Dinner Features

October 28, 2026

Soups

	Cup	Bowl
Beef Gumbo	6.99	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.

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.

45.99 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 Pan-Fried Virginia Catfish
Pan-fried Cajun cornmeal dusted fresh Rappahannock river catfish over a white wine lemon cream sauce. Served with a side and house salad.

30.99 Rainbow Trout Piccata
Pan-fried fresh North Carolina Mountain rainbow trout topped with a white wine lemon caper butter sauce with garlic and parsley. 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 - Maque Choux

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.