

APPETIZERS

CRABBY FRITTERS (3) Fried Zucchini Cornmeal Fritters, Topped with Jumbo Lump Crab & a Tomato, Cucumber & Sweet Onion Relish. Drizzled with a Thyme Old Bay Remoulade 14. **HH 12.**

SPICY TUNA TARTARE Yellowfin Tuna dressed in a Japanese Citrus Mayo over Crispy Pan Seared Sushi "Rice Scallops" with a Honey & Soy Drizzle 4 piece 14. **HH 12.**

ESPRESSO CHEESE PLATE (5 Slices) Hand-Rubbed Fresh Roasted Espresso Cheddar / Parm Cheese, Thinly Sliced Prosciutto, Mixed Greek Olives, Cinnamon Spiced Walnuts & a Side of German Mustard 10. **HH 8. Gluten Free**

PRINCE EDWARD ISLAND MUSSELS Steamed in Garlic & White Wine with Sour Dough Bread. *Based on Availability* 14. **HH 12. Gluten Free**

SIGNATURE AMARETTO SHRIMP Tossed in a Sweet Amaretto Liqueur Glaze with a side of Honey Horseradish Sauce 15. **HH 13. Gluten Free**

RUSTIC FLATBREAD Mixed Greens, Hummus, Prosciutto, Sliced Pears, Craisins & Toasted Pumpkin Seeds 15. **HH 13.**

MARYLAND CRAB DIP Served with Grilled Bread 16.

FRIED OYSTERS Lightly Breaded to a Golden Brown with a Cocktail Sauce Side 16.

SOUP du JOUR Cup 6. / Bowl 8. SALADS

CAESAR Crisp Romaine Lettuce tossed with House-Made Croutons & Shaved Parmesan Cheese (Anchovies Optional) Full 10. Half 6.

AUTUMN Mixed Greens, Fresh Apples, Cinnamon Sugared Walnuts, Sliced Mushrooms, Feta Crumbles, Roasted Beets & Carrots - Topped with an Apple Cider Vinaigrette Full 10. Half 6.

ADD: Shrimp 22. | Beef Tenderloin 26. | Chicken (Hormone & Antibiotic Free) 20. | Salmon 24 | Crab Cake (Fried or Broiled) MP

ENTREES

SHRIMP & LOBSTER POLENTA CAKES (2) Shrimp & Lobster in a Creamy Red Curry Tomato Sauce over two Cheddar Polenta Cakes with a Cilantro Pesto Drizzle. Choice of Seasonal Vegetable or Side of Caesar 26. **Gluten Free Suggested Pairing: Wither Hills Rose'**

RICE BOWL Vietnamese inspired rice bowl with Grilled Shrimp. Served with a Spicy Soy & Fish Sauce Drizzle, Fresh Red Bell Pepper, Fresh Cucumber, Pickled Carrot, Scallions & Topped with Fresh Cilantro 18. **Suggested Pairing: Sea Pearl Sauvignon Blanc (Chopsticks Upon Request)**

SIGNATURE SCALLOP & CRAB BAKE Perfectly Seasoned Baked Crab, Dusted with Panko Flakes, Topped with Seared Scallops & a Side of Chesapeake Aioli. Choice of two: Apple Arugula Slaw, Seasonal Vegetable, House-Made Garlic Whipped Potatoes or Side of Caesar 36. **Shrimp substitution for Scallops, at no additional cost. Gluten Free Suggested Pairing: Joel Gott Pinot Gris**

NORTH ATLANTIC SALMON 8 oz. Grilled or Blackened over a Honey Roasted Butternut Squash Couscous & Topped with a Chive Butter. Choice of Seasonal Vegetable or Side of Caesar 26. **Suggested Pairing: Rodney Strong Chardonnay**

BEEF TENDERLOIN (Certified Angus Beef) Choice of Seared Black Pepper Encrusted or Grilled with a Red Wine Demi-Glace on the Side, Served with House Made Garlic Whipped Potatoes. Choice of Seasonal Vegetable or Side of Caesar 5oz 27. 8oz 42. **Gluten Free without the Demi-Glace Suggested Pairing: Predator Red Blend**

DOCKSIDE BURGER 8 oz. An All-American Favorite using our In-House Ground Tenderloin. Served on a Grilled Brioche Roll with Romaine Lettuce, Sliced Tomato, House Made Pickles and Red Onions on the Side. Choice of Pommes Frites or Apple Arugula slaw 15. **Suggested Pairing: Calvert Excellent Adventures IPA Per topping \$1.50: White Cheddar, Bacon, Sauteed Mushrooms & Onions or Gorgonzola Crumbles**

FETTUCCINE Lightly Tossed in House Made Creamy Alfredo Sauce and Choice of Seasonal Vegetable or Side of Caesar 12. **ADD: Shrimp 22. | Beef Tenderloin 26. | Chicken (Hormone & Antibiotic Free) 20. | Salmon 24. | Crab Cake (Fried / Broiled) MP**

Our Sides, Dressings, Sauces, Glazes & Rubs are House Made



Consumption of raw or undercooked seafood, beef, poultry & eggs may increase the chance of food borne illness