



APPETIZERS

Tuna Poke	\$ 13.99
<i>Sushi grade Ahi, seaweed salad, crunchy sesame sticks, toasted sesame seed dressing.</i>	
Ceviche	\$ 7.99
<i>Lemon lime marinated shrimp tossed with diced onions, local tomatoes, and fresh oregano.</i>	
Buffalo Shrimp	\$ 11.99
<i>Breaded, deep fried shrimp, tossed in our zesty buffalo sauce with blue cheese dressing and crisp celery.</i>	
Steamed Shrimp	\$ 11.99
<i>½ Lb. seasoned Maryland style, served with cocktail sauce and lemon. GF</i>	
Onion Rings	\$ 7.99
<i>Thick slices of sweet onion battered and fried.</i>	
Scallops Dynamite	\$ 12.99
<i>Fresh sea scallops served in their half shell topped with Maryland crab meat and imperial sauce.</i>	
Rockfish Fingers	\$ 10.99
<i>Beer battered Rockfish, fried golden brown, served with an Old Bay tartar sauce.</i>	
Steamed Clams	\$ 10.99
<i>One dozen fresh local little neck clams served with melted butter and lemon. GF</i>	
Jerk Chicken	\$ 8.99
<i>Jamaican jerk marinated chicken tenderloins, served with orange salsa and honey Dijon. GF</i>	
Dotsy's Delight Crab Dip	\$ 12.99
<i>Special blend of crab and cream cheese in a toasty sourdough bread bowl with tri-colored corn tortilla chips.</i>	

SOUPS & SALADS

Our dressings are: Honey Mustard, Ranch, Balsamic Vinaigrette, Italian Herb Vinaigrette, Blue Cheese, Caesar, Toasted Sesame, Oil & Vinegar.

Cream of Crab \$ 5.99 / \$ 7.99

A rich house-made crab bisque with crab meat.

Maryland Crab \$ 5.49 / \$ 6.99

Traditional style, a rich tomato broth full of vegetables and flavor. GF

Coconut Shrimp Salad \$ 16.99

Spring greens, romaine, coconut shrimp, red peppers, almonds, strawberries, red onions, tomatoes and pineapple. Served with toasted sesame dressing.

B.L.T. Wedge \$ 7.99

Iceberg lettuce, blue cheese dressing. blue cheese crumbles, smoked bacon, and diced tomato. GF

Boater's Choice \$ 10.99

Spring greens, romaine, cheddar jack cheese, red onions, cucumbers, tomatoes, and roasted red peppers, served with buttermilk ranch dressing. GF

Caesar \$ 9.99

Crisp romaine tossed in our homemade Caesar dressing, garnished with parmesan cheese and garlic butter croutons.

Market Fresh Tomato Salad \$ 8.99

Thick sliced fresh local tomatoes and mozzarella cheese, drizzled with basil oil and balsamic reduction. Served with spring greens dressed with lemon vinaigrette and toasted pita bread.

Add to any salad above:

Seared Shrimp - \$ 7.99

Broiled Crab Cake - \$ 11.99

Grilled Chicken - \$ 7.99

Grilled or Blackened Fresh Fish - \$ 8.99

ENTREES

A \$ 2.00 plate charge will be added to any split entrée. GF – indicates a gluten free option. Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

Andouille Grouper \$ 25.99

Panko andouille encrusted topped with shrimp and creole cream sauce, served with seasonal vegetable and rice pilaf.

8oz. Certified Angus Beef Flat Iron Steak	\$ 25.99
Grilled or blackened to your liking. Served with sweet corn on the cob and roasted garlic mashers. GF	
Stuffed Flounder	\$ 24.99
Flaky flounder fillets stuffed with jumbo lump crab meat, topped with an imperial sauce, baked to perfection. Served with seasonal vegetables and roasted garlic mashers.	
12oz. CAB NY Strip	\$ 28.99
Grilled or blackened to your liking, Served with sweet corn on the cob and roasted garlic mashers.	
Ahi Tuna	\$ 26.99
Sesame seared Ahi topped with a lime teriyaki glaze, sriracha mayo, served with rice pilaf and seasonal vegetables.	
Kobe Beef Meatloaf	\$ 17.99
Our homemade Kobe beef meatloaf topped with demi glaze, served over mashed potatoes and corn.	
Lobster Mack and Cheese	\$ 26.99
Cavatappi pasta tossed with lobster stock, smoked gouda, cheddar jack cheese, and sherry cream sauce, then topped with a lobster tail and parmesan crust. Served with a side house salad. Substitute jumbo lump crab meat for lobster tail - \$ 25.99.	
BBQ Half Chicken	\$ 21.99
Breast, leg, thigh, and wing, slow roasted, glazed in BBQ, served with cornbread and mashed potatoes.	
Crab Stuffed Shrimp	\$ 24.99
Gulf shrimp stuffed with jumbo lump crab meat and topped with a classic imperial sauce then baked to perfection. Served with seasonal vegetables and roasted garlic mashers.	
Maryland Style Crab Cakes	\$ 22.99
5oz. all jumbo lump crab cake, broiled, served with tartar sauce, seasonal vegetables and rice pilaf. Two cakes for \$ 32.99.	
Three Way Sauté	\$ 27.99
Jumbo lump crab meat, gulf shrimp, sea scallops, vine ripe tomatoes and mushrooms in a white wine herb-butter sauce. Served with seasonal vegetables and roasted garlic mashers. GF	
Chicken Chesapeake	\$ 24.99
Pan roasted chicken breast, jumbo lump crab meat, citrus beurre blanc. Served with seasonal vegetables and roasted garlic mashers. GF	
Low Country Boil	\$ 34.99
Lobster tail, andouille sausage, littleneck clams, Old Bay shrimp, corn on the cob, and red potatoes, served with cocktail sauce and melted butter. GF	

Texas BBQ Ribs \$ 27.99
Full rack of slow cooked Texas style pork ribs served with sweet corn on the cob and homestyle coleslaw.
GF

Vegetable Kabobs \$ 16.99
2 Grilled kabobs with portobellos, red onions, tomatoes, red peppers, and squash. Brushed with lemon basil pesto vinaigrette and served over rice with sweet corn on the cob. GF

KIDS

For guests 12 and under please.

Chicken Breast \$ 8.99
Baked to perfection, served with fries and fruit.

Rockfish Fingers \$ 8.99
3 breaded rockfish fingers, fried golden brown. Served with fries and fruit.

Cheese Pizza \$ 7.99
Traditional pizza sauce and mozzarella cheese, served with fruit.

Cheeseburger \$ 7.99
2 slider burgers topped with a slice of American cheese, served with fries and fruit.

Chicken Tenders \$ 7.99
Three breaded chicken tenders, fried golden brown, served with fries and fruit.

Macaroni & Cheese \$ 6.99
Tossed in a rich and creamy cheese sauce, served with carrot sticks and fruit.

Fresh Catch of the Day \$ 9.99
Any of our fresh fish selections: grilled, broiled or blackened. Served with fries and fruit.

DESSERT

Crème Brûlée NY Cheesecake \$ 5.99

Smith Island Cookies & Cream Cake \$ 6.99

Key Lime Pie \$ 4.99

****Menu Items and pricing are subject to change***