

HOLIDAY DINNER MENU

SALADS

<i>Garden</i>	11
MESCLUN GREENS, CHERRY TOMATOES, CORN, CUCUMBERS, BALSAMIC VINAIGRETTE	
<i>Caesar</i>	12
ROMAINE LETTUCE, PARMESAN, CROUTONS, CAESAR DRESSING	

SOUPS

<i>Cream of Crab</i>	13
<i>Maryland Crab</i>	13

SIDES

<i>Mashed Potato</i>	6
<i>Asparagus</i>	7
<i>French Fries</i>	6
<i>Cole Slaw</i>	5

ADDITIONS

<i>Crab Cake</i>	31
<i>Ala Crab Meat</i>	16
<i>Stuffed Shrimp</i>	25
<i>Lobster Tail</i>	MKT

APPETIZERS

<i>Calamari</i>	18
FLASH FRIED, TOMATO COULIS, LEMON AIOLI, SHISHITO PEPPERS	
<i>Crab Dip</i>	18
CROSTINI, PICO DE GALLO	
<i>Shrimp Cocktail</i>	19
COCKTAIL SAUCE, LEMON	
<i>P.E.I. Canada Oysters</i>	Each 4
RASPBERRY POINT OR LUCKY LIME	
<i>Pork Belly</i>	17
APPLE BUTTER, POMEGRANATE ARILS, HONEY CRISP SALAD, HOT HONEY JUS, BLACK FLAKY SEA SALT	
<i>Crab Cake</i>	31
GRAIN MUSTARD BEURRE BLANC	

ENTREES

All Entrees Served with Mashed Potatoes & Asparagus

<i>Chilean Sea Bass</i>	49
GRILLED OR BLACKENED, LEMON BEURRE BLANC	
<i>Salmon</i>	36
GRILLED OR BLACKENED, LEMON BEURRE BLANC	
<i>Sword Fish</i>	38
GRILLED OR BLACKENED, LEMON BEURRE BLANC	
<i>Ribeye 14 oz</i>	55
BEARNAISE OR MADEIRA DEMI	
<i>Filet Mignon 7 oz</i>	58
BEARNAISE OR MADEIRA DEMI	
<i>Crab Cake Dinner</i>	61
GRAIN MUSTARD BEURRE BLANC	
<i>Roasted Chicken</i>	28
1/2 CHICKEN, MASHED POTATOES & ASPARAGUS	
<i>Crab Stuffed Shrimp</i>	43
LEMON BEURRE BLANC	
<i>Lobster Tails</i>	MKT
LEMON BEURRE BLANC	

DESSERTS

<i>Creme Brulee</i>	12
CREAMY CUSTARD, CARAMELIZED SUGAR, SEASONAL BERRIES	
<i>Black Bottom Cheesecake</i>	13
RICH CHOCOLATE CAKE LAYER, CHEESECAKE FILLING, CHERRY GRANITA, FRESH BLACK CHERRIES, SWEET PORT REDUCTION	
<i>Warm Buttercake</i>	14
STRAWBERRY, VANILLA ICE CREAM, CRUMB TOPPING	