

Happy Easter 2021

Appetizers

Colossal Shrimp Cocktail \$22

Colossal Crab Cocktail \$22

Raw Chesapeake Oysters \$14

Crock of French Onion Soup \$9

Crab & Shrimp Bisque \$9

Crispy Calamari

Lightly dusted in a seasoned flour & crispy fried with banana peppers, served with a spicy tomato sauce **\$15**

Cheese Steak Spring Rolls

Sliced ribeye, American cheese and caramelized onion in an egg roll wrapper, served with a smoked tomato coulis **\$14**

Fried Mozzarella Bruschetta

Fried rounds of fresh mozzarella cheese topped with a fresh tomato bruschetta & balsamic drizzle **\$16**

Drunken Shrimp

Jumbo shrimp sautéed in a tequila, lime, & butter sauce **\$17**

Ahi Tuna Tartar

Sesame encrusted Asian ahi tuna, seared rare & sliced over a seaweed wakame salad & topped with a sriracha mayo drizzle sauce **\$19**

Tomato Caprese

Sliced tomatoes, fresh mozzarella cheese & Prosciutto, topped with a basil olive oil & balsamic reduction drizzle **\$16**

Children's Menu \$18.95

Chicken Tenders & Fries Ham Dinner

Penne Pasta with Meatballs

Sides \$7

Sautéed Mushrooms Onion Rings Broccoli Rabe

Sautéed Spinach Red Bliss Mashed Potatoes

Grilled Asparagus Fire Roasted Vegetable Medley

Entrees

All entrees come with a house or Caesar salad to start,

Steaks

Premium Certified Angus Beef served with mashed red bliss potatoes, grilled asparagus, & topped with a port wine demi glaze.

12 oz. Filet Mignon **\$52**

8 oz. Filet Mignon **\$43**

16 oz. Prime Rib **\$36**

14 oz. New York Strip **\$43**

12 oz. Prime Pork Chop topped with our Jack Daniels honey glaze **\$33**

Surf & Turf

8 oz. filet mignon topped with port demi glaze paired with a 6 oz.

Brazilian lobster tail with melted butter **\$63**

Jack Daniels Duo

12 oz. ribeye steak topped with our Jack Daniels glaze & 3 grilled shrimp served with mashed red bliss potatoes & grilled asparagus **\$50**

Lobster Ravioli

Lobster & cheese filled ravioli sautéed with jumbo lump crab meat, jumbo shrimp, & cherry tomatoes in a tomato cream sauce **\$38**

Chilean Sea Bass

Topped with our fresh tomato bruschetta & a balsamic reduction served with steamed jasmine rice & grilled asparagus **\$43**

Jumbo Lump Crab Cake

Our signature lump crab cake topped with a lobster cream sauce served with mashed red bliss potato & grilled asparagus **\$32**

Grilled Ham Steak

Smothered in a Cranberry & Pineapple compote & served with mashed red bliss potatoes & grilled asparagus **\$30**

Shrimp & Crab Fra Diabolo

Jumbo shrimp & jumbo lump crab meat in a spicy tomato sauce over linguini **\$37**

Rack of Lamb

Herb-Dijon crusted drizzled with a demi-glaze served with red bliss mashed potatoes and sautéed broccoli rabe **\$40**

Chicken & Crab Isabella

Jumbo lump crab & sautéed chicken breast with asparagus tips & cherry tomatoes in a chardonnay lemon cream sauce, served over linguini **\$36**

Salmon Puttanesca

Salmon topped with our homemade puttanesca sauce over red bliss mashed potatoes & grilled asparagus **\$34**

Stuffed Shrimp

Crab imperial stuffed jumbo shrimp, served with mashed red bliss potatoes & fire roasted vegetable medley, topped with a lobster cream sauce **\$36**

