

# DINNER FEATURES

OCTOBER 31, 2026

## SOUPS

**BEEF GUMBO**

**CUP**

**6.99**

**BOWL**

**8.99**

**MARYLAND SHE CRAB SOUP**

**8.99**

**10.99**

## APPETIZERS

**15.99 BUFFALO WINGS**

CRISPY FRIED FRESH JUMBO CHICKEN WINGS TOSSED IN BUFFALO SAUCE. SERVED WITH CELERY STICKS AND BLEU CHEESE DRESSING.

**15.99 FRIED CALAMARI**

SERVED WITH MARINARA SAUCE.

**13.99 SPINACH CHEESE DIP**

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

**13.99 STEAMED MUSSELS**

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

## FEATURES

**42.99 DUCK WITH WILD MUSHROOM RAVIOLI**

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

**38.99 SCALLOPS NORFOLK**

FRESH SEA SCALLOPS SAUTEED IN A WHITE WINE LEMON BUTTER SAUCE WITH OLD BAY, PARSLEY, AND GARLIC TOPPED WITH PANKO BREADCRUMBS BAKED GOLDEN BROWN. SERVED WITH A SIDE AND A HOUSE SALAD.

**25.99 TUSCAN CHICKEN AND ITALIAN SAUSAGE CAVATAPPI PASTA**

CHARGRILLED ITALIAN HERB MARINATED CHICKEN BREAST, ITALIAN SAUSAGE, MUSHROOMS, ONIONS, AND ROASTED RED PEPPERS SAUTEED IN A CREAMY WHITE WINE TOMATO SAUCE, TOSSED WITH CAVATAPPI AND TOPPED WITH PARMESAN CHEESE. SERVED WITH A HOUSE SALAD.

**38.99 RAINBOW TROUT STUFFED WITH CRAB**

PAN-FRIED FRESH NORTH CAROLINA MOUNTAIN RAINBOW TROUT STUFFED WITH CRAB IMPERIAL OVER A WHITE WINE-LEMON CREAM SAUCE. SERVED WITH A SIDE AND SALAD.

**45.99 CHARGRILLED RACK OF LAMB**

CHARGRILLED ROSEMARY RED WINE MARINATED NEW ZEALAND SPRING LAMB CHOPS SERVED OVER A PORT WINE SAUCE WITH MUSHROOMS, ONIONS, SUN-DRIED TOMATOES, BASIL, OREGANO, AND ROASTED GARLIC. SERVED WITH A SIDE AND A HOUSE SALAD.

**33.99 GRILLED SIRLOIN**

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

**25.99 FISH AND CHIPS**

FRIED VIENNA LAGER BATTERED FRESH WILD ALASKAN COD SERVED WITH FRENCH FRIES AND COLE SLAW.

**VEGETABLE OF THE DAY - MASHED CAULIFLOWER**

## DRINK SPECIALS

**7.99 PORT CITY PIZZA NIGHT**

MEDIUM BODY WITH A CRISP AND TOASTY MALT BACKBONE THAT IS BALANCED BY NOTES OF CITRUS AND SPICY TONES IMPLEMENTED BY THE USE OF CZECH HOPS.

**8.99 LODI CABERNET SAUVIGNON**

RICH, DARK FRUIT FLAVORS WITH A DELICATE OAK SPICE THAT ROUNDS OUT THE PALATE AND FLOWS THROUGH THE FINISH.

**7.99 MIRABEAU X COTEAUX D'AIX ROSE**

A PALE PEACH-HUED ROSÉ WITH A NOSE OF GRAPEFRUIT AND ORANGE, WITH HINTS OF WHITE FLOWERS (JASMINE), AND JUICY STONE FRUITS.