

Starters

SOUP DU JOUR

chef's special of the day 6

CRAB BISQUE

cream based house recipe, with minced vegetables & fresh lump crabmeat 7

STUFFED MUSHROOMS

avondale silver dollar mushrooms, crab imperial in a lobster cream sauce 11

PORK POT STICKERS

pork filled, thai dipping sauce; available steamed or stir fried 9

MUSSELS FRA DIAVOLO

mussels, spicy fra diavolo marinara sauce, grilled ciabatta 11

» *prince edward island, canada*

PETITE CRAB CAKES

baby jumbo lump crab cakes, pink peppercorn tartar, fennel & black radish slaw 16

CLAMS CASINO

broiled, chopped applewood smoked bacon, peppers, onions, garlic, chardonnay, gluten free panko 9

» *chincoteague, virginia*

CRAB & ARTICHOKE FONDUE

house made creamy crab & artichoke dip, served with naan bread 15

CALAMARI

available fried golden brown or sautéed in garlic & extra virgin olive oil 10

Salads

SALAD ENHANCEMENTS: JUMBO LUMP CRABCAKE 16 | SALMON 16 | JUMBO GRILLED SHRIMP 12 | 6OZ FILET MIGNON 20 | CHICKEN BREAST 8

WEDGE

baby iceberg, pancetta, fresh garden tomatoes, maytag bleu cheese dressing 11

CAESAR

crisp romaine lettuce, herbed croutons, parmesan 8

CRAB AVOCADO

lump crabmeat, avocado, roasted corn salsa, mixed greens, lemon parsley vinaigrette 17

LOBSTER CAPRESE

maine lobster, buffalo mozzarella, fresh garden tomatoes, basil extra virgin olive oil 14

Pasta

SHRIMP & CLAMS

sautéed gulf shrimp & littleneck clams in a garlic butter sauce, tossed with linguine 24

CRAB RAVIOLI

house made ravioli stuffed with crab, white creamy crab sauce 21

★ PENNE

wild gulf shrimp, scallops & crabmeat sautéed, garlic, extra virgin olive oil, aurora cream sauce 25

» *gluten free & wheat pasta available upon request*

TORTELLONI

cheese filled tortelloni, collina tomatoes, spinach, asiago cream sauce 20

Vegetarian

PORTOBELLA FLORENTINE

baked portobella with roasted peppers, spinach, ricotta & marinara sauce 18

Sea

SERVED WITH CHEF'S LOCALLY SOURCED VEGETABLES & CHOICE OF A SIDE BELOW

U-10 SCALLOPS

pan seared, citrus beurre blanc 28

★ JUMBO LUMP CRAB CAKES

a pair of 4oz cakes, broiled, pink peppercorn tartar 36

FLOUNDER

crab imperial stuffed fillet, light lobster sauce 29

ROCKFISH

fresh maryland fillet, topped with sun-dried tomato & crab butter sauce 35

NAKED FISH

today's fresh fish; please "dress" it below market price

"DRESS" YOUR FISH

CHESAPEAKE

crab imperial 8

SICILIAN

extra virgin olive oil, garlic, lemon, capers & pimento 3.

FIRE ROASTED

fire roasted tomatoes & artichokes, capers, fresh garlic, lemon beurre blanc 6

WHITE LOBSTER SAUCE

morsels of lobster, white cream sauce 8

Farm

ALL BEEF IS PRIME GRADE | HAND SELECTED FROM A LOCAL FARM IN GREELEY, COLORADO

ALL STEAKS & CHOPS HAND CUT | INCLUDES CHEF'S LOCALLY SOURCED VEGETABLES & CHOICE OF A SIDE BELOW

LA CAMPAGNA

sautéed chicken breast with sweet italian sausage & assorted mushrooms in a white wine sauce 25

CHICKEN PROVENÇAL

pan seared chicken breast with lobster & shrimp mousse finished with asparagus tips, cherry tomatoes & fresh herb sauce 26

FILET MIGNON

8oz of prime angus filet 38

★ PERFECT TEN

6oz grilled angus filet & a 4oz jumbo lump crabcake, pink peppercorn tartar 43

★ NEW YORK STRIP

12oz grilled center cut black angus strip steak, finished with sea salt, gorgonzola butter, frizze onions 38

Sides

POTATO DU JOUR

house made selection of the day 5

MAC N CHEESE

gruyere, aged cheddar, parmesan, baked 7

ROASTED MUSHROOMS

exotic blend, rosemary, garlic 5

BRUSSELS SPROUTS

shaved sprouts, roasted pancetta crisps & parmesan cheese 6