

## SOUPS

### **Cream of Crab**

*Creamy & rich with a touch of spice. Cup 5.75 – Bowl 8*

### **Maryland Crab**

*A hearty, spicy vegetable tomato base. Cup 5.75 – Bowl 8*

### **French Onion**

*A crock of onion soup topped with melted gruyere cheese & croutons 9*

### **Soup of the Day Market Price**

## APPETIZERS

### **Fresh Crab Dip**

*Served with warm bread served with jumbo lump crab. 17*

### **Beet Bruschetta**

*Roasted red & yellow beets, grilled asparagus & roasted red peppers served with grilled rustic bread, Saga bleu cheese, balsamic syrup & extra virgin olive oil. 12*

### **Baked Brie & Crusty Bread**

*Served with golden raisin-fig chutney. 11*

### **Lobster & Goat Cheese Quesadilla**

*Served with sour cream & tomato salsa. 16*

### **Crispy Crab Balls**

*Served with homemade stone crab sauce. 16*

### **Bacon Wrapped Scallops**

*Pan seared jumbo scallops served with a smoked chili remoulade. 15*

### **Oysters Ceviche**

*Fresh shucked oysters topped with a spicy pear & cucumber ceviche sauce. 12*

### **Crispy Calamari**

*Fresh and tender, lightly fried to a golden perfection & served with homemade marinara sauce. 11*

### **Grilled Zucchini & Mozzarella**

*With pecan pesto & ciabatta bruschetta with extra virgin olive oil and balsamic glaze. 8*

### **Drunken Mussels**

*Steamed in fennel and tarragon wine sauce – served with crusty bread. 12*

### **Grilled Scallops**

*Marinated in cilantro and lime with avocado served on flatbread. 13*

## SALADS

### **Mixed Greens Salad**

*Bleu cheese crumbles, pickled onions, julienne carrots & cherry tomatoes.*

*Balsamic vinaigrette served on the side. 8 - Add grilled salmon 16*

### **Caesar Salad**

*Fresh romaine hearts with our homemade croutons. 8*

*Add: chicken 11 crab 16 shrimp 13*

### **Iceberg Wedge Salad**

*Chopped applewood bacon, cherry tomatoes, pickled red onions and bleu cheese dressing. 8*

## **Raw Bar – See table tent**

**A \$2 split plate charge may apply**

