



Starters

Yucatan Shrimp Cocktail

Spicy tomato broth, Jicama slaw, avocado

Calamari

Crispy, lemon pepper, basil aioli.

Hummus

Pickled grapes, lemon oil, toasted naan

Korean BBQ Beef

Lettuce cups, noodles, carrot, cucumber, peanut sauce

Red Snapper Ceviche

Cilantro, cucumber,

Honey Chipotle Meatballs

Queso fresco, cucumber

Soups and Salads

Maryland Crab Soup

Tomato, corn, bacon

Mango and Lime Gazpacho

Coconut cream, mint oil

Caesar Salad

Romaine lettuce, parmesan shavings, focaccia croutons

Haricot Vert

Bibb lettuce, egg, tomato, Creamy bacon-bleu cheese dressing

Heirloom Tomato

Shaved cucumber, Marinated feta, red onion, Black olive, white balsamic vinaigrette

Mixed greens

Dijon Vinaigrette

Tartines

Baked in our hot stone oven on crispy baguette

Goat Cheese

Tomato, Mushrooms, pesto

Blackened

Roasted Garlic, Mozzarella,

Shrimp

Parsley

Meatball

Provolone, Chiles

Zucchini

Roasted pepper, parmesan, eggplant

Bowls

With garlic baguette

P.E.I Mussels Spicy wine and garlic broth

Little Neck Clams Coconut curry broth

Gulf Shrimp Louisiana BBQ

Smoking Permitted Outside Only

No Cigars in the Patio Dining Area

No Cell Phone Use in the Dining Room Please

Lunch Menu

Sandwiches

Served with Fries and Coleslaw

Add American, cheddar, provolone or bleu cheese

Add smoked bacon

Shenandoah Burger

1/2 pound char grilled on a toasted Kaiser roll. Lettuce and tomato.

Grilled Breast of Chicken

Tomato, provolone, chipotle mayonnaise on a toasted focaccia roll.

Shrimp Salad Sandwich

celery Top Sliced bun, old bay mayo,

Blackened Catfish

Local Blue Catfish

Crab Cake Sandwich

Fresh broiled Maryland jumbo lump crabmeat on a potato roll and served with tartar sauce.

Turkey Burger

1/2 pound grilled turkey burger with avocado.

Maryland Crab Cakes

Tartar sauce, pesto potato salad

Grill

Served with mashed yukon gold potatoes and haricot verts

Salmon

Honey Tamari Glaze

Swordfish

Preserved Lemon beurre blanc

Prime Pork Chop

Apple chutney

Rib Eye

Caramelized Onion Demi

Airline Chicken Breast

Ancho Agave Glaze

For the Kids

Grilled Cheese
Cheese Pizza
Chicken Tenders

Pasta with Butter or Marinara

18% Gratuity added to parties of 6 or more

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.

Dinner Menu

Pasta

Bucatini Pesto

Rigatoni Sausage

Linguini Mushroom

Rice Noodle Curry Chicken

Grill

Served with mashed yukon gold potatoes and haricot verts

Salmon

Honey Tamari Glaze

Swordfish

Preserved Lemon beurre blanc

Prime Pork Chop

Apple chutney

Rib Eye

Caramelized Onion Demi

Airline Chicken Breast

Ancho agave glaze

Chesapeake

Maryland Crabcakes

Soft Crabs

Rockfish

18% Gratuity added to parties of 6 or more

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