

DINNER FEATURES

SEPTEMBER 14, 2026

SOUPS

MARYLAND CRAB CHOWDER
POTATO LEEK

CUP	BOWL
7.99	9.99
5.99	7.99

APPETIZERS

13.99 SPINACH CHEESE DIP

CREAMY HOT SPINACH CHEESE DIP WITH JALAPENO AND CILANTRO IN A FRIED FLOUR TORTILLA BOWL. TOPPED WITH SOUR CREAM AND SERVED WITH TORTILLA CHIPS.

15.99 CHICKEN SATAY

SERVED OVER RICE WITH A THAI PEANUT SAUCE.

15.99 DRY RUBBED SMOKED CHICKEN WINGS

HICKORY AND APPLEWOOD SMOKED CHICKEN WINGS TOSSED IN A CAJUN SPICED DRY RUB. SERVED WITH RANCH DRESSING AND CELERY STICKS.

FEATURES

26.99 STUFFED CHICKEN FLORENTINE

PANKO BREADED CHICKEN BREAST STUFFED WITH SPINACH, BACON, AND SWISS CHEESE TOPPED WITH A WHITE WINE-PARMESAN CHEESE CREAM SAUCE. SERVED WITH A SIDE AND HOUSE SALAD.

34.99 GRILLED SIRLOIN

CHARGRILLED HAND-CUT 10 OZ. SIRLOIN SERVED WITH A SIDE AND A HOUSE SALAD.

48.99 CHESAPEAKE BAY SEAFOOD BAKE

SEA SCALLOPS, CRAB IMPERIAL AND SHRIMP BROILED IN A WHITE WINE LEMON BUTTER SAUCE WITH OLD BAY AND PARSLEY, TOPPED WITH PANKO BREADCRUMBS, AND BAKED GOLDEN BROWN. SERVED WITH A SIDE AND 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.

28.99 CHICKEN, SHRIMP, AND CAJUN SAUSAGE CAVATAPPI PASTA

CHARGRILLED CHICKEN, SHRIMP, ANDOUILLE SAUSAGE, ONIONS, MUSHROOMS AND SPINACH SAUTEED IN A WHITE WINE PARMESAN CREAM SAUCE, TOSSED WITH CAVATAPPI PASTA AND TOPPED WITH FRESHLY GRATED PARMESAN CHEESE. SERVED WITH A HOUSE SALAD.

36.99 SEAFOOD JAMBALAYA

FRESH OUTER BANKS SEA SCALLOPS, LOUISIANA SHRIMP, BLACKENED WILD VIRGINIA CATFISH OVER A CAJUN SPICED JAMBALAYA SAUCE WITH RICE, MUSHROOMS, BELL PEPPERS, CELERY, TOMATOES, AND ONION. SERVED WITH A HOUSE SALAD.

27.99 SESAME TUNA WITH SEAWEEED SALAD

SERVED OVER A GINGER SOY SAUCE, DRIZZLED WITH SRIRACHA MAYO, AND GARNISHED WITH WASABI. SERVED WITH A HOUSE SALAD.

27.99 FISH AND CHIPS

BEER BATTERED ATLANTIC COD FRIED CRISPY GOLDEN BROWN. SERVED WITH COLE SLAW AND FRENCH FRIES.

VEGETABLE OF THE DAY - MASHED CAULIFLOWER

BEER SPECIAL

6.99 3 NOTCH'D FIREFLY NIGHTS

THIS LIGHT, CRISP, REFRESHING SUMMER ALE WITH THE SWEET, FRUITY, FLORAL FLAVORS OF DELICIOUS HONEYSUCKLE PAYS HOMAGE TO THOSE WARM SUMMER EVENINGS WHEN LIFE WAS SO SIMPLE.