

## APPETIZERS

Oysters Rockefeller	\$15	Cheesesteak Springrolls	\$12
Mushroom Imperial	\$14	Steamed Mussels	\$10
Clams Casino	\$11	Steamed Clams	\$13
Burrata	\$11	Breaded Mozzarella	\$10

## RAW BAR

(On the Half Shell)

Chesapeake Bay Oysters	\$15
Top Neck Clams	\$11
Crab Cocktail	\$18
Shrimp Cocktail	\$15
Shrimp and Crab Cocktail Duet	\$21
Seafood Plateau (serves 2-3)	\$42

(clams, oysters, crabmeat, & shrimp)

## SOUPS

	Cup	Bowl
Manhattan Clam Chowder	\$4	\$7
New England Clam Chowder	\$5	\$8
House Bisque	\$5	\$8
Snapper Soup	\$6	\$9
Soup of the Day	\$3	\$6

## RUHLING'S BY SEA

Fried Deviled Crab	\$21
Fried Deviled Clam	\$19
Fried Oysters	\$24
Fried Shrimp	\$21
Fried Scallops	\$32
Fried Flounder	\$24
Fried Stuffed Shrimp	\$24
Fried Shrimp and Scallops	\$28
Broiled Shrimp and Scallops	\$32
Broiled Scallops	\$34
Broiled Shrimp	\$21
Broiled Flounder	\$24
Broiled Stuffed Shrimp	\$32
Broiled Flounder Imperial	\$36
Crab Imperial	\$32
Twin 5oz. Lobster Tails	\$38
with Crab Imperial	\$50
1 lb. King Crab	\$48
1.5lb. Lobster	\$38
with Crab Imperial	\$50
2.5lb. Lobster	\$48
with Crab Imperial	\$60

## RUHLING'S BY LAND

8oz Filet Mignon	\$38
16oz Prime Rib	\$36
20oz Kansas City Strip Steak (bone-in)	\$45
Chicken Parmesan over Linguini	\$21
Chicken Marsala over Linguini	\$21
Braised Short Rib	\$26

Over mashed potatoes and green beans

## SIGNATURE SEAFOOD

Shrimp Scampi over Linguini	\$21
Apricot Glazed Salmon	\$28
Flounder Francaise	\$24
Crab Cakes	\$36
Twin crab cakes over with mashed potatoes, sautéed spinach and a djon mustard sauce	
Halibut Sicilian	\$38
Seared Halibut over kalamata olives, artichokes, celery, cherry tomatoes, capers, and asparagus	

## COMBINATIONS

Surf and Turf	\$49
8oz Filet Mignon & 5oz Lobster Tail	
Fried Combination	\$32
Shrimp, Scallops, Deviled Crab, Flounder, Deviled Clam, & Oyster	
Broiled Combination	\$54
Flounder, Shrimp, Scallops, Lobster Tail, Crab Imperial, & Clams Casino on a bed of peppers and onions	

\*Entrées have a choice of  
Soup du Jour or House Green Salad  
And are served with roasted red bliss potato  
wedges and green beans \*unless otherwise stated\*