



Appetizers

FIRE CRACKER SHRIMP

GRILLED SHRIMP WITH A SWEET & SPICY GLAZE

15

FRIED BRUSSEL SPROUTS

WITH BACON AND SWEET CHILI SAUCE

10

CRAB DIP

CREAMY SUPER LUMP CRAB DIP TOPPED WITH CHEDDAR, OLD BAY AND
PICKLED RED ONION

SERVED WITH GRILLED BAGUETTE AND CRACKERS

18

CRISPY TUNA TACOS

SEARED TUNA, AVOCADO, SLAW & SPICY MAYO

15

BAKED BRIE

TOPPED WITH FIG JAM, PECANS AND FRESH THYME. SERVED WITH CROSTINI
AND SLICED APPLES

13

BURRATA AND STEAK CROSTINI

CREAMY BURRATA, TOASTED SOURDOUGH BAGUETTE,
SEARED STEAK AND BALSAMIC DRIZZLE

17

PAN SEARED SEA SCALLOPS

A HOUSE MADE ROMESCO SAUCE

16

CHICKEN WINGS

MILD, HOT, HONEY BBQ, SWEET CHILI, GARLIC PARMESAN, OLD BAY
WITH HOUSEMADE BLUE CHEESE OR RANCH

17

FRIED BUFFALO CAULIFLOWER

WITH HOUSEMADE BLUE CHEESE OR RANCH

11

STEAMED CLAMS WITH ITALIAN SAUSAGE

STEAMED LITTLE NECK CLAMS WITH SPICY ITALIAN SAUSAGE AND RED PEPPERS
IN A WHITE WINE BROTH

16



Salads & Soups

CAESAR

CRISP ROMAINE HEARTS, HOUSEMADE CROUTONS, PARMESAN AND
CREAMY CAESAR DRESSING
HALF 7 FULL 13

CLASSIC WEDGE

ICEBERG , CRISPY BACON BITS, PICKLED RED ONIONS, CHERRY
TOMATOES AND BLUE CHEESE CRUMBLES
HALF 7 FULL 13

BERRY SALAD

MIXED GREENS, SEASONAL BERRIES, CANDIED PECANS, RED ONIONS,
GOAT CHEESE
HALF 7 FULL 13

HOUSE SALAD

MIXED BABY GREENS, CHERRY TOMATOES, CUCUMBERS, RED ONION
AND
MONTEREY CHEDDAR CHEESE
HALF 6 FULL 12

ADD A PROTEIN TO ANY SALAD GRILLED OR BLACKENED

CHICKEN 7, SHRIMP 10, SALMON 11, SCALLOPS 18, CRAB CAKE 20

DRESSINGS: RANCH, BLUE CHEESE, POPPY SEED, SESAME, BALSAMIC
VINAIGRETTE, CAESAR, HONEY MUSTARD

SOUPS

TODAYS HOMEMADE SOUPS- ASK YOUR SERVER
CUP-7
BOWL-9



Entrées

SERVED WITH VEGETABLE AND STARCH

FILET MIGNON

6OZ CERTIFIED ANGUS BEEF GRILLED AND SERVED WITH RED WINE
DEMI GLACE, ADD SHALLOTS AND MUSHROOMS 3

37

GRILLED RIBEYE

14OZ CERTIFIED ANGUS BEEF GRILLED TO YOUR LIKING AND
TOPPED WITH GARLIC AND HERB STEAK BUTTER

42

TENNESSEE WHISKEY PORK CHOP

12OZ CENTER CUT PORK CHOP WITH TENNESSEE WHISKEY GLAZE

30

ROASTED CHICKEN

CRISPY OVEN ROASTED CHICKEN COVERED IN A GARLIC HERB
BUTTER AND SERVED WITH GRAVY

24

CLASSIC CRAB CAKES

TRADITIONAL STYLE CRAB CAKES MADE WITH SUPER LUMP CRAB
AND BROILED TO GOLDEN BROWN

1-4OZ CRAB CAKE 30 2-4OZ CRAB CAKES 50

SEAFOOD BAKE

FLOUNDER, SCALLOPS, SHRIMP AND CRAB BAKED IN A FLAVORFUL
CREAM SAUCE TOPPED WITH BROWN BUTTER BREAD CRUMBS

36

MAPLE GLAZED SALMON

PAN SEARED ATLANTIC SALMON WITH A MAPLE DIJON GLAZE

27



Entrées

FLOUNDER PICCATA

LIGHTLY PAN FRIED FLOUNDER IN A WHITE WINE LEMON CAPER AND BUTTER SAUCE

25

TUNA STIR FRY

SESAME SEARED TUNA ON TOP OF SAUTÉED VEGGIES, TERIYAKI SAUCE AND JASMINE RICE

30

FRIED SHRIMP PLATTER

FIVE HAND BREAD GULF SHRIMP BREADED AND FRIED, SERVED WITH FRIES AND COLESLAW

26

PENNE BALTIMORE

PAN SEARED SCALLOPS, SHRIMP AND LUMP CRAB IN A OLD BAY BRANDY CREAM SAUCE

34

CAJUN CREAM SPAGHETTI

YOUR CHOICE OF BLACKENED PROTEIN IN A PARMESAN CREAM SAUCE WITH SHALLOTS, SUNDRIED TOMATOES AND HERBS

CHICKEN 25 SHRIMP 28 SCALLOPS 30

VEGAN STIR FRY

SAUTÉED SEITAN AND MIXED VEGGIES IN A SWEET CHILI- SOY GLAZE OVER JASMINE RICE

24

CAJUN SHRIMP AND GRITS

CHEDDAR CHEESE GRITS TOPPED WITH CAJUN SHRIMP, BACON AND CAJUN CREAM SAUCE

28

CHICKEN FLORENTINE

PAN SEARED CHICKEN BREAST WITH BABY SPINACH AND SUN DRIED TOMATOES IN A CREAMY GARLIC PARMESAN SAUCE

24