



Dinner Menu

Appetizers

‡Thai Fried Shrimp Cocktail Lightly fried Baby Shrimp with Asian Style Vegetables and Sweet Chili Sauce	6.99
‡Edemame Soybeans, still in the shell, boiled and seasoned and served with Dipping Sauce	4.99

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		4.99
‡Caesar Salad Romaine Hearts, Croutons, Parmesan Crisp, House made Caesar Dressing		4.99
‡Greek Salad Romaine Hearts, Tomato, Kalamata Olive, Red Onion, Pepproncini, Feta Cheese , House Made Greek Dressing		5.99
‡Classic Spinach Tomato, Bacon, Mushroom, Red Onion, Boiled Egg, Grain Mustard Dressing		4.99

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 foodbourne illness



Entrées

‡Mediterenean Salmon* Grilled Salmon Fillet with Artichoke Heart, Olive, Onion, Oregano, Garlic and Tomato over Saffron Rice with Vegetable of Day <i>Suggested Pairing: Ferrari Carano Chardonnay</i>	14.99
‡Shrimp Scampi 8 Shrimp, sautéed in Garlic Butter with Tomato, Scallion, and Sherry over Angel Hair <i>Suggested Pairing: William Hill Chardonnay</i>	13.99
‡Grilled 12 oz New York Strip Steak* Housemade Steak Sauce, Frazzled Onions, Mashed Potatoes and Vegetable of the Day <i>Suggested Pairing: Apothic Red Blend</i>	15.99
Soft Shell Crab, Local Crabs, beer battered, fried, with Creamy Cocktail, Saffron Rice and Vegetable of the Day <i>Suggested Pairing: Ferrari Carano Chardonnay</i>	19.99
Fish and Chips Flounder Pieces, beer battered, fried and served with Remoulade Sauce, fried Potatoes and Vegetable of the Day <i>Suggested Pairing: Ferrari Carano Sauvignon Blanc</i>	14.99
‡Grilled 6 oz. Filet Mignon* Cabernet Butter, Mashed Potatoes and Vegetable of the Day <i>Suggested Pairing: Greg Norman Cab/Merlot</i>	16.99
‡Pork Chop* Cider brined, grilled Bone in Pork Chop with Fresh Corn, Sage and Bacon Relish, Sweet Potato Croquets and Vegetable of the Day <i>Suggested Pairing: Higher Ground Pinot Noir</i>	14.99
‡Grilled Lamb Chops*, Grilled Lamb Chops with Garlic Rosemary Sauce, Mashed Potatoes and Vegetable of the Day <i>Suggested Pairing: Story Point Cabernet</i>	18.99
Caprese Chicken , Chicken Breast stuffed with Tomato, Basil, and Mozzarella Cheese, Parmesan Breaded, pan seared and served with Angel Hair Pasta <i>Suggested Pairing: Gabbiano Pinot Grigio</i>	12.99

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