

BEVERAGES

- Fresh brewed unsweetened iced tea 2.25
- Raspberry or peach brewed iced tea 2.75
- Coke or diet coke 2.25
- Ginger Ale 2.25
- Sprite 2.25
- Lemonade 2.25
- Root beer 2.25
- Orange Fanta 2.25
- Hot Tea 2.00
- Hot coffee or decaffeinated coffee 2.00
- Iced coffee 2.00

SOUPS

Cream of Crab Soup

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

Maryland Crab Soup

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

French Onion

Crock of onions sautéed in beef broth topped with a crostini & melted gruyere cheese. 9

Lobster Bisque

Chunks of lobster in a velvety sherry cream sauce. Cup 6.25 – Bowl 9

Soup of the Day Market Price

APPETIZERS

Fresh Crab Dip

Served with warm bread topped with jumbo lump crab. 17

Beet Bruschetta

Roasted red & yellow beets, grilled asparagus & roasted red peppers served atop grilled rustic bread, gorgonzola 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

APPETIZERS, CONTINUED

Fried Green Tomatoes

Breaded and topped with jumbo lump crab & an egg crema sauce. 14

Crispy Calamari

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

Grilled Zucchini & Mozzarella

With pecan pesto & ciabatta bread drizzled with extra virgin olive oil and balsamic glaze. 9

Clams Casino (4)

Clams stuffed with peppers & onions, topped with parmesan cheese. 10

Tempura Battered Shrimp (4)

Skewered & grilled with pineapple & tomato. 13

Lollipop Lamb Chops (4)

Topped with a fig & raisin chutney. 15

Blackened Ahi Tuna

Served with seaweed salad & soy gastrique. 13

Portuguese Style Mussels

Sautéed with chorizo sausage, onions & tomatoes, simmered in a light beer broth. 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 & shaved parmesan, 8 Add: chicken-12 crab-16 shrimp-14

Iceberg Wedge Salad

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

Mixed Greens & Walnut Salad

Mixed greens, walnuts, strawberries, dried cranberries, apple wedges and goat cheese – served with a raspberry walnut vinaigrette. 9 Add: chicken 13

RAW BAR - Please see table tent

Consumption of under cooked shellfish or meat may be hazardous to your health

DINNER ENTREES

Fish & Chips

Filet of haddock hand dipped in beer batter and served with fried potato wedges and our homemade veggie slaw. 19

Crab Cake (gf) Sandwich

Served on a potato roll with mixed greens and tomato, served with fried potato wedges. 17

Jerry's Burger

Eight ounces of fresh beef chargrilled with bleu cheese, smoked applewood bacon, served on a Kaiser roll with mixed greens, tomato and fried potato wedges. 12

Fresh Oysters

Plump fresh oysters, lightly battered and fried served with our homemade veggie slaw and fried potato wedges. 26

Seafood Stew

Clams, mussels & shrimp sautéed in a tomato fennel broth and served over angel hair pasta. 25

Filet Medallions

Topped with goat cheese & sautéed wild mushrooms set atop a port wine demi-glace, with cheddar & chive Yukon gold mashers and seasonal vegetable. 29

Blackened Ahi Tuna

Served with a lemon buerre blanc, jasmine rice and seasonal vegetable. 25

Lobster Mac & Cheese

Lobster béchamel, lobster meat, peas, basil & cavatapi, topped with half of a lobster tail. 28

Vegetable Primavera (gf)

Seasoned vegetables tossed with Thai glass noodles. 17

Grilled Red Snapper

Served on jasmine rice & topped with a spinach, cherry tomato & crab salad with Aegean dressing. 26

gf – gluten free

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A 20% gratuity may be added for parties of 6 or more