

DINNER FEATURES

SEPTEMBER 4, 2026

SOUPS

CRAB BISQUE

**CUP
7.99**

**BOWL
9.99**

HATTERAS CLAM CHOWDER

6.99

8.99

APPETIZERS

15.99 FRIED CLAMS

CRISPY FRIED FRESH NANTUCKET CLAM STRIPS SERVED WITH TARTER SAUCE.

13.99 SPINACH CHEESE DIP

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

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.

32.99 GRILLED SIRLOIN

CHARGRILLED SIRLOIN. SERVED WITH A SIDE AND A HOUSE SALAD.

46.99 CHESAPEAKE BAY SEAFOOD BAKE

FRESH MAYRLAND 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.

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.

33.99 CHARBROILED FRESH ATLANTIC SWORDFISH

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

28.99 MONKFISH AND SHRIMP SCAMPI ANGEL HAIR PASTA

FRESH ATLANTIC MONKFISH AND SHRIMP SAUTEED IN OLIVE OIL WITH BUTTER, LEMON, GARLIC, AND PARSLEY, TOSSED WITH ANGEL HAIR PASTA AND TOPPED WITH FRESH PARMESAN CHEESE. SERVED WITH A HOUSE SALAD.

25.99 PORK NORMANDY

TWO BONELESS PORK LOIN CHOPS SAUTEED IN A BRANDY CREAM SAUCE WITH FIRE ROASTED FUJI APPLES, MUSHROOMS, AND GARLIC. SERVED WITH A HOUSE SALAD.

VEGETABLE OF THE DAY - COUNTRY STYLE GREEN BEANS

9.99 HESS CHARDONNAY

MEDIUM-BODIED WITH TROPICAL AROMAS OF GRILLED PINEAPPLE, LEMON ZEST, SLICED PEACHES, AND GOLDEN DELICIOUS APPLES.

8.99 TERRY'S SANGRIA

CHILLED RED WINE WITH FRESH FRUIT AND BRANDIE. SERVED OVER ICE WITH A SPLASH OF SODA