

DINNER FEATURES

SEPTEMBER 1, 2026

SOUPS

CHIPOTLE CHICKEN AND CORN CHOWDER

**CUP
5.99**

**BOWL
7.99**

HATTERAS CLAM CHOWDER

6.99

8.99

APPETIZERS

15.99 FRIED CALAMARI

SERVED WITH A SIDE OF MARINARA SAUCE.

15.99 CHIPOTLE HONEY PEACH WINGS

FRESH JUMBO CHICKEN WINGS TOSSED IN SWEET & SPICY PEACH CHIPOTLE SAUCE.
SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS.

FEATURES

40.99 DUCK MARSALA WITH WILD MUSHROOM RAVIOLI

CHARGRILLED DUCK BREAST OVER WILD MUSHROOM RAVIOLI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND BASIL. SERVED WITH A HOUSE SALAD.

27.99 CHICKEN AND SHRIMP WITH BUTTERNUT SQUASH RAVIOLI

CHARGRILLED CHICKEN BREAST AND SHRIMP SAUTEED IN A BROWN BUTTER SAGE SAUCE WITH MUSHROOMS, ONIONS, AND GARLIC TOSSED WITH BUTTERNUT SQUASH RAVIOLI. TOPPED WITH PARMESAN CHEESE AND SERVED WITH A HOUSE SALAD.

46.99 CHESAPEAKE BAY SEAFOOD BAKE

FRESH MARYLAND JUMBO LUMP CRAB IMPERIAL, SEA SCALLOPS, AND SHRIMP TOPPED WITH BREADCRUMBS BROILED IN WHITE WINE WITH BUTTER, GARLIC, OLD BAY, LEMON, AND PARSLEY. SERVED WITH A HOUSE SALAD.

23.99 FRIED MEXICAN TILAPIA

CRISPY FRIED WHOLE TILAPIA SERVED WITH TOMATILLO SALSA, RICE, LIME, GREEN ONION, AVOCADO, SHREDDED ICEBERG LETTUCE, AND JALAPENO. SERVED WITH A HOUSE SALAD.

28.99 STEAK AND SHRIMP FAJITAS

ANCHO CHILI AND TEQUILA MARINATED FLANK STEAK, SHRIMP, BELL PEPPERS, AND ONIONS ON A SIZZLE SKILLET TOPPED WITH CHIMICHURRI. SERVED WITH GUACAMOLE, SOUR CREAM, PICO DE GALLO, SHREDDED ICEBERG LETTUCE, MONTEREY JACK, AND CHEDDAR CHEESE.

38.99 FRESH RAINBOW TROUT STUFFED WITH CRAB IMPERIAL

PAN-FRIED FRESH CAROLINA MOUNTAIN RAINBOW TROUT STUFFED WITH MARYLAND CRAB IMPERIAL. SERVED WITH A SIDE AND A HOUSE SALAD.

25.99 FISH AND CHIPS

VIENNA LAGER BATTERED FRESH NEW ENGLAND COD SERVED WITH COLE SLAW, FRENCH FRIES, AND TARTER SAUCE.

30.99 BOURBON PECAN SALMON

CHARGRILLED FRESH CANADIAN SALMON TOPPED WITH BOURBON PECAN BUTTER. SERVED WITH A CHOICE OF SIDE AND HOUSE SALAD.

33.99 CHARBROILED FRESH ATLANTIC SWORDFISH

TOPPED WITH A MANGO PICO DE GALLO AND SERVED WITH A SIDE AND SALAD.

VEGETABLE OF THE DAY - COUNTRY STYLE COLLARD GREENS

9.99 MIRABEAUX X ROSE

INTENSE NOSE OF PEAR, YELLOW PEACH, NECTARINE, MELON AND A LIGHT SCENT OF ALMOND FLOWERS. ON THE PALATE AROMAS OF VINEYARD PEACH AND A HINT OF FRANGIPANE. ROUND AND DELICIOUS, WITH A NICE LENGTH AND A CITRUS FRESHNESS.

8.99 TERRY'S SANGRIA