

## Happy Hour Everyday after 3pm

\$1.50 Bud Lights

\$2.00 Coronas

## Greens

### Rainbow Asian Salad

Mixed smattering of tropical fruits, nuts and exotic vegetables with grilled teriyaki chicken. Tossed in sesame-ginger dressing

### Tuna Salad and Mixed Berries

All white chunk tuna with Old Bay, lemon, and mayo: with mixed garden vegetables, canaloupes, honeydews, ruby red grapes, pineapples and a sampling of our exotic seasonal berries

### Pineapple Chicken Salad with Mixed Melons

Skillet style chunks of chicken tenderloin salad with a hint of pineapple, jerk seasoning and mayo, on a bed of greens accompanied by fresh honeydews, cantaloupe, ruby red grapes, and more pineapple

### Greek Salad

Romaine hearts, Feta cheese, sliced purple onions, grape tomatoes, hard cooked eggs and feta cheese. Tossed in an Aegean dressing and sprinkled with parmesan

### San Diego Shrimp Salad

Baby shrimp with sweet relish lemon Dijon and mayo, on a bed of greens with mixed fruit, tossed with almonds

### Seafood Salad

A generous mix of garden vegetables topped with an even more generous serving of gulf shrimp, sea scallops, and jumbo lump crab

### Chopped Salad

Crisp romaine with chopped ham, tomatoes, green peppers, mushrooms, bacon, scallions, peppers, and three cheeses

### Homemade Applewood-Smoked Bacon Salad

Romaine leaves with Applewood-smoked bacon, hard cooked eggs, capers and House Boursin cheese tossed in a warm Sun-dried tomato vinaigrette dressing

*\*All salads are served with your choice of our homemade bleu cheese, homemade honey Dijon, ranch, raspberry vinaigrette, balsamic vinaigrette, or Italian dressing.*

## Appetizers

### Hot Crab Dip

Fresh crab baked with three cheeses served with toasted croquettes

### Seafood Skins

5 crisp red skin potatoes, stuffed with lump crab, bay shrimp, and scallops. Topped with orange and white cheddar, with sour cream on the side

### Chicken Crepe-a-dilla

Shredded chicken with tomatoes, scallions, with a touch of cheddar, crisped in a skillet crepe with Housemade salsa

### Chicken Nachos

Chips, chicken tomatoes, scallions, salsa, cheese and sour cream. All fresh, all good. With homemade guacamole when available

### Jumbo Lump Crab Salsa

Jumbo lump crabmeat tossed with our housemade skillet salsa, fresh cilantro, lime and a touch of pico de gallo. It is a real and spectacular, served in a crunchy crepe tortilla

### Hoo Doo Chicken

Blackened chicken tenderloins topped sprinkled with and served with ranchero sauce

### Crabtini

Chilled jumbo lump crab over lemon lime wedges and a splash of Absolut, with housemade remoulade-Perfect!

### Buffalo Chicken Tenders

Crisp tenderloins tossed in tangy buffalo sauce. Served with a side of ranch dressing

## Crepes

### Seafood Crepes

Crab, shrimp, and scallops wrapped in crepes with a velvety white sauce

## Entrees

### **Crab Cakes Eastern Shore Style**

True jumbo lump, two quarter jumbo lump cakes delicately tossed with parsley, lemon, and traditional eastern shore seasonings. With French Fries and Napa coleslaw



### **Coconut Shrimp**

6 U-15 shrimp dipped in Budweiser wash, rolled in coco flakes and fried golden. Served with roasted red baby potatoes and strawberry cocktail sauce

### **Ginger Salmon**

Fresh Atlantic wild caught salmon, encrusted with toasted almonds and a blend of international breading. Topped with Honey Ginger sauce with roasted red baby potatoes

### **Rib Eye**

16 oz cut boneless choice Beef Rib Eye. Slow roasted and perfectly seasoned with the finest herbs and spices. Grilled and finished as you like it with baked potato and homemade au jus

### **Chopped Sirloin**

10 oz top quality sirloin grilled to your liking. Served on a bed of caramelized onions and mushrooms with French Fries

### **BBQ Baby Back Ribs**

Rack of Danish Baby Back Ribs with mesquite seasonings and tangy sauce served with Sweet potatoe fries, Napa coleslaw, and Dutch apples

## Sides

### **Ratatouille**

### **Crab Imperial**

### **Roasted Red Baby Potatoes**

### **Sweet Potato Fries**

### **Stuffed Baked Potato**

With cheese and bacon with sour cream

### **Boardwalk Fries**

### **Green Gard**

### **Bayside Fried Chicken**

Boneless breast, seasoned and fried golden with French Fries, Napa slaw and a side of remoulade

### **Chicken Florentine**

Tender breast of chicken lightly breaded and stuffed with Spinach Florentine and topped with a balsamic reduction with mushrooms and fresh cillantro. Served over penne pasta

### **Tuscany Grill**

A boneless breast of chicken seasoned with Mediterranean spices topped with shrimp, sauteed with red and yellow peppers, onions, extra virgin olive oil

### **Black and Bleu NY Strip**

14 oz New York Blackened, topped with lump crab and Bleu Cheese, served with baked potato



## *Soups*

### **Maryland Crab**

Tomato based broth, pieces of jumbo lump crab meat, seasoned with old bay, potatoes, carrots, and celery pieces.

### **Cream of Crab**

Cream based - jumbo lump crab pieces, and sherry

### **Seafood Chowder**

Cream based - mixture of scallops, jumbo lump crab and shrimp - cream based with potatoes, mushrooms, and carrots

### **Clam Chowder**

Cream based - traditional New England clam chowder

### **French Onion**

Caramelized onions in seasoned broth, served with toasted bread in the middle and topped with mozzarella cheese

### **Chili with Cheese**

Homemade chili with ground beef, topped with mozzarella cheese