Dinner Features

November 6, 2026

Soups

	Cup	Bowl
Hatteras Clam Chowder	6.99	8.99
Oyster Stew	6.99	8.99

Appetizers

15.99 Blackberry Chipotle Wings
Crispy fried fresh jumbo chicken wings tossed in Blackberry honey chipotle 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
Fersh Maine mussels steamed in white wine with butter, lemon, and garlic. Served with toasted sundried tomato bread.

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.

32.99 Potato Crusted Rockfish
Crispy potato crusted fresh Maryland Rockfish over a creamy white wine lemon cream sauce. Served with a side and a house salad.

33.99 Grilled Sirloin
chargrilled hand cut 10 ounce sirloin Served with a side and a house salad.

28.99 Tuscan Chicken and Shrimp Pasta
Chargrilled Italian herb marinated chicken breast, shrimp, spinach, sundried tomatoes, mushrooms, onions, and roasted red peppers sauteed in olive oil with white wine, fresh basil, and roasted garlic, tossed with cavatappi and topped with Parmesan cheese . Served with a house salad.

28.99 Catfish and Shrimp Jambalaya
Blackened fresh Wild Virginia Catfish over a Cajun spiced shrimp Jambalaya with Andouille sausage, rice, bell peppers, mushrooms, onions, tomatoes, and celery. Served with a house 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 house salad.

25.99 Fish and Chips
Crispy fried Vienna lager battered fresh Alaskan cod served with French fries, Cole slaw, and Tartar sauce.

Vegetable of the day - collard greens