

DINNER FEATURES

JULY 24, 2026

SOUPS

MARYLAND SHE CRAB
CHICKEN TORTILLA

CUP	BOWL
8.99	10.99
5.99	7.99

APPETIZERS

15.99 JAMAICAN JERK WINGS

FRESH JUMBO CHICKEN WINGS TOSSED IN JAMAICAN JERK SAUCE. SERVED WITH RANCH DRESSING AND CELERY STICKS.

15.99 PASTRAMI SMOKED SALMON

COLD SMOKED PASTRAMI STYLE FRESH MAINE SALMON SERVED WITH FRENCH BAGUETTE, WHOLE GRAIN MUSTARD, DICED RED ONION, AND CAPERS.

15.99 FRIED CALAMARI

SERVED WITH SIDE OF MARINARA SAUCE.

15.99 STEAMED MUSSELS

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

FEATURES

28.99 PAN-FRIED QUAIL

TWO PAN-FRIED QUAIL OVER A CREAMY SAGE COUNTRY GRAVY WITH A CHOICE OF SIDE AND A HOUSE SALAD.

32.99 GRILLED SIRLOIN

CHARGRILLED 10 OUNCE HAND CUT SIRLOIN SERVED WITH CHOICE OF SIDE AND HOUSE SALAD.

28.99 PORK TENDERLOIN PAPPARDELLE PASTA

CHARGRILLED TUSCAN SPICED PORK TENDERLOIN OVER PAPPARDELLE PASTA TOSSED IN A BRANDY CREAM SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, BASIL, AND PARMESAN CHEESE.

30.99 BACON WRAPPED MONKFISH

PANFRIED APPLEWOOD SMOKED BACON WRAPPED FRESH MONKFISH OVER A WHITE WINE BUTTER SAUCE WITH LEMON AND GARLIC.

36.99 RACK OF LAMB WITH MINT CHUTNEY

CHARGRILLED ROSEMARY, RED WINE, AND FRESH MINT MARINATED FULL RACK OF NEW ZEALAND SPRING LAMB OVER RICE WITH A SIDE OF INDIAN SPICED MINT CHUTNEY.

33.99 SWORDFISH ANGELICA

CHARGRILLED FRESH ATLANTIC SWORDFISH OVER ANGEL HAIR PASTA TOSSED IN SUNDRIED TOMATO HERB BUTTER WITH ROASTED RED PEPPERS, PARMESAN CHEESE, SCALLIONS, AND TOMATOES. SERVED WITH A HOUSE SALAD.

44.99 SCALLOPS NORFOLK

FRESH MAINE SEA SCALLOPS TOPPED WITH BREAD CRUMBS BAKED IN WHITE WINE WITH BUTTER, LEMON, AND OLD BAY SEASONING. SERVED WITH A SIDE AND HOUSE SALAD.

VEGETABLE OF THE DAY - COLLARD GREENS

DRINK SPECIALS

8.99 HESS 2024 SHIRTAIL RANCHES CHARDONNAY

A CRISP, CALIFORNIA WHITE WINE FROM MONTEREY COUNTY. IT FEATURES BRIGHT LEMON-LIME, APPLE, AND SUBTLE TROPICAL NOTES, WITH A CLEAN FINISH AND BALANCED ACIDITY

10.00 TERRY'S SANGRIA

CHILLED RED WINE MIXED WITH A BLEND OF FLAVORED BRANDIES AND SWEET JUICES. TOPPED WITH A SPLASH OF SPRITE.

6.99 THREE NOTCH'D WATERMELON GOSE

SUMMER FRUITED SOUR BREWED WITH REAL WATERMELON PURÉE. IT BLENDS A TRADITIONAL GERMAN KETTLE-SOURED GOSE BASE WITH A CRISP, TART, AND LIGHTLY SALTED PROFILE THAT COMPLEMENTS THE SWEET, REFRESHING FRUIT FLAVOR. 5.1 ABV