



Pan Seared Crab Cake Bites - 18.00

Maryland style lump crab cakes served with Lemon Bay aioli

Bourbon BBQ Pork Belly and Watermelon Lollipops - 17.00

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

Chili Lime Crisp Calamari - 17.00

Thin slices of calamari dusted in seasoned cornmeal, fried then finished with chili lime sauce, crisp lime pieces, cilantro and serrano peppers

Manchurian Style Cauliflower - 16.00

Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Ahi Tuna Tartare - 17.00

Ahi tuna tartare, Asian slaw, sesame ginger sauce and wasabi crème fraiche served with crisp French bread

Fresh Oyster of Day - 18.00

Half dozen chilled oysters served with smoked apple horseradish mignonette and pickled red onion atop lemon iced plate

Smoked Duck Pastrami and Mango Crostinis - 17.00

Tender duck breast pastrami, mango salsa and goat cheese atop grilled French bread crostinis

Chef's Soup of the Day - Cup 7.00 Bowl 9.00

Creamy Summer Sweet Corn Bisque - Cup 7.00 Bowl 9.00

Topped with tender crab meat

Three Cheese French Onion Soup - Cup 7.00 Bowl 9.00

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

Side 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

Apple Walnut Salad - 9.00

A blend of tender lettuces filled with granny smith apple, sundried cranberry, celery, toasted walnuts finished with a lemon poppy vinaigrette.

Blackberry, Arugula and Spinach Salad - 9.00

Crisp arugula blended with spinach topped with blackberries, goat cheese and toasted pignolia nuts finished a blackberry Chambord dressing

Single Side Salads are non-sharable

Crisp Coconut Fried Shrimp Salad - 17.00

Fresh greens layered with zesty pineapple salsa, mandarin orange segments and finished with a spiced mango vinaigrette topped with four coconut crusted jumbo shrimp

Herb Grilled Sirloin Salad - 18.00

Herb grilled sirloin steak atop green salad with red onion, red pepper, tomato, cucumber and crumbled gorgonzola cheese in a garlic herb vinaigrette topped with crisp fried onions

Apple Cranberry Salmon Salad - 16.00

Baby spinach tossed in honey lime dressing topped with Granny Smith apples, sun dried cranberries, celery, goat cheese, toasted almonds topped and flavorful grilled salmon

Pan Seared Salmon Filet – 34.00

With basil risotto finished with and tomato and roasted shallot Vinaigrette

Chipotle Key Lime Pan Seared Grouper – 45.00

Set atop cilantro lime rice pilaf, mango salsa and finished with roasted red pepper coulis

Pan Seared Raspberry BBQ Glazed Jumbo Sea Scallops – 45.00

Served with smoked pork belly risotto, zesty kale slaw and Chef’s signature raspberry BBQ sauce

Shrimp and Andouille Grits- 32.00

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

Rosemary Garlic Grilled Lamb Chops – 48.00

Served with buttery Yukon gold mashed potatoes, roasted brussels sprouts, rosemary pinot noir demi glaze

Rosted Vegetable and Wild Mushroom Orecchiette Pasta – 25.00

Orecchiette Pasta (little ears) tossed with a blend of roasted vegetables, wild mushrooms, pea tendrils and asiago cheese in a light vegetable broth

Add Grilled Tofu -9 Chicken -9 Salmon -12 Shrimp -16

Chinese BBQ (Char Sui) Slow Braised Chicken – 28.00

Sweet and tangy Char Sui glazed chicken served with pork fried rice and Kim Chi slaw

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

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| Filet Mignon | 8 oz. – 69.00 |
| Cowboy Bone-In Rib Eye Steak | 18 oz. – 74.00 |
| New York Strip Steak | 12 oz. – 58.00 |
| Center Cut Top Sirloin | 10 oz. – 38.00 |
| Tender Bone IN Pork Chop | 12 oz. – 30.00 |

Sauces

- Classic Béarnaise
- Brandy Peppercorn Sauce
- Truffle Bordelaise
- Shitake Mushroom Madeira Demi

Starches

- Three Cheese Au Gratin
- Buttery Mashed Potatoes
- Truffle Parmesan Fries
- Cilantro Lime Rice

- Buttered Asparagus/Hollandaise*
- Sautéed Blend of Mushrooms*
- Pancetta and Sweet Pea Gnocchi*
- Bacon Brussels Hash*
- Three Cheese Mac-n-Cheese*

Complete any steak by adding
Delicious Maryland Crab Crust 18.00
Four Jumbo Grilled Shrimp 18.00
Lobster Tail – Market Price
Broiled, Grilled or Steamed

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

Bacon, Brown Sugar Bourbon Glaze Burger -18.00

Topped with crisp bacon, cheddar and pepperjack cheeses, brown sugar bourbon glaze and crisp fried onion strings

Grilled BBQ Salmon BLT – 18.00

Flavorful grilled salmon with a zesty bourbon BBQ glaze layered with applewood smoked bacon, fresh tomatoes, crisp lettuce and whole grain honey mustard on a pretzel bun

Spiced Shaved Prime Rib Sandwich – 18.00

Slow cooked, shaved prime rib with chefs spice blend with onions and peppers, provolone and pepperjack cheeses, crisp fried onion and herbed au jus on a hoagie roll

Maryland Style Crab Burger -19.00

Maryland style crab patty, pan seared and topped with shredded lettuce, red onion, tomato and finished with lemon dill bay aioli on a kaiser bun