

LUNCH

Appetizers

<i>Steamed Combo</i> steamed mussels, oysters, cherrystone clams and large steamed shrimp.....	<i>Market Price</i>
<i>18 Count Steamed Shrimp</i> (1lb.).....	<i>Market Price</i>
<i>Snow Crab Clusters</i>	<i>Market Price</i>
<i>Fresh Shucked Oysters</i> (in season) raw or steamed	
(6).....	10
(12).....	16
<i>Plate of Mussels</i> steamed in seafood broth	14
<i>Cherrystone Clams</i> steamed in seafood broth.....	13
<i>Coconut Shrimp</i>	10
<i>Fried Calamari</i>	13
<i>Fried Clam Strips</i>	12
<i>Mushroom Caps</i> stuffed with crab imperial	13
<i>Potato Skins</i> stuffed with crab meat, shrimp, scallops, cheddar cheese and imperial sauce.....	13
<i>Homemade Crab Dip</i> (with artichoke and spinach).....	15
<i>Crab Balls</i>	<i>Market Price</i>
<i>Bacon Scallops</i> served over rice pilaf	13
<i>Clams Casino</i>	11
<i>Buffalo Shrimp</i>	11
<i>Chicken Tenders</i>	9
<i>Mozzarella Cheese Sticks</i>	9
<i>Wings</i> choice of buffalo, chesapeake or sweet chili.....	11

Soup

<i>Cream of Crab Soup</i>	<i>Cup</i>	7	<i>Bowl</i>	10
<i>Our Famous Maryland Crab Soup</i>	<i>Cup</i>	6	<i>Bowl</i>	9

Salads

Choice of Dressings: Ranch, Blue Cheese, Caesar, Honey Mustard, Thousand Island, Catalina, Balsamic Vinaigrette and Greek Vinaigrette

<i>Caesar Salad</i>	11
<i>House Salad</i>	11
<i>Greek Salad</i>	11

*Add Grilled Chicken (6), Broiled Crab Cake (Market Price), Crab Meat (9)
Grilled Shrimp (9), Tuna (9) or Salmon (8)*

Pizza

<i>Small Plain</i>	10	<i>Large Plain</i>	13
<i>Toppings: Pepperoni, Mushrooms, Sausage, Onion, Green Peppers, Extra Cheese</i>75 each	

**To complement your meal ask your server about our
Wine list and Dessert list**

Platters

Fried Shrimp Tender gulf shrimp hand breaded and fried to a golden brown.....11

Sandwiches

*Served with potato wedges
(Please no substitutions)*

Lump Crab Cake (broiled or fried).....	<i>Market Price</i>
Soft Crab (sautéed or fried).....	<i>Market Price</i>
Home Style Fried Oyster	16
Pub Haddock	15
Grilled Tuna (yellowfin).....	17
Shrimp Salad	13
<i>Petite shrimp mixed with mayonnaise and lemon, spiced lightly</i>	
French Dip Thinly sliced roast beef served on a hoagie roll with au jus for dipping.....	12
Pork Chop Sandwich (bone-in).....	15
Black Angus 8oz. Deluxe Hamburger	12
Bacon Topping75 extra
Black Angus 8oz. Deluxe Cheeseburger	13
Bacon Topping75 extra
B.L.T.	10
Reuben	11
Steak and Cheese Sub	11
9 oz. New York Strip Steak (pre-cooked weight).....	19
Chicken Breast (grilled or fried).....	14
Bacon Chicken Cheese Melt (grilled).....	15
Chesapeake Chicken (grilled / topped with crab imperial).....	19
Jamaican Jerk Chicken	14
<i>Grilled chicken breast marinated in Caribbean jerk seasonings topped with mango & pineapple</i>	
Jamaican Jerk Mahi Mahi	16
<i>Mahi Mahi marinated in Caribbean jerk seasonings topped with mango & pineapple</i>	

Any beef or pork ordered well done cannot be returned

Children's Platters

*10 and under • Served with potato wedges
(Please no substitutions)*

Chicken Tenders (3).....	8
Macaroni and Cheese	6
Fried Shrimp	8
Fried Fish Platter (cod).....	8

Sides

Potato Wedges	6
Buttermilk Onion Rings	7
Hush Puppies	7
Crab Cake	<i>Market Price</i>
Coleslaw	3

Soft Drinks

Sparkling Water, Bottled Water, Iced Tea, Pink Lemonade, Coke
Diet Coke, Sprite, Ginger Ale, Club Soda & Tonic Water

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

*FOOD IS COOKED IN PEANUT OIL

*PAYMENTS MADE BY CREDIT CARD OR DEBIT CARD MUST HAVE A CHIP

Upstairs Private Room 75-180 People
Weddings ~ Birthday ~ Etc.!