



Dinner Menu

Appetizers

Sesame Encrusted Chicken Tenders <i>Served with a ginger soy dipping sauce</i>	7
Clams Casino <i>with peppers, celery, onions, and parmesan cheese topped with hickory smoked bacon</i>	9
Bacon Wrapped Sea Scallops <i>Served with a scallion sour cream</i>	9
Mushroom Caps Stuffed with Crab Au Gratin	8
Toasted Crab Baguette <i>Fresh lump crab meat, artichokes, and Monterey jack cheese, baked golden brown and served with marinara</i>	8
Spinach and Artichoke Crab Dip with Pita Chips	9
Creole Crab Minis <i>our crab cake only bite size in a pool of Creole lobster bisque</i>	9
Bleu Steak and Bacon Bites <i>Beef tips stuffed with bleu cheese and wrapped in bacon, then broiled and served with a creamy horseradish sauce</i>	10
BBQ Bacon Wrapped Jumbo Shrimp <i>served over a bed of sautéed spinach</i>	10
Jumbo Shrimp Cocktail <i>dusted with old bay and cocktail sauce</i>	10
Huge Bowl of Flash Fried Calamari <i>served with a robust marinara</i>	9
Oysters Rockefeller <i>with sautéed spinach and parmesan cheese</i>	11
Sautéed Little Neck Clams <i>20 clams sautéed in garlic, lemon, white wine, and crushed red pepper</i>	12

20% gratuity added to parties of five or more

Soups

cup 3 bowl 4

- Our Famous Lobster Bisque
- Maryland-Style Crab Soup

Salads

House Salad <i>Baby greens, tomatoes, cucumbers, and chic peas</i>	2
Side Caesar <i>Romaine hearts tossed in our lime Caesar dressing and dusted with grated parmesan</i>	3
Spinach Salad <i>Tossed in our Pomegranate Vinaigrette With crumbled bleu cheese, candied nuts and apples</i>	4

Raw Bar

six to the order, ice cold, and served with cocktail sauce and lemon

Top Neck Clams	6
Little Necks	6
Oysters Du Jour	9
Raw Bar Sampler	8

Entrees

Jumbo Lump Crab cakes <i>two of our homemade cakes served Golden Brown</i>	24
Pistachio and Basil Crusted Salmon <i>Fillet of Atlantic salmon</i>	21
Crunchy Cornmeal Crusted Grouper Fillet <i>Topped With a Hearty Beef & Mushroom Gravy</i>	20
Broiled Stuffed Shrimp With Crab Meat <i>Sweet and Tender Pink Gulf Shrimp</i>	23
Shrimp and Crab Etouffee <i>smothered in sherry cream lobster stock with sautéed peppers, onions, and celery over brown rice</i>	23
Baked Seafood Sampler <i>fillet of salmon, jumbo shrimp, scallops, crab cake, and a Dungeness Crab cluster</i>	28
Broiled Scallops and Crab Au Gratin	21
<i>Almond Encrusted Mahi Mahi Filet</i> <i>Topped with a warm fruit chutney</i>	20
Nina Capri Crab Cakes <i>2 of our crab cakes layered with honey goat cheese Spinach, and fire roasted bell peppers</i>	27
Flounder Stuffed with Lump Crabmeat	22
Coconut Encrusted Tilapia <i>Finished in a warm lime chutney</i>	20
Garlic Butter Charred Jumbo Shrimp	20
Baked Crab and Asparagus Casserole <i>Topped with Monterey jack cheese</i>	19
Chicken Breast Layered With Goat Cheese <i>Spinach and Fire Roasted Red Bell Peppers</i>	20

Pasta selections

Sautéed Seafood Chipino in Marinara <i>Shrimp, scallops, clams, Dungeness, and Salmon over fresh linguine</i>	24
Jumbo Shrimp Scampi over Fresh Linguine <i>in a splashy garlic white wine sauce</i>	20
Jumbo Lobster Ravioli <i>Tossed in a cracked pepper parmesan and scallion cream sauce</i>	22

Tuna Selections

all are wild caught sushi grade ahi tuna, served rare or med rare

Honey Jalapeno Grilled Tuna with Fresh Lime	22
Pan Seared Wasabi Tuna <i>served with a sesame ginger soy broth</i>	22
Blackened Tuna <i>served with a Creole mustard sauce</i>	22
Sesame Crusted Tuna <i>served with a sesame ginger soy broth</i>	22
Rosemary and Ginger Glazed Tuna	22
Jamaican Jerk Grilled Tuna	22
Peppercorn Crusted Tuna <i>Topped with bleu cheese and mushroom stock</i>	22

Steaks & Combos

8 oz Center Cut Filet Mignon	24
12 oz New York Strip Steak <i>Center cut of aged beef</i>	22
12 oz Center Cut Rib Eye <i>Bone out and aged to perfection</i>	22
Filet Mignon & Jumbo Lump Crab Cake	29
Rib Eye & Fried Jumbo Shrimp	28
New York & Broiled Sea Scallops	27

What Side Are You On ?

All of our entrees come with sautéed vegetable of the day and a choice of the following

Roasted garlic mashed potato
Vegetable rice pilaf
Sweet mashed potato
