

Father's Day Limited Menu

June 16th - 3pm-10pm & June 17th - 12pm-8pm



Appetizers

- Crab & Artichoke Dip** - Creamy, Loaded with Crab and Artichoke with Toasted Baguettes 12.95
- Fried Calamari** - Fresh, Lightly Coated and Flash Fried 9.95
- Ahi Tuna** - Blackened Tuna with Asian Slaw and a Wasabi Dipping Sauce 10.95
- Oysters ½ Shell** - Half Dozen RAW 10.95 OR **Rockefeller** - Three Cheese and Spinach Blend 12.95
- Chicken Wings** - Plump Juicy Fresh Wings Marinated and Fried; Served Mild, Hot, or Old Bay 8.95
- Crab Bruschetta** - Jumbo Lump Crab, Diced Tomato, Red Onion, Mozzarella on Toasted Baguette & Old Bay 11.95
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Soups

- Cream of Crab Soup** Rich and Delicately Seasoned Soup with Delectable Lumps of Crab Meat (Cup 6 / Bowl 8)
- Soup of the Day** Chef's Creation with Fresh Ingredients and Stock (Cup 3.95 / Bowl 4.95)

Salads

Add on to any SALAD.....Shrimp \$5, Salmon \$5, Crab Cake \$10, Chicken \$4

- Caesar Salad** Crisp Hearts of Romaine, Garlic Croutons, Romano Grated Cheese and Homemade Caesar Dressing 6.95
- Wedge Salad** Crisp Iceberg Lettuce, Bacon, Red Onion, & Blue Cheese Crumble; Balsamic Vinaigrette 7.95
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Entrees

Entrees Served with One Side
(Steak Fries, Sweet Potato Fries, Hush Puppies, Rice Pilaf, Baked Potato, Vegetable of the Day)
Add on a House or Caesar Salad to an entrée for \$1.50

Signature Dishes

- Colossal Crab Cake** - Award winning ½ pound of Jumbo Lump Crab Broiled with our Special Blend of Spices 25.95
- Broiled Platter** - Atlantic Salmon, Shrimp, & Day Boat Scallops; All Broiled with House Seasoning 32.95
- Chicken Chesapeake** - Chicken Breast Topped with Lump Crab and Old Bay Cream Sauce 20.95
- Stuffed Flounder** - Fresh Flounder Stuffed with Crab Imperial and Topped with our Creamy Seafood Sauce 24.50
- Salmon** - Fresh Atlantic Salmon Broiled with House Seasoning 18.95
- Wild Icelandic Cod** - Topped with an Herbed Breadcrumbs over a Medley of Roasted Zucchini, Eggplant & Tomatoes 26.95
- Steamed Seafood Platter** - A Trio of Steamed Snow Crab Legs, Shrimp & Clams 28.95
- Lobster Tail** - Cold Water Lobster Tail, Broiled with House Seasoning.....Single Tail 26.95 / Double Tail 43.95
- Fried Shrimp & Oyster Platter** - Freshly Breaded Jumbo Shrimp & Oysters Fried Golden Brown 21.95
- Scallops** - Fresh Scallops Broiled with House Seasoning 25.95
- Fettucine Alfredo** - Homemade Classic Alfredo with Asparagus, Mushrooms & Parmesan 14.95
Paired with a protein of your choice....Shrimp \$5, Lump Crab Meat \$7, Chicken \$4
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Turf & Add on Surf

- Filet Mignon** - 8 ounces of Aged Angus Beef, Our most Tender Steak 25.95
- Prime Rib** - Aged Angus Beef Slow Roasted with our Special Rub, Au Jus and Horseradish 24.95 / King Cut 30.95
>Or make it our Famous "Smothered Prime Rib" with Jumbo Lump Crab & Swiss Fondue Sauce 31.95 / King Cut 37.95
- Chicken Breast** - Plump, Juicy, Marinated, Seasoned & Grilled 14.95

Add On (Only Available with an Entrée)

- Crab Cake** - Our classic 4oz Jumbo Lump Broiled Crab Cake \$11
- Scallops** - Two U-10 Sea Scallops \$12
- Lobster Tail** - Six Ounce Cold Water Lobster Tail \$18
- Shrimp** - Five Jumbo Shrimp Skewered and Grilled \$6
- Snow Crab Cluster** - Eight ounces of Tender Sweet Crab Legs \$10