



Dinner Menu

Appetizers

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| Thai Fried Shrimp Cocktail | Lightly fried Baby Shrimp with Asian Style Vegetables and Sweet Chili Sauce | 6.99 |
| Crab Bites. | Three Crab Cake Bites, Breaded and Deep Fried, Served with Chipotle Aioli | 8.99 |

Soups and Salads

| | Cup | Bowl |
|---------------------|---|------|
| Signature Crab Soup | 4.49 | 5.99 |
| Soup of the Day | 3.99 | 5.49 |
| ‡House Salad | Mesclun Greens, Julienne Carrots, Onion, Cucumber, Tomato, White Balsamic Vinaigrette | |
| ‡Caesar Salad | Romaine Hearts, Croutons, Parmesan Crisp, House made Caesar Dressing | |
| ‡Classic Spinach | Tomato, Bacon, Mushroom, Red Onion, Boiled Egg, Grain Mustard Dressing | |

Add the following to any Salad as an Entrée :

Grilled Chicken 3.99 Grilled Shrimp 4.99 Grilled Salmon* 5.99

Substitute a Salad or Cup of Soup for Vegetable or Starch on any Entrée for \$2.50

* These items may be served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, eggs, fish or shellfish may increase your chance of contracting foodborne illness



Entrées

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| Asian Salmon* Marinated and Grilled Salmon Fillet with Asian Sauce over Edemame Rice with Vegetable of the Day and Crisp Rice Noodle | 13.99 |
| <i>Suggested Pairing: Ferrari Chardonnay</i> | |
| ‡Shrimp Scampi 8 Shrimp Sauteed with Garlic, Butter, Sherry, Scallion and Tomato served over Angel Hair | 14.99 |
| <i>Suggested Pairing: J. Lohr Chardonnay 1/2 Bottle</i> | |
| ‡Grilled 12 oz Ribeye Steak* Housemade Steak Sauce, Frazzled Onions, Mashed Potatoes and Vegetable of the Day | 15.99 |
| <i>Suggested Pairing: Apothic Red Blend</i> | |
| ‡Seafood Skewers Shrimp, Scallops, and Tuna, Grilled and Served over Rice Pilaf with Sherry Sauce and Vegetable of the Day | 14.99 |
| <i>Suggested Pairing: Ferrari Sauvignon Blanc</i> | |
| Crab Encrusted Flounder Flounder Fillet, Crab Cake Blend, Pan Seared with Sherry Sauce, Rice Pilaf and Vegetable of the Day | 15.99 |
| <i>Suggested Pairing: Chateau Ste Michelle Rose</i> | |
| ‡Grilled 6 oz. Filet Mignon* Diane Sauce, Mashed Potatoes and Vegetable of the Day | 16.99 |
| <i>Suggested Pairing: Silver Palm Cabernet Sauvignon</i> | |
| ‡Pork Osso Bucco*, Braised Pork Shank, Wine and Vegetable Sauce over Mashed Potatoes with Vegetable of the Day | 13.99 |
| <i>Suggested Pairing: Ruffino Chanti</i> | |
| ‡Beef Short Ribs Braised Boneless Beef Short Ribs in Sauce over Mashed Potatoes with Vegetable of the Day | 14.99 |
| <i>Suggested Pairing: J. Lohr Cabernet 1/2 Bottle</i> | |
| Chicken Cordon Bleu Chicken Breast Stuffed with Ham and Swiss Cheese, Pan Fried and served over Rice Pilaf with Vegetable of the Day | 13.99 |
| <i>Suggested Pairing: J. Lohr Riesling</i> | |

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