

WINTER DINNER MENU

Soups

CRAB BISQUE

lump crab, minced vegetables,
sherry crab velouté 8

SOUP DU JOUR

chef's special of the day MP

FRENCH ONION

caramelized onion, rich stock,
crouton, cheese au gratin 6

Starters

TRUFFLE CALAMARI flash fried, truffled olive oil, honey lemon glaze 10

CRAB & ARTICHOKE DIP cast iron baked, three cheese blend, naan bread, old bay dusted 13

PORTABELLA FRIES roasted garlic aioli, shaved grana padano cheese 9

CRISPY EGGPLANT STACK garlic shallot, baby spinach, roasted red pepper, fresh mozzarella, balsamic, basil oil 10

BRUSSEL & SWEET POTATO HASH pancetta, crispy onion straws, sweet and hot chili glaze 9

PEI MUSSELS spicy, fra diavolo, herbs, grilled ciabatta 12

STUFFED SHRIMP baked, jumbo lump imperial, red wine glaze 12

POT STICKERS pan seared, pork dumpling, thai sweet chili dipping sauce

LOBSTER MAC & CHEESE lobster morsels, cavatappi pasta, three cheese blend, tomatoes, asiago cheese 14

Oysters

served by the half dozen

CHAR-GRILLED

garlic butter, cheese, herbs 14

ROCKEFELLER

spinach, bacon, sharp cheddar 14

CHESAPEAKE

crab imperial 18

CLASSIC

cocktail sauce, mignonette, lemon 12

Greens

Chicken 9 | Crab Cake 12 | Shrimp 12 | Filet 16

SIGNATURE HOUSE

mixed greens, cucumbers, grape tomatoes, red onions, garlic butter croutons 7

CAESAR

romaine, shaved parmesan, garlic butter croutons, creamy caesar dressing 8

ICEBERG WEDGE

applewood smoked bacon, sundried tomatoes, gorgonzola crumbles, pepperoncini, bleu cheese dressing 9

CLASSIC ANTIPASTO

chopped romaine, cappicola, salami, black forest ham, pepperoni, provolone, kalamata olives,
tomatoes, onions, cucumbers, roasted red peppers, housemade vinaigrette 12

GRILLED SIRLOIN

mixed greens, grape tomatoes, feta, shaved radish, roasted garlic peppercorn ranch 14

SHRIMP & SPINACH

baby spinach, grilled shrimp, applewood smoked bacon, red onion,
tomato, sun-dried cranberries, candied pecans, goat cheese, housemade cranberry vinaigrette 14

Pasta & Grains

gluten free & wheat pasta available upon request

CRAB & SHRIMP RAVIOLI

grilled shrimp, lump crabmeat, old bay spiced, sherry cream reduction 24

BASIL PESTO CRUSTED CHICKEN

house breaded, fresh mozzarella, signature marinara, linguine 21

PENNE

shrimp, scallops, lump crabmeat, aurora cream sauce, penne, fresh herbs 25

SHRIMP & CLAMS

sautéed shrimp, littleneck clams, sweet italian sausage, white wine, garlic butter, fresh herbs, linguine 24

TORTELLONI

wild mushroom marsala cream sauce, shaved red onion, sundried tomato, baby spinach, crispy caper garnish 19

SHRIMP RAGU

sautéed shrimp, sweet italian sausage, chipotle tomato ragu, parmesan risotto, shaved sharp provolone 24

Sea

SEARED SCALLOPS

U-10, creamy parmesan risotto, basil pesto drizzle, balsamic glaze, vegetable du jour 27

★ CRABCAKES

housemade, jumbo lump, pommery sauce, creamy parmesan risotto, vegetable du jour 36

★ HALIBUT

seared, au poivre sauce, creamy parmesan risotto, vegetable du jour, red pepper coulis 28

SEAFOOD BOUILLABAISSE

shrimp, littleneck clams, mussels, scallops, calamari, saffron, diced tomatoes, green onion 28

Naked Fish

SELECTION OF THE DAY

creamy parmesan risotto & vegetable du jour MP

CHESAPEAKE

crab imperial 8

LEMON

beurre blanc 3

FIRE ROASTED

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

Farm

★ CHAR-GRILLED FILET MIGNON

8oz angus filet, horseradish mashed potatoes, gorgonzola crema, red wine glaze, crispy onion straws, vegetable du jour 34

WILD MUSHROOM CHICKEN MARSALA

twin breasts of chicken, sautéed, sour cream and chive mashed potatoes, crispy onion straws, vegetable du jour 23

★ PERFECT 10

6oz grilled angus filet, 4oz jumbo lump crabcake, sour cream and chive mashed, vegetable du jour 39

FRENCHED BONE-IN PORK CHOP

roasted, garlic pepper rubbed, shallots, rosemary wine reduction, sour cream and chive mashed, vegetable du jour 24

★ HAND CUT NY STRIP

14oz char-grilled, herb compound butter, sour cream and chive mashed, vegetable du jour 36

★ entrées excluded from vip monday special

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBOURNE ILLNESS