



Dinner Menu

Appetizers

‡Classic Shrimp Cocktail Boiled and Chilled Shrimp, Cocktail Sauce, Lemon	6.99
Crab Bites Lightly Breaded and Fried Crab Cake Balls with Chipotle Aioli	7.99

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
‡Poached Pear Salad, Pear Half Poached in Spiced Port, Spiced Nuts, Bleu Cheese, Rum Raisins, Port 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 foodborne illness



Entrées

‡Citrus Salmon*	Grilled Salmon Fillet with Citrus Salsa, Rice Pilaf, and Vegetable of the Day	15.99
	<i>Suggested Pairing: Higher Ground Pinot Noir</i>	
‡Shrimp Skewers,	8 Shrimp Grilled with Andoullie, Onion, Celery, Mushroom, Pepper, Tomato, Chipotle Sauce and Rice Pilaf	15.99
	<i>Suggested Pairing: Ferrari Carano Sauvignon Blanc</i>	
‡Grilled 12 oz Ribeye Steak*	House made Steak Sauce, Frazzled Onions, Mashed Potatoes and Vegetable of the Day	16.99
	<i>Suggested Pairing: Apothic Red Blend</i>	
Crab Crusted Flounder	Flounder Fillet Topped with Crab Cake Mix, Pan Seared and Served with Sherry Cream, Rice Pilaf and Vegetable of the Day	16.99
	<i>Suggested Pairing: William Hill Chardonnay</i>	
Seafood Au Gratin	Shrimp, Scallops and Crabmeat Tossed with Mushrooms, Wine, Sherry, Cream and Parmesan Gratin	16.99
	<i>Suggested Pairing: Apothic White</i>	
‡Grilled 6 oz. Filet Mignon*	Peppercorn Demi Glace, Mashed Potatoes and Vegetable of the Day	17.99
	<i>Suggested Pairing: Greg Norman Cab/Merlot</i>	
‡Short Ribs,	House Made Boneless Beef Ribs Braised in Sauce Over Mashed Potatoes and Vegetable of the Day	14.99
	<i>Suggested Pairing: Wente Cabernet</i>	
‡Peach Pork Chop*,	House Cut Bone-In Pork Loin Chop Served with Peach & Mustard Glaze, Sweet Potato Mash and Vegetables	14.99
	<i>Suggested Pairing: Matua Pinot Noir Rose</i>	
‡Chicken Puttanesca ,	Chicken Breast Pan Seared with Tomato, Capers, Olive and White Wine over Angel Hair Pasta	12.99
	<i>Suggested Pairing: Gabbiano Pinot Grigio</i>	

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