

# DINNER FEATURES

MARCH 3RD, 2026

## SOUPS

**NEW ENGLAND CLAM CHOWDER**

**CUP BOWL**

**7.99 9.99**

**MARYLAND CRAB CHOWDER**

**7.99 9.99**

## APPETIZERS

**16.99 CRAB STUFFED MUSHROOMS**

CRAB IMPERIAL STUFFED AND TOPPED WITH HAVARTI CHEESE. BAKED IN WHITE WINE AND BUTTER; SERVED WITH SUNDRIED TOMATO TOAST.

**15.99 CARIBBEAN JERK WINGS**

FRESH JUMBO WINGS FRIED CRISPY TOSSED IN A CARIBBEAN JERK SPICED SAUCE. SERVED WITH A SIDE OF BLUE CHEESE DRESSING AND CELERY STICKS.

**15.99 FRIED CALAMARI WITH CHERRY PEPPER BUTTER SAUCE**

CRISPY FRIED CALAMARI OVER A SPICY CHERRY PEPPER WHITE WINE BUTTER SAUCE WITH GARLIC, LEMON, AND PARSLEY.

**15.99 STEAMED MUSSELS**

FRESH CANADIAN MUSSELS STEAMED IN WHITE WINE WITH LEMON, BUTTER, GARLIC, AND PARSLEY. SERVED WITH SUNDRIED TOMATO TOAST.

**15.99 CRISPY CATFISH BITES**

CRISPY FRIED FRESH WILD VIRGINIA CATFISH BITES SERVED WITH A SIDE OF REMOULADE SAUCE.

## FEATURES

**48.99 FILET MIGNON AU POIVRE**

CRACKED BLACK PEPPER CRUSTED 8 OZ. CENTER CUT FILET MIGNON SAUTEED IN A CREAMY BRANDY SAUCE.

**23.99 TUSCAN PORK WITH WILD MUSHROOM RAVIOLI**

GRILLED ROSEMARY, BLACK PEPPER, AND THYME MARINATED CHARGRILLED BONELESS PORK CHOP OVER WILD MUSHROOM RAVIOLI TOSSED IN A CREAMY WHITE WINE - GOAT CHEESE SAUCE WITH FRESH SPINACH, MUSHROOMS, ONIONS, BASIL, AND ROASTED GARLIC. TOPPED WITH FRESH PARMESAN CHEESE.

**30.99 SWEET POTATO CRUSTED ROCKFISH**

PAN FRIED SWEET POTATO CRUSTED FRESH CHESAPEAKE BAY ROCKFISH OVER A CREAMY WHITE WINE-PARMESAN CHEESE CREAM SAUCE.

**40.99 GRILLED RACK OF LAMB BURGUNDY WITH WILD MUSHROOMS**

CHARGRILLED FULL RACK OF LAMB OVER A BURGUNDY WINE SAUCE WITH WILD MUSHROOMS, ONIONS, BASIL, AND GARLIC.

**26.99 STUFFED CHICKEN CORDON BLEU**

BAKED PANKO BREADED CHICKEN BREAST STUFFED WITH BLACK FORREST HAM AND SWISS CHEESE; TOPPED WITH A WHITE WINE PARMESAN CHEESE CREAM SAUCE.

**23.99 CAJUN CATFISH AND SHRIMP**

PAN-SEARED CAJUN SPICED FRESH VIRGINIA CATFISH TOPPED WITH A WHITE WINE LEMON BUTTER SAUCE WITH SHRIMP, SCALLIONS, AND TOMATOES.

**30.99 BLACKENED ARCTIC CHAR**

PAN-SEARED CAJUN SPICED FRESH ARCTIC CHAR SERVED WITH A SIDE OF PINEAPPLE SALSA.

**VEGETABLE OF THE DAY - COUNTRY STYLE GREEN BEANS**

## DRINK SPECIALS

**9.99 TERRY'S SANGRIA**

CHILLED RED WINE AND A BLEND OF BRANDIES COMPLIMENTED WITH JUICE AND SPICE.

**5.99 PORT CITY SPITE HOUSE**

LAYERS OF PINE, PAPAYA, AND RESINOUS CITRUS DOMINATE THE AROMA AND FLAVOR, SUPPORTED BY A CLEAN MALT BACKBONE THAT LETS THE HOPS DO ALL THE TALKING.

**7.99/25.99 DI MAJO NORANTE SANGIOVESE**

BRIGHT RED COLOR, CHERRY AROMA WITH NUANCES OF MEDITERRANEAN SHRUBS AND LEATHER. ON THE PALATE, THIS WINE IS DRY AND MELLOW WITH SMOOTH TANNINS THAT MAKE FOR A CROWD-PLEASING, EASY-TO-DRINK RED WINE.

**9.99 MOJITO**

THE TASTE OF SPRING WITH FRESH MUDDLED MINT, LIME JUICE, SIMPLE SYRUP AND CLUB SODA.