

Happy Easter 2024

Appetizers

Colossal Shrimp Cocktail \$26

Colossal Crab Cocktail \$27

Raw Chesapeake Oysters \$16

Crock of French Onion Soup \$9.5

Crab & Shrimp Bisque \$10

Crispy Calamari

Lightly dusted in a seasoned flour & crispy fried with banana peppers, served with a spicy tomato sauce \$19

Philly Cheese Steak Rolls

Sliced ribeye, Provolone cheese, roasted peppers and caramelized onion in an egg roll wrapper, served with a cheese sauce \$18

Fried Mozzarella Bruschetta

Fried rounds of fresh mozzarella cheese topped with a fresh tomato bruschetta & balsamic drizzle \$19

Colossal Buffalo Shrimp

Colossal shrimp lightly & fried tossed in an old bay hot sauce over blue cheese & topped with scallions \$26

Ahi Tuna Tartar

Sesame encrusted Asian ahi tuna, seared rare & sliced over a seaweed salad topped with a sriracha aioli \$22

Tomato Caprese

Sliced tomatoes, fresh mozzarella cheese & Prosciutto, topped with a basil olive oil & balsamic reduction drizzle \$19

Children's Menu \$20.95

Chicken Tenders & Fries Ham Dinner

Penne Pasta with Meatballs

Sides \$8

Sautéed Mushrooms Onion Rings

Sautéed Spinach Red Bliss Mashed Potatoes

Grilled Asparagus Broccoli Rabe



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.

10 oz. Filet Mignon \$58

8 oz. Filet Mignon \$49

12 oz. NY Strip \$49

11 oz. Ribeye \$42

12 oz. Prime Pork Chop topped with an apple & pear compote \$37

Surf & Turf

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

Brazilian lobster tail with melted butter \$70

Lobster Ravioli

Lobster & cheese filled ravioli sautéed with jumbo lump crab meat, jumbo shrimp, & cherry tomatoes in a tomato cream sauce \$47

Chilean Sea Bass

Pan seared Chilean Seabass served with mashed red bliss potatoes & grilled asparagus topped tomato bruschetta \$48

Jumbo Lump Crab Cake

Our signature lump crab cake topped with a lobster cream sauce served with mashed red bliss potato & grilled asparagus \$37

Grilled Ham Steak

Smothered in a Cranberry & Pineapple compote & served with mashed red bliss potatoes & grilled asparagus \$33

Shrimp & Crab Marinara

Jumbo shrimp, jumbo lump crab meat, & homemade tomato sauce over linguini \$44

Rack of Lamb

Herb-Dijon crusted drizzled with a demi-glaze served with red bliss mashed potatoes and sautéed broccoli rabe \$48

Loaded Stuffed Chicken

Chicken breast stuffed with bacon, cheddar cheese, & spinach topped with our port wine demi glaze over mashed red bliss potatoes & grilled asparagus \$37

Sake Soy Glazed Salmon

Sake soy glazed salmon over jasmine rice & sautéed green beans \$38

Stuffed Shrimp

Crab imperial stuffed jumbo shrimp, served with mashed red bliss potatoes & grilled asparagus, topped with a cajun cream sauce \$44