

Starters

Crispy Block Island Calamari

Pickled carrots, Thai peppers, roasted poblano aioli

Brioled Crab Dip

Maryland steamed jumbo Lump Crabmeat, jack cheese, scallions, toasted ficelle Steamed Mussels

Spicy wine and garlic broth

Shrimp Casuela

Roasted garlic, lemon, olive

oil,

chilis and herb salad

Crispy Chicken Sliders Bacon, vinegar slaw

Raw Bar

Oysters

½ Dozen Dozen

Shucked - Champagne

Mignonette, cocktail, horseradish

Steamed - Tabasco, lime butter

Broiled – Tasso ham, garlic bread crumbs, water cress

Farm Raised Virginia
Little Neck Clams
On the half shell or steamed

½ Dozen Dozen

Jumbo Shrimp Cocktail

Jumbo Lump Crab Cocktail

Smokehouse

Hot Smoked Salmon - Black Bread, Capers, Red Onion, Horseradish Cream

Smoked New England Bluefish - Mango Salsa, Chipotle Gastric

Soups

Maryland Vegetable

Cream of Crab Soup

Spicy tomato broth Corn and andouille

New England Clam Chowder

Potatoes bacon and leeks

Salads

Mixed Greens
Grape tomato, toasted

apples, Champagne

vinaigrette

Crab

Heirloom Tomato

Feta, cucumbers, black quinoa, creamy herb dressing

Romaine, croutons, shaved parmesan

Chopped Salad

Cucumber, olives, tomato, corn, red onions, bleu cheese dressing

Caesar Salad

Smoking Permitted Outside Only

No Cigars in the Patio Dining Area No Cell Phone Use in the Dining Room Please We follow FDA guidelines. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Lunch Menu

Sandwiches

Served with Warm Kettle Chips and Cole Slaw

Crab Cake Sandwich

Fried Fillet of Fish

Fried Softshell

Char-grilled Hamburger

Breast of Chicken

Muffaletta

Entrees

Maryland-Style Crab Cakes

Broiled jumbo lump, yellow rice, smokey black beans, jicama slaw

Curry Seafood stew

Crab, clams, mussels, shrimp, fish, rice noodles bean sprouts, cilantro

Blackened Mahi

Mahi

Basmati rice, sautéed rapini, black lentils,

jalapeño lime butter

Crispy Black Grouper

Pan Roasted Rockfish

Sautéed spinach, golden raisins, shrimp arancini, lemon chive vinaigrette

Crispy Cornmeal crusted Shrimp

Soft polenta, haricot verts, grilled andoullie, roma tomato broth

Pan Roasted Chicken

Dijon, rosemary, sautéed corn, bacon, peppers, mashed yukon gold potatoes 18% Gratuity added to parties of 6 or more We apologize for the inconvenience, but separate checks are not available.

Ask your server about our Carbon Fishprint initiative



Dinner Menu

Entrees

Maryland-Style Crab Cakes

Broiled jumbo lump, yellow rice, smokey black beans, jicama slaw

Curry Seafood Stew

Crab, clams, mussels, shrimp, fish, rice noodles Bean sprouts, cilantro

Crispy Cornmeal Crusted Shrimp

Soft polenta, haricot verts, grilled andoullie, roma tomato broth

Crispy Local Soft Crabs

Sautéed zucchini, carrots, gnocchi, roasted pepper beurre blanc

Steamed Maine Lobster

Whole 2 Lb. drawn butter, grilled potatoes

Grilled Swordfish

Charmoula, pistachio cous cous, gingered carrots, grilled green onions

Crispy Black Grouper

Grilled Salmon

Sesame honey glaze, basmati rice, sautéed bok choy, edamame

Pan RoastedRockfish

Sautéed spinach, golden raisins, shrimp arancini, lemon chive vinaigrette

Blackened Mahi Mahi

Basmati Rice, sautéed rapini, black lentils, Jalapeño lime butter

Filet Mignon

Grilled, mashed Yukon gold potatoes, Sautéed mushrooms, red wine sauce Rib Eye Grilled au poivre, pomme frites, salsa verde bacon , peppers, mashed Yukon gold potatoes

Pan Roasted Chicken

Dijon, rosemary, sautéed corn,

18% Gratuity added to parties of 6 or more We apologize for the inconvenience, but separate checks are not available. Split Plate Charge \$6

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