

Appetizers

Napoleon of Fried Green Tomatoes with Jumbo Lump Crab

Layered with a Red Onion Relish, Lavosh Bread, Velvety Goat Cheese and a Remoulade Sauce \$14.95

Norwegian Smoked Salmon Plate topped with a Dilled Crème Fraiche

Accompanied with Grilled Asparagus Spears, Shaved Red Onion, Salty Capers and Grated Eggs \$12.95

Caramelized Georgia Peaches Drizzled with a Decadent Balsamic Syrup

On a Bed of a Sweet Gala Apple Puree with Crispy Bacon \$9.95

Mussels and Frites

Prince Edward Island Mussels Simmered in White Wine and Garlic topped with Crispy French Fries \$12.95

Steamed Shrimp served with a Zesty Cocktail Sauce

\$16.95/ Pound 9.95/Half Pound

Chef Doug's Cream of Crab Soup

\$7.95/Bowl

Entrées

Jumbo Lump Crab Cakes Laced with a Lemon Citrus Cream Sauce

Paired with Thyme Roasted Fingerling Potatoes and Crispy Pancetta Sautéed with Sweet Pearl Onions and Zucchini

Full Entrée/\$Market Half Entrée/\$Market

Steak and Frites with a Savory Veal Jus

Grilled 8 Ounce Sliced Terres Major with Crispy Fries... 17.95

Grilled Filet Mignon Topped with a Classic French Bordelaise Sauce

Accompanied with Cavatappi Pasta Spirals Baked with Creamy Gruyere Cheese and Sunburst Squash Sautéed with

Baby Spinach & Shiitake Mushrooms Full Entrée/\$28.95 Half Entrée/\$13.95

Corn Meal and Old Bay Dusted Local Soft Shell Crabs with a Zesty Tomato Emulsion

Nestled on a Bed Creamy Risotto Infused with Sweet Local Yellow Corn

Full Entrée/\$29.95 Half Entrée/\$14.95

Grilled Swordfish Drizzled with a Decadent Vanilla Butter

On a Bed of Fragrant Basmati Rice and Baby Carrots tossed with Extra Virgin Olive Oil Poached Cherry Tomatoes

Full Entrée/\$27.95 Half Entrée/\$13.95

Pan Seared Local Rockfish Brushed with a Delicate Basil Aioli

Surrounded with Thyme Roasted Fingerling Potatoes and Crispy Pancetta Sautéed with Sweet Pearl Onions and

Tender Zucchini Full Entrée/\$25.95 Half Entrée/\$12.95

Seared Free Range Chicken Breast Laced with a Mild Roasted Red Pepper Coulis

Paired with Basmati Rice and Baby Carrots tossed with Olive Oil Poached Cherry Tomatoes

Full Entrée/\$23.95 Half Entrée/\$12.95

Sliced Pork Tenderloin Brushed with a Port Wine and Dry Cherry Reduction

Accompanied with Cavatappi Pasta Baked with a Rich Swiss Gruyere Cheese and Sunburst Squash Sautéed with

Shiitake Mushrooms and Baby Spinach Full Entrée/\$23.95 Half Entrée/\$13.95

All Full Entrées Served with a House or Caesar Salad

Salads

Seafood Caesar Salad with Gulf Shrimp, Lump Crab and Smoked Salmon 14.95

Shrimp tossed with Spring Mix, Sliced Avocado, Orange Segments, Roasted Red Peppers, Peanuts, Green Onion and a Spicy Chipotle Vinaigrette \$14.95

Prime Rib Night----- Wednesdays

Pizza Night----- Thursday