

Happy Father's Day 2022

APPETIZERS

FRENCH ONION SOUP \$9

LOBSTER BISQUE \$10

COLOSSAL CRAB COCKTAIL \$26

COLOSSAL SHRIMP COCKTAIL \$25

RAW CHESAPEAKE OYSTERS \$16

CLAMS ON THE HALF \$14

CRISPY CALAMARI \$18

Tender calamari and banana peppers, lightly dusted in a seasoned flour, crispy fried and accompanied by a spicy tomato sauce

TUNA TARTAR \$20

Sliced blackened ahi tuna seared rare served over a cilantro, cabbage, & red pepper slaw topped with a wasabi crema drizzle

CHEESE STEAK SPRING ROLLS \$17

Thinly sliced ribeye, American cheese, and caramelized onions served in an eggroll wrapper with a spicy tomato coulis

BUFFALO SHRIMP \$19

Fried jumbo shrimp tossed in an old bay hot sauce topped with scallions & a ranch dressing drizzle

TOMATO CAPRESE \$18

Sliced heirloom tomatoes, fresh mozzarella cheese, & sliced prosciutto topped with a basil olive oil & balsamic drizzle

SIDES \$7

SAUTEED MUSHROOMS

SAUTEED SPINACH

BROCCOLI RABE

ONION RINGS

GRILLED ASPARAGUS

RED BLISS MASHED POTATOES

CHILDREN'S MENU \$20.95

PENNE PASTA WITH MEATBALLS

CHICKEN FINGERS & FRIES

ENTREES

*All entrées served with a small house or Ca
All steaks are topped with a port wine demi glaze & ser
red bliss mashed potatoes*



12oz FILET MIGNON \$60

8oz FILET MIGNON \$47

14oz NY STRIP \$48

12oz PRIME PORK CHOP topped with a Jack Daniels honey glaze **\$36**

16oz BONE-IN COWBOY RIBEYE \$54

:: FATHER'S FAVORITE ::

8 oz. Filet Mignon topped with Jack Daniels Honey glaze paired with 3 sauteed jumbo shrimp over mashed red bliss potatoes & grilled asparagus **\$58**

LOBSTER RAVIOLI \$46

Lobster & cheese filled ravioli topped with jumbo lump crab meat & jumbo shrimp in a blush sauce

SALMON FILET \$38

Pan Seared salmon filet served over jasmine rice & grilled asparagus topped with a fresh cucumber & tomato salsa

CHILEAN SEABASS \$47

Fresh Chilean Seabass served over mashed red bliss potatoes & sauteed spinach, topped with a mango salsa

CRAB CAKE \$36

Our signature jumbo-lump crab cake with our lobster cream sauce served with grilled asparagus and red bliss mashed potatoes

RACK OF LAMB \$46

Herb Dijon crusted New Zealand rack of lamb topped in a demi glaze & served with mashed red bliss potatoes & sautéed broccoli rabe

CARMELLA'S CHICKEN \$36

Sautéed chicken, spicy sausage, mushrooms, & caramelized onions in a marsala cream sauce served over linguini

SHRIMP & CRAB POMODORO \$45

Sautéed jumbo lump crab meat & jumbo shrimp in fresh tomato & basil Pomodoro sauce over linguini

STUFFED SHRIMP \$41

Crab imperial stuffed jumbo shrimp topped with our
lobster cream sauce & served with mashed red bliss
potatoes & vegetable medley