



APPETIZERS

CLAMS CASINO 8.95

A recipe that we made famous! A top seller.

STEAMED CLAMS 9.95

Tender middlenecks delivered "lickity-split" from Clams Direct, VA. (See Raw Bar) Sweeeet!

WARM CRAB DIP 10.95

Baked until bubbly and served with fresh veggies.

MUSSELS & CLAMS MARINARA 7.95

P.E.I. Black Shell Mussels and Middleneck Clams with our zesty Marinara Sauce.

CAJUN TUNA BITES 8.95

Fresh tuna dusted with cajun seasoning and pan-seared. Served with our signature Jamaican Pepper Relish.

RAW BAR

ALL INCLUDE COCKTAIL SAUCE AND LEMON WEDGE. HORSERADISH, TABASCO OR MIGNONETTE SAUCE ALSO AVAILABLE.

SHRIMP COCKTAIL 10.95

Plump, sweet, jumbo beauties!

JUMBO LUMP CRAB COCKTAIL 12.95

Snow white and sweet, it's all about the lumps!

CLAMS ON THE HALF SHELL

Middlenecks 1.00 each Topnecks 1.25 each

Bagwell Enterprises (Clams Direct) in Virginia between the Chesapeake and Ramshorn Bays, hand-picks middlenecks especially for us—right sized and tender!

FRESH SHUCKED OYSTERS \$market

A variety offered from all three coasts. Check our Daily Oyster Board for today's features.

LOBSTER & CRAB

CHOOSE TWO SIDES

MAINE COLDWATER LOBSTER TAIL

6 oz. \$market

GIANT TAIL \$market

The best we can get...sweet, tender meat from the Northeast.

WHOLE LOBSTER \$market

1~ 1 1/8 lb Maine Lobster

CRACKED & CLEANED ~ an added service to partially separate the sweet meat from the shell ~ Add 4.95

KING CRAB LEGS 37.95

One pound served with drawn butter.

TWIN 6 oz LOBSTER TAILS \$market

Double your pleasure!

SIDES GALORE!

HOUSE SALAD

CHOPPED SALAD (Add \$2)

CITRUS RICE PILAF

CAESAR SALAD

BLUE CHEESE WEDGE (Add \$2)

MARBLD BAKED BEANS

COLE SLAW

SAUTEED ASPARAGUS

SKIN-ON FRIES

BAKED POTATO

REDSKIN MASHED POTATOES

VEGETABLE MEDLEY

BAKED SWEET POTATO

SALAD DRESSINGS

RANCH

BALSAMIC VINAIGRETTE

HONEY MUSTARD

BLUE CHEESE

RASPBERRY VINAIGRETTE

FRENCH

FROM THE DEPARTMENT OF AGRICULTURE

State law requires us to inform you that consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. thorough cooking of such foods reduces this risk.

SEE OUR BLACKBOARD FOR FRESH FISH SELECTIONS

Dealing with purveyors from New England to Virginia enables us to bring variety and freshness to your table. And, the preparation is as you request... Grilled, Baked, Poached, Cajun, Blackened, Broiled, Pan-Seared or Key West-style.

ENTREES

KEY WEST SALMON & SHRIMP 22.95

Grilled with Key West seasoning. Served with sautéed spinach and citrus rice infused with lemon olive oil.

KEY WEST CHICKEN & SHRIMP 19.95

Grilled with Key West seasoning. Served with sautéed spinach and citrus rice infused with lemon olive oil.

SALMON OSCAR 26.95

Broiled salmon topped with crab meat and asparagus over mashed potatoes.

CHICKEN OSCAR 22.95

Grilled breast topped with crab and asparagus over mashed potatoes.

CHICKEN CHESAPEAKE 22.95

Grilled chicken breast topped with Monterey Jack, sautéed crab, red and green peppers and Old Bay Seasoning.

CRAB NORFOLK 25.95

Lump crabmeat baked in butter and our special seasonings, highlighted by crab, crab, crab.

SEA SCALLOPS 26.95

The best "dry packed" scallops served broiled.

BLACKENED TUNA 23.95

A Cajun-seasoned tuna steak pan-charred and topped with our sweet Jamaican Pepper Relish.

CRAB & SPINACH SALAD 13.95

Lump crabmeat, baby spinach, hard-boiled egg, cherry tomatoes and sliced red onion tossed with hot bacon dressing.

COASTAL COMBOS & BEEF

LUMP CRAB & TENDERLOIN TIPS 27.95

Tender filet mignon sautéed with lump crabmeat in scallion butter.

SURF & TURF

Broiled lobster tail and tender filet mignon.

6 oz. filet **42.95**, or 9 oz. filet **48.95**

LEGENDARY PRIME RIB 29.95

USDA Prime slow-roasted on the bone. Bone-in cuts subject to availability.

HANDCUT FILET MIGNON 6 oz. 23.95 9 oz. 29.95

Char-grilled to your requested doneness.

FILET MIGNON CHESAPEAKE 6 oz. 29.95 9 oz. 35.95

Hand-cut filet grilled to perfection and topped with sautéed lump crab, bell peppers and melted Jack cheese.

MIXED GRILL 24.95

Beef tenderloin tips, skewered shrimp, and chicken breast grilled and topped with our scallion butter. Served with mashed potatoes and asparagus.

VEGETARIAN OPTIONS

VEGETABLE FRA DIAVOLO 12.95

Fresh vegetables sautéed in a spicy marinara sauce over Linguini pasta.

TROTTOLE PASTA MEDITERRANEAN 12.95

Roasted peppers, olives, capers, garlic and fresh basil tossed with Provolone and parmesan cheese.

PAN-ROASTED VEGETABLES OVER SWEET POTATO SMASH 11.95

Seasonal fresh vegetables tossed with olive oil and garlic and served over mashed sweet potatoes.

GLUTEN SENSITIVE - VEGETARIAN

CASUAL • COASTAL • COMFORT