



## FINE DINING

*Available every day starting at 5:00 PM.*

## STARTERS

### **Fresh Panko Dusted Scallops**

Lightly fried, garlic and lemon aioli.

### **Bacon Wrapped BBQ Shrimp (3)**

### **Blackened Scallops (3)**

### **Local Oysters Rockefeller (6)**

### **Chicken Livers & Water Chestnuts in Bacon**

Since 1976! Served with horseradish sauce.

### **Nori Crusted Seared Tuna Tenderloin**

Basil-wasabi aioli.

### **Fresh Flash Fried Calamari**

Three dipping sauces – Cajun remoulade, marinara, thai chili.

### **Succulent Lobster Tempura**

Citrus ponzu dipping sauce

### **Smoked In-House Fresh Atlantic Salmon**

### **Crab Claw Cocktail (12)**

South Beach mustard.

## SOUPS

### **French Onion**

Our mainstay.

## **Cream of Maryland Crab**

## **FRESH SALADS**

### **House Salad**

Seasonal field greens with toasted pine nuts and lemon-raspberry vinaigrette.

### **Classic Caesar**

### **Ms. Jean's Organic Spinach Salad**

Baby spinach, apples, cashew nuts, golden raisins and sun-cured cranberries. Creamy honey Dijon dressing.

### **Caprese Salad**

Fresh mozzarella, ripe tomatoes and basil leaves, drizzled with balsamic vinaigrette.

## **MAIN COURSES**

### **Pan Seared Atlantic Salmon**

Agave and lemongrass glazed salmon fillet with fresh pomegranate arils, roasted corn and red potato hash.

### **Catch of the Day**

Fresh local fish prepared...

1. Broiled with lemon and caper beurre blanc, baked potato and vegetable.
2. Broiled, topped with crab imperial and served with baked potato and roasted corn.

### **Fresh Ocean Scallops or Shrimp & Scallops Combo**

Broiled with tarragon butter sauce over a bed of citrus orzo and vegetable.

### **Chilean Sea Bass Broiled with Plum-Sesame Glaze**

Accompanied by a jumbo prawn, Thai basmati rice and vegetable.

### **Maryland Style Jumbo Lump Crab Cakes (2)**

Broiled and served with baked potato and roasted corn.

### **Maine Lobster Tail**

Broiled cold water tail (10-12oz.) with lemon butter sauce, baked potato and vegetable.

### **Steak and Cake**

Grilled 6oz. all natural hand-cut beef tenderloin filet with broiled Maryland style jumbo lump crab cake, baked potato and vegetable.

### **Surf & Turf**

All natural hand-cut beef tenderloin filet with wild mushroom ragout and cold water Maine lobster tail, baked potato and vegetable.

### **All Natural Hand-Cut Tenderloin Filet of Beef**

Grilled 8oz. tenderloin with caramelized onions, mashed potatoes and vegetable.

### **Blue Cheese and Herb Crusted All Natural New York Strip Steak**

All natural hand-cut char-broiled 14oz. aged angus, with sauce bordelaise, and mashed potatoes.

### **Prime Rib**

A house star since 1976! Fresh with shaved horseradish, baked potato and vegetable.

### **Original Crispy Roasted Duckling**

Sami-boned with orange sauce, candied walnuts, mashed potatoes and vegetable.

### **Greek Cavatappi Pasta (Vegetarian)**

Corkscrew pasta with basil cream sauce, spinach, tomato, mushrooms, and Kalamata olives. Drizzled with balsamic vinegar reduction and topped with feta cheese and fresh basil.

## **KIDS MENU**

### **Broiled Fish**

### **Cheese Tortellini**

### **Chicken Tenders Dinner**

### **Filet of Beef Tenderloin (6oz. Cut)**

*\*Menu items and pricing subject to change*