

BACKYARD LEMONADE
Amador Double Barrel Bourbon Whiskey and fresh squeezed lemonade shaken with Pomegranate Liqueur

BOURBON CRUSH
Woodford Reserve Bourbon, fresh squeezed orange and lime juice, triple sec, with a splash of cranberry juice and ginger ale

TOP SHELF RITA
1800 Silver Tequila, homemade margarita mix, triple sec, and a Grand Mariner floater

MANGO KILLER
Sailor Jerry Spiced Rum, mango juice, orange juice, pineapple juice, cream of coconut topped with nutmeg

BLOODY POINT BLOODY
Kick it up with Hanson Organic Habenero Vodka, and our homemade Bloody Mary Mix rimmed with old bay

CUCUMBER COOLER
Hanson Cucumber Vodka, cucumber, mint and fresh squeezed lemonade

JALAPENO PINEAPPLE MARGARITA
1800 Silver Tequila infused in house with jalapenos and pineapple, Cointreau, and homemade margarita mix

SUMMER MULE
Hanson Cucumber vodka, strawberry puree, cumbumbers, limes and ginger beer

FROZEN DAIQUIRIS • MARGARITAS • COLADAS

LITE FARE

SINGLE CRAB CAKE PLATTER
Homemade award winning crab cake, fried or oven broiled served with one side 22.99 Replace side with house salad additional 2.00

CRAB CAKE SANDWICH
Homemade award winning crab cake, fried or oven broiled on a sandwich roll with lettuce, tomato, pickles and french fries 22.99

HOT CRAB MELT
Lump crab imperial and sliced tomato on Ciabatta bread topped with melted fontina and provolone cheese, baked and served with fries 21.99

FISH & CHIPS
Flaky white Cod fillets, battered dipped, crispy golden fried, with a side of malt vinegar, french fries and cole slaw 19.99

SHRIMP SALAD SANDWICH
Our famous recipe made daily with a touch of Old Bay, lettuce, tomato on choice of bread, pickles and french fries 18.99

SHRIMP SALAD PLATE
Our famous salad, stuffed in a Roma tomato crown over a mix of spring lettuces with sliced cucumbers and pickled red onions. Served with stone ground wheat crackers 19.99

GRILLED MARINATED CHICKEN CLUB
6 oz. boneless, skinless breast, Applewood Smoked Bacon, Bibb lettuce, vine ripe tomato on your choice of bread or toast, with a side of Old Bay aioli and kettle fried chips 17.99

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. 16.99 Add Applewood smoked bacon 2.00

STACKED BACON BLEU CHEESEBURGER
Same grilled patties as above topped with Applewood Smoked bacon and melted Blue Cheese 18.99

SIDES

Applesauce 3.99
French Fries 3.99
Vegetable of the Day 3.99
Stewed Tomatoes 3.99
Coleslaw 3.99
House Salad 5.99
Sautéed Green Beans with Bacon and Onions 3.99
Baked Potato 3.99

Mashed Potatoes 3.99 – Top a Baked or Mashed Potato with Cheese 1.00 or Bacon 1.00

SAALD DRESSINGS

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

Cheese Pizza .................................................. 5.99
Pasta & Meatballs in Marinara Sauce .......... 6.99
Macaroni & Cheese ............................................. 4.99

The following meals include 1 side.
Replace side for a house salad for an additional 2.00

All Beef Hot Dog ............................................... 4.99
Cheeseburger ..................................................... 6.99
Grilled Cheese Sandwich ................................... 4.99
Fried Shrimp ....................................................... 7.99
Hand Breaded Chicken Tenders with
Honey Mustard Sauce ........................................ 6.99
Fish Sticks .......................................................... 6.99

~ Drinks ~

Following drinks are 2.99 with free refills:
Fresh Brewed Iced Tea  Brisk Raspberry Iced Tea
Pepsi  Diet Pepsi
Mountain Dew  Sierra Mist
Dr. Pepper  Ginger Ale
Mug Root Beer

Other drinks with no free refills
Milk OR Hershey’s Chocolate Milk  2.99
Mott’s Apple Juice  2.99
Kiddie Cocktail (Shirley Temple)  3.49
Hot Chocolate with whipped cream  3.99

~ Dessert ~

Oreo Cookie Sundae ............................................. 4.99
Vanilla ice cream, chocolate syrup, crushed Oreos,
whipped cream and cherry