

Appetizers

Baked Brie in Puff Pastry..... \$11.99

Brie cheese with a roasted Fuji apple and sun-dried cherry compote baked in flaky puff pastry.
Topped with honey & toasted almonds, served with toast points.

Fresh Mozzarella & Tomato Salad..... \$9.99

Fresh basil & tomato layered between slices of fresh Mozzarella cheese, drizzled with pesto,
olive oil & Balsamic vinegar, served with warm sun-dried tomato herb toast.

Crab Dip..... \$12.99

Backfin crabmeat and Boursin cheese, dusted with bread crumbs and baked until golden brown, served with pita
chips.

Steamed Spiced Shrimp..... 1/4 Lb - \$5.99....1/2 Lb - \$10.99

Oysters Rockefeller..... \$11.99

Oysters on a bed of spinach served on the 1/2 shell with a Pernod cream sauce and Applewood bacon, bread
crumbs baked until golden brown.

Baked Goat Cheese..... \$10.99

With roasted red peppers, Roma tomato, basil, Kalamata olives and roasted garlic, served with
Sun-dried tomato herb bread.

Smoked Atlantic Salmon Plate.....\$11.99

Thinly sliced cold smoked Atlantic salmon served with toast points, capers, diced Bermuda onion,
and wholegrain Dijon mustard.

Stuffed Artichoke Hearts..... \$8.99

Beer battered artichoke hearts stuffed with Boursin cheese and served with honey mustard
sauce.

Chicken Liver Mousse Pate..... \$8.99

Spreadable rich chicken liver mousse seasoned with garlic, green peppercorns and Cognac,
served with diced Bermuda onions, capers, Country Dijon mustard and toast points.

Spinach Cheese Dip..... \$8.99

Creamy Pepper Jack cheese dip with spinach, onion, red bell pepper and tomato. Served hot
with sour cream and warm corn tortilla chips.

Fried Calamari..... \$11.99

Lightly breaded and fried crispy, served with our home-made Marinara sauce.

Steamed Mussels..... \$11.99

Steamed in a white wine butter sauce with lemon and garlic, served with Sun-dried tomato bread.

Crab Bisque..... Cup - \$7.99, Bowl - \$8.99

Irish Stew..... Cup - \$4.99, Bowl - \$5.99

Hearty beef stew with Guinness beer, potatoes, pearl onions, green peas and herbs.

Entrees

- Mélange Peppercorn Crusted Duck Breast with Pumpkin Sage Ravioli..... \$27.99**
Boneless duck breast crusted with black, green & pink peppercorns, pan-fried with a Wild mushroom Madeira wine sauce with garlic, Cremini, Shiitake & Portobello mushrooms, fresh basil and onion, tossed with Pumpkin-Sage ravioli.
- Apple and Sausage Stuffed Pork Loin..... \$18.99**
Baked pork loin stuffed with a sage herb stuffing with apples, Country sausage, eggs and sherry, topped with a peppercorn cream sauce.
- Rack of Lamb in a Port Wine, Sun-Dried Tomato Sauce..... \$31.99**
Grilled lamb served over a Port wine, sun-dried tomato sauce with onions, mushrooms, roasted garlic and fresh basil.
- Half Pound of Steamed Spiced Shrimp..... \$20.99**
Spiced with Old Bay seasoning and served with our home-made cocktail sauce.
- Grilled Fresh Scottish Salmon..... \$24.99**
Fresh char-broiled salmon topped with Angelica butter.
- Grilled with Cajun Spices..... \$24.99**
- Fried Oysters..... \$26.99**
Lightly breaded and deep-fried until plump and juicy.
- Crab Cake Dinner..... \$26.99**
Back-fin crab meat with egg, lemon, garlic and bread crumbs, pan-fried with cocktail sauce on the side.
- Crab Imperial Stuffed Rainbow Trout..... \$26.99**
Pan-fried and served over a Parmesan cheese cream sauce.
- Chesapeake Bay Seafood Bake..... \$32.99**
Sea scallops, shrimp and crab Imperial baked in a white wine and butter sauce with Old Bay seasoning topped with Japanese breadcrumbs and Parmesan cheese.
- Filet Mignon & Jumbo Shrimp Oscar.....\$36.99**
Filet Mignon grilled to order topped with seasoned grilled jumbo shrimp and asparagus; topped with Hollandaise
- Grilled Mahi Mahi with Sun-Dried Tomato Butter..... \$25.99**
An 8 oz. grilled Mahi Mahi filet topped with Sun-dried tomato basil butter.
- Grilled with Cajun Spices.....\$25.99**
- Pistachio Crusted Sea Bass..... \$34.99**
Served with hazelnut Beurre Blanc made with garlic, Hazelnut liquor and whole butter.
- Add a skewer of Cajun Shrimp - \$5.95-
- Add a Crab Cake - \$10.00-

Prime Rib.....	10oz - \$24.99....12oz - \$26.99....16oz - \$32.99
Slowly cooked aged beef, tender and juicy.	
Grilled w/ Cajun Spices.....	10oz - \$25.99....12oz - \$27.99....16oz - \$33.99
Barbequed Baby Back Ribs.....	\$28.99
A full rack of baby back ribs slowly cooked until tender and brushed with our homemade barbeque Sauce.	
½ Rack.....	\$20.99
St Louis Rack & Barbeque Brisket Combo.....	\$27.99
Try a half rack of our St. Louis ribs and a tender slice of BBQ Brisket, brushed with our homemade barbeque sauce.	
Barbequed Beef Brisket.....	\$27.99
Beef brisket slowly cooked until tender and brushed with our homemade barbeque sauce.	
Barbequed Baby Back Ribs and Beef Brisket Combo.....	\$28.99
A ½ rack of baby back ribs and a tender slice of BBQ beef brisket brushed with our homemade barbeque sauce.	
New York Strip.....	\$26.99
10 oz. of New York strip, hand-trimmed and grilled to order.	
Grilled with Cajun Spices.....	\$27.99
Sautéed in a Peppercorn Cream Sauce.....	\$28.99
Sautéed with a Port Wine Sun-Dried Tomato Sauce.....	\$28.99
Filet Mignon.....	\$30.99
7 oz. of US grade A choice center cut of beef tenderloin, trimmed and grilled to order.	
Grilled with Cajun Spices.....	\$31.99
Sautéed in a Peppercorn Cream Sauce.....	\$32.99
Sautéed with a Port Wine Sun-Dried Tomato Sauce.....	\$32.99
Top Sirloin.....	\$24.99
10 oz. top sirloin steak, grilled to order.	
Grilled with Cajun Spices.....	\$25.99
Sautéed in a Peppercorn Cream Sauce.....	\$26.99
Sautéed with a Port Wine Sun-Dried Tomato Sauce.....	\$26.99
Ribeye	\$29.99
12 oz. Ribeye steak, grilled to order.	
Grilled with Cajun Spices.....	\$30.99
Sautéed in a Peppercorn Cream Sauce.....	\$31.99
Sautéed with a Port Wine Sun-Dried Tomato Sauce.....	\$31.99
- Add a skewer of Cajun Shrimp - \$5.95-	
- Add a Crab Cake - \$10.00 –	

****20% GRATUITY ADDED TO PARTIES OF 6 OR MORE****

Catch of the Day.....Market Price

Ask Us About the Catch of the Day

Chicken Cordon Bleu..... \$21.99

Lightly breaded chicken breast stuffed with Black Forest ham, Swiss cheese, baked and topped with a Parmesan cheese cream sauce.

Local Catfish & Shrimp Jambalaya..... \$25.99

Blackened fresh Rappahannock River catfish served over a spicy Jambalaya sauce with Shrimp, Andouille Sausage, eggplant, okra, mushrooms, onions, bell peppers, tomatoes, served over rice.

Chicken Stuffed with Prosciutto Ham..... \$21.99

Chicken stuffed with Prosciutto ham and Provolone cheese, sautéed in a Marsala wine sauce with onion, mushroom and garlic, served over angel hair pasta.

Seafood Bouillabaisse..... \$32.99

Sea scallops, shrimp, clams, mussels & Snow Crab cluster, simmered in a spicy citrus scented tomato vegetable broth, served with garlic herb crostini.

Cajun Chicken Fettuccine..... \$19.99

Chicken breast grilled with Cajun spices and served on a bed of fettuccine over a sun-dried tomato cream sauce.

Vegetable Lasagna..... \$16.99

Grilled eggplant, mushroom, spinach, zucchini, yellow squash, Ricotta, Mozzarella, Romano, Parmesan and Cottage cheese lasagna baked in our Marinara Sauce. Served with toasted sun-dried tomato bread.

Pan-fried Quail..... \$27.99

Two pan-fried quail served with a roasted red pepper polenta over fresh herb veal au jus.

Vegetable Curry.....\$17.99

Sautéed broccoli, red bell pepper, carrot, potato, Bermuda onion, zucchini, yellow squash in a spicy coconut curry sauce over Israeli Cous Cous, topped with crushed peanuts. (Vegan)

- *All Entrees include a House Salad and Fresh Baked Bread –*

- *Add a skewer of Cajun Shrimp - \$5.95-*

- *Add a Crab Cake - \$10.00-*

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