
— August 2016 —

APPETIZERS

French Onion 9

Scallions, shallots, leeks, red & yellow onions slow-cooked in a savory beef broth, topped with a crouton & gruyere cheese

Cream of Crab 9.5

Celery, onions, shallots & leeks cooked into a sherry wine cream-based soup, garnished with a flash-fried soft shell crab

Antipasto Salad 10

Chopped iceberg lettuce, roasted red bell peppers, red onion, pepperoncini, black olives, tomatoes, provolone cheese, salami, black pepper ham & mortadella, all tossed with a champagne vinaigrette

Bacon-Wrapped Chicken Livers 10

Oven-roasted, bacon-wrapped chicken livers served over wilted spinach with a horseradish cream & balsamic reduction

Fish Sticks 11

Grilled fresh tuna bites in a coriander-lime marinade skewered with bell peppers & onions, served with coconut sticky rice & mango dipping sauce

Arugula Salad 13

Baby arugula, red onion, golden beets, crumbled goat cheese, blood orange segments, smoked trout & smoked salmon, tossed with a Greek yogurt dressing

FRESH CATCH

— Market Price —

Salmon, Tuna, Rockfish, Wahoo & Tilapia

Any fresh catch can be pan-seared, broiled, blackened, grilled or fried, topped with a lemon beurre blanc sauce

FRESH OYSTERS

Madhouse, Hoopers Island, MD Dozen – 23

Medium, creamy, mild salinity, buttery finish

Blue Point, Long Island, NY Dozen – 23

Medium-large, plump, mild salinity, clean finish

Chincoteague, Chincoteague, VA Dozen – 19

Large, firm meat, briny up front, sweet finish

Salt Pond, Point Judith Pond, RI Dozen – 25

Large, strong salinity, mineral flavor

Beau Soleil, New Brunswick, Canada Dozen – 25

Small cocktail oyster, deep cup, medium salinity



DAILY SPECIALS

ENTREES

Salmon 25

Citrus-glazed salmon fillet over sautéed lentils with roasted beets & cipollini onions

Wahoo 26

An 8-ounce wahoo steak grilled, served over black sticky rice, topped with tropical fruit salsa & blackened shrimp

Grilled Shrimp 27

Six marinated, grilled shrimp over cous cous with eggplant, figs, vidalia onion & macadamia nuts, topped with mint yogurt

Strip Steak 35

Grilled 14-ounce strip steak over chorizo potato hash & ham-sautéed spinach, finished with red eye gravy

Chicken Chesapeake 24

A 7-ounce semi-boneless chicken breast pan-seared, topped with crab imperial, served over whipped potatoes & asparagus, finished with a sherry wine cream sauce

Pasta of the Day 25

Sautéed shrimp, jumbo lump crab, red onion, sun-dried tomato & broccoli in a basil pesto cream sauce tossed with gemelli pasta



HOMEMADE DESSERTS

Derby Pie

White Chocolate Bread Pudding w/ Kentucky

Bourbon Sauce

Crème Brulee

Chocolate Coconut Almond Cheesecake



JOIN US FOR BRUNCH SATURDAY & SUNDAY, 9 AM — 2 PM