

APPETIZERS

CRISPY CALAMARI	18
Flash Fried, Tomato Coulis, Lemon Aioli, Shishito Peppers	
JUMBO SHRIMP COCKTAIL*	21
House Cocktail Sauce, Fresh Lemon	
CHESAPEAKE BAY CRAB DIP	18
Crostini, Pico De Gallo	
JUMBO LUMP CRAB CAKE	29
Grain Mustard Buerre Blanc	
RASPBERRY POINT OYSTERS (PEI)*	4 EACH
House Cocktail Sauce, Classic Mignonette, Fresh Lemon	

SOUPS & SALADS

CREAM OF CRAB SOUP	14
Sherry, Buttered Lump Crab Meat	
MARYLAND CRAB SOUP*	14
Tomato Crab Broth, Vegetables, Buttered Lump Crab Meat	
CLASSIC CAESAR	14
Romaine Hearts, Parmesan Croutons, Caesar Dressing	
SCUPPER WEDGE SALAD*	16

ENTRÉES

All Entrées Served with Yukon Gold Mashed Potatoes, Roasted Seasonal Vegetables

GRILLED CHILEAN SEABASS*	52
Herb Beurre Blanc	
JUMBO LUMP CRAB CAKES	59
Grain Mustard Beurre Blanc	
GRILLED SALMON*	35
Herb Beurre Blanc	
CHARGRILLED 7 OZ. FILET MIGNON*	53
Demi Glace	
TWIN 7 OZ. COLD WATER LOBSTER TAILS*	96
Drawn Butter	
FORK TENDER BEEF SHORT RIB*	43
Braising Liquid Reduction	
CAKE & TAIL	85

- POPULAR ADDITIONS -

7 OZ. MAINE LOBSTER TAIL*	48
5 OZ. CRAB CAKE	29
BUTTERED JUMBO LUMP CRAB MEAT*	15

DESSERTS

RED VELVET CAKE	10
Cream Cheese Icing, White Chocolate Shavings	
WARM CHOCOLATE CAKE	10
Chocolate Ganache, Strawberries, Dark Chocolate Icing, Espresso Crumble	

(*) Gluten-Free Item

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.