

DINNER FEATURES

AUGUST 11, 2026

SOUPS

NEW ENGLAND CLAM CHOWDER

CUP

6.99

BOWL

8.99

MARYLAND CRAB CHOWDER

7.99

9.99

APPETIZERS

15.99 HONEY-CHIPOTLE WINGS

FRESH JUMBO CHICKEN WINGS TOSSED IN A CHIPOTLE-HONEY SAUCE. SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS.

15.99 FRIED CALAMARI

SERVED WITH A SIDE OF MARINARA SAUCE.

15.99 STEAMED MUSSELS

FRESH NEW ENGLAND MUSSELS STEAMED IN WHITE WINE WITH BUTTER, LEMON, GARLIC, AND PARSLEY. SERVED WITH TOASTED SUNDRIED TOMATO BREAD.

FEATURES

38.99 SEAFOOD LINGUINI

FRESH SEA SCALLOPS, SHRIMP, MUSSELS, AND CALAMARI SAUTEED IN OLIVE OIL WITH WHITE WINE, CREAM, LEMON, BASIL, AND GARLIC. TOSSED WITH LINGUINI, TOPPED WITH PARMESAN CHEESE. SERVED WITH A HOUSE SALAD.

32.99 CHARGRILLED SIRLOIN

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

48.99 GRILLED LAMB CHOPS WITH PORT WINE SAUCE

CHARGRILLED LAMB CHOPS OVER A PORT WINE SAUCE WITH MUSHROOMS, ONIONS, SUNDRIED TOMATOES, ROASTED GARLIC, AND FRESH BASIL. SERVED WITH A CHOICE OF SIDE AND A HOUSE SALAD

30.99 CARIBBEAN SWORDFISH

CARIBBEAN JERK SPICED FRESH SWORDFISH TOPPED WITH A MANGO-PINEAPPLE SALSA. SERVED WITH A CHOICE OF SIDE AND A HOUSE SALAD.

40.99 DUCK MARSALA

CHARGRILLED ROSEMARY, GARLIC, AND BLACK PEPPER MARINATED DUCK BREAST OVER A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, BASIL, AND ROASTED GARLIC. SERVED WITH ROASTED GARLIC MASHED POTATOES AND A HOUSE SALAD.

28.99 BLACKENED YELLOWFIN TUNA WITH SUNDRIED TOMATO-BASIL BUTTER

BLACKENED FRESH OUTER BANKS TUNA TOPPED WITH SUNDRIED TOMATO-BASIL BUTTER. SERVED WITH A CHOICE OF SIDE AND A HOUSE SALAD

25.99 LASAGNA

FRESH GROUND BEEF, RICOTTA, MOZZERELLA, PARMESAN, AND COTTAGE CHEESE LASAGNA BAKED IN MARINARA SAUCE. SERVED WITH TOASTED SUNDRIED TOMATO BREAD AND A HOUSE SALAD.

15.99 PORK BARBECUE SANDWICH

HICKORY SMOKED EASTERN CAROLINA SPICED PULLED PORK BARBECUE SERVED ON A TOASTED BUN WITH A SIDE OF COLE SLAW, AND A CHOICE OF SIDE.

28.99 JÄEGERSCHNITZEL

PAN-FRIED PANKO BREADED VEAL CUTLET TOPPED WITH A RED WINE MUSHROOM GRAVY WITH GARLIC AND BASIL. SERVED WITH A HOUSE SALAD AND CHOICE OF SIDE.

VEGETABLE OF THE DAY - COUNTRY STYLE LIMA BEANS

DRINK SPECIALS

8.99 JOSH CELLARS SEASWEPT

PINOT GRIGIO AND SAUVIGNON BLANC BLEND WITH VIBRANT AROMAS OF CITRUS AND BLOSSOM, WITH HINTS OF FRESH CUT GRASS AND GREEN MELON.

7.99 ACE HIGH IMPERIAL PEACH CIDER

RIPE PEACHES AND SEMI-DRY APPLES COME TOGETHER IN THIS LUSH IMPERIAL POUR WITH SUN-SOAKED FLAVOR, TROPICAL DEPTH AND A SMOOTH FINISH THAT LINGERS LIKE A WARM SUMMER.

10.00 TERRY'S SANGRIA

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