



Pan Seared Crab Cake Bites – 16.00

Maryland style lump crab cakes with spiced bay Dijon aioli

Roasted Peach, Prosciutto and Goat Cheese Bruschetta – 14.00

Crisp French bread crostinis topped with creamy goat cheese, roasted peaches and shaved prosciutto ham, drizzled with aged balsamic and olive oil

Manchurian Style Cauliflower – 13.00

Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Chili Lime Crisp Calamari– 16.00

Thin slices of calamari dusted, fried and finished with chili lime sauce, crisp lime pieces and serrano peppers

Bourbon BBQ Pork Belly and Watermelon Lollipops– 15.00

Tender slow cooked pork belly glazed with a bourbon BBQ sauce, fresh watermelon and finished with BBQ balsamic reduction

Fresh Oyster of the Day – 16.00

With spiced apple mignonette, lemon and sliced serrano peppers

Chef's Soup of the Day – Cup 5.00 Bowl 7.00

Summer Sweet Corn Bisque –Cup 6.00 Bowl 8.00

Topped with tender crab meat

Three Cheese French Onion Soup – Cup 5.00 Bowl 7.00

Sweet, caramelized Vidalia onions with a touch of Sherry in beef bouillon topped with crisp bread, Provolone, Swiss and Parmesan cheeses

Dinner Caesar Salad– 9.00

Crisp Romaine tossed in our house made Caesar dressing with a parmesan crisp and topped with parmesan herb croutons

Add Anchovies 2.00

Watermelon Bacon Salad – 9.00

Tender greens tossed in honey white balsamic vinaigrette topped with fresh watermelon, bacon, radishes, pickled red onions, and diced feta cheese drizzled with aged balsamic

Honey Citrus Arugula Salad – 9.00

Arugula tossed in honey citrus dressing with ruby red grapefruit and orange segments, toasted almonds

Dinner Salads are non-sharable

Shrimp, Avocado and Roasted Corn Salad – 16.00

Southwestern seared shrimp with crisp bacon, roasted corn, red onion, red pepper, avocado and Queso Fresco atop mixed greens tossed in cilantro lime dressing and finished with crisp fried tortilla strips

Grilled Salmon Greek Salad – 16.00

Grilled marinated salmon, over a bed of greens layered with Roma tomatoes, Greek olives, red onions, carrot curls, pepperoncini and feta cheese with zesty Greek dressing

BBQ Chicken Salad – 15.00

Peach BBQ glazed chicken breast atop fresh romaine and garden greens with roasted corn, sweet red peppers, bacon, pickled red onion, roasted peaches and shredded pepper jack cheese with BBQ ranch dressing

Appetizers

Soups and Salads

Firecracker Grilled Salmon – 32.00

Ginger infused jasmine rice, pickled Bok choy and sweet chili garlic glaze

Shrimp and Andouille Grits– 28.00

Seasoned jumbo shrimp with Cajun andouille sausage, sauteed fresh corn, bell pepper and onion in a spiced broth served over buttery grits

Blackened Gulf Coast Grouper – 38.00

Served with cilantro lime rice pilaf, pea tendrils, papaya salsa and finished with spiced chipotle aioli

Spiced Blood Orange Glazed Pan Seared Jumbo Sea Scallops – 38.00

Served with a grilled summer corn and pork belly risotto

Tender Rosemary Grilled Lamb Chops – 48.00

With roasted garlic Yukon fingerling potatoes, brussels sprouts and a summer peach port wine demi

Roasted Vegetable and Mushroom Fusilli Pasta – 22.00

A blend of mushrooms and roasted cherry tomatoes, zucchini, squash and red onion tossed with fusilli pasta and topped with toasted pignoli nuts and shaved pecorino cheese

Add Grilled Tofu -7 Chicken -7 Salmon -9 Shrimp -14

Prosciutto Wrapped Apricot and Pecan Stuffed Chicken – 28.00

Served with roasted buttery mashed potatoes, broccolini and marsala wine demi

Steaks and Chops accompanied by your choice of a sauce and a starch

Filet Mignon 8 oz. – 56.00

Prime Rib Eye Steak 14 oz. – 50.00

Top Sirloin Steak 10 oz. – 40.00

Tender Bone In Pork Chop 12 oz. – 29.00

Sauces

Béarnaise

Au Poivre

Truffled Bordelaise

Shitake Mushroom Madeira

Starches

Smoked Gouda and Bacon Au Gratin

Buttery Mashed Potatoes

Truffle Parmesan Fries

Roasted Fingerling Potatoes

Sides

Buttered Asparagus

Sautéed Blend of Mushrooms

Pancetta and Sweet Pea Gnocchi

Bacon Shallot Mini Green

Beans

Three Cheese Mac-n-Cheese

**Complete any steak by adding
Tender Maryland Crab Crust 16.00
Four Jumbo Grilled Shrimp 16.00
Lobster Tail – Market
Price**

All Sandwiches and Burgers Served with your choice of Potato Salad, Side Salad, Side Caesar or Rosemary Parmesan Fries

Hand Carved Reuben – 16.00

Hand carved tender corned beef with sauerkraut, Swiss cheese and thousand island dressing grilled on buttered marble rye bread

New Orleans Style Oyster Po' Boy – 16.00

Crisp fried jumbo oysters on a French roll with Louisiana hot sauce mayonnaise, lettuce, tomato slices and sliced cornichons

Truffle Butter Burger – 16.00

Grilled half pound burger atop sauteed mushrooms, caramelized onions and Havarti cheese, topped with a rich truffle herb butter

Maryland Style Crab Burger - 16.00

Tender Maryland style crab patty, pan seared, topped with shredded lettuce, red onion, tomatoes and finished with lemon dill bay aioli on a buttery brioche bun

Entrees

Steaks