

To Start

JUMBO GULF SHRIMP (GF) 15
HOMESTYLE COCKTAIL SAUCE

WHOLE BAKED ARTICHOKE 10
SEASONED BREAD CRUMBS, PARMESAN CHEESE & SCAMPI SAUCE

SURF N TURF 15
SLICED FILET MIGNON & JUMBO GRILLED SCALLOPS
ENCRUSTED WITH ORANGE SESAME SEEDS OVER PARMESAN CROSTINI
AND GARNISHED WITH MANGO COULIS

FRIED CALAMARI TEMPURA 10
MARINARA SAUCE, HOT PEPPERS

MARYLAND LUMP CRAB CAKE 10
REMOULADE SAUCE & CORN RELISH

CLAMS GREMOLATA 12
12 LITTLE NECK CLAMS WITH WHITE WINE, SHALLOTS,
GARLIC, THYME & BREAD CRUMBS

Soup & Salad

HOMEMADE SOUP OF THE DAY
CUP 3 BOWL 5

MIXED FIELD GREENS (GF) 6
TOMATOES, WALNUTS, CRANBERRIES,
GORGONZOLA CHEESE, BALSAMIC DRESSING

CLASSIC CAESAR SALAD 7
WITH SHAVED PARMESAN

CAPRESE SALAD (GF) 7
FRESH MOZZARELLA, TOMATOES, BASIL LEAVES &
EXTRA VIRGIN OLIVE OIL

STEAKHOUSE WEDGE (GF) 6
WITH BACON BITS & BLEU CHEESE DRESSING

WINTER SALAD (GF) 9
ROMAINE LETTUCE, PEARS, CUCUMBERS, GRAPE TOMATOES,
RED ONION, OLIVES, FRESH MOZZARELLA & BALSAMIC VINAIGRETTE

Salad Add On's

CHICKEN 9 BLACKENED SALMON 9 SHRIMP 12

Favorites

ALL ENTREES COME WITH A CHOICE OF MIXED FIELD OF GREENS SALAD OR SOUP OF THE DAY

10OZ. FILET MIGNON 29
12OZ. FILET MIGNON 32
SERVED WITH CREAMED SPINACH & CHOICE OF POTATO
ADD A LOBSTER TAIL \$10 ADDITIONAL

SCARPARIELLO (GF) 27
PAN ROASTED BABY CHICKEN, WHITE WINE, GARLIC, LEMON
AND BAY LEAF WITH SAUTÉED SPINACH AND ROASTED POTATOES

SHORE CLUB SEAFOOD PLATTER 35
A JUMBO LUMP CRAB CAKE, GRILLED SHRIMP, SCALLOPS, CLAMS CASINO
ACCOMPANIED WITH RICE PILAF, ASPARAGUS & DRAWN BUTTER
ADD A LOBSTER TAIL \$10 ADDITIONAL

LINGUINE & CLAMS 22
GARLIC, WHITE WINE, CHILI FLAKES & BASIL WITH GARLIC CROSTINI

ORECCHITETTA PASTA 22
BROCCOLI RABE, SWEET ITALIAN SAUSAGE,
CRUSHED RED PEPPER FLAKES & PARMESAN CHEESE

HONEY GARLIC SHRIMP (GF) 29
HONEY, SOY SAUCE, GARLIC, FRESH GINGER & EXTRA VIRGIN OLIVE
OIL SERVED WITH ASPARAGUS & RICE PILAF

TWIN LOBSTER TAILS 42
TWO 5OZ. LOBSTER TAILS SERVED WITH ASPARAGUS,
CHOICE OF POTATO & DRAWN BUTTER

JUMBO LUMP CRAB CAKES 29
WITH MANGO SLAW & REMOULADE SAUCE

PECAN ENCRUSTED CHILEAN SEA BASS 32
SERVED OVER SAUTÉED SPINACH, MANDARIN GLAZE
& CHOICE OF POTATO

GRILLED SEA SCALLOPS (GF) 29
OVER FRIED LEEKS & GINGER SAUCE, SERVED WITH ASPARAGUS
& CHOICE OF POTATO

PAN SEARED SALMON 29
WITH CLAMS, ARTICHOKE AND SPINACH
IN AN HERB BUEIRE BLANC SAUCE

Sides

5.00 EACH - SERVES AT LEAST 2

GRILLED ASPARAGUS RICE PILAF BAKED POTATO FRENCH FRIES SWEET POTATO FRIES

Lighter Fare

8 OZ. ANGUS BURGER 14
WITH OR WITHOUT CHEESE, BACON, SAUTÉED ONIONS
& FRENCH FRIES OR SWEET POTATOES FRIES
ADD AVOCADO \$1.50

SLIDERS TRIO 13
BEEF SLIDERS ON ROLL

OPEN SLICED FILET MIGNON SANDWICH 18
WITH CARAMELIZED ONIONS & MUSHROOMS
OVER GARLIC CROSTINI & HOMEMADE FRIES

FISH & CHIPS 14
FRIED FLOUNDER FILET, FRESH CHIPS, LEMON & TARTAR SAUCE

Specials

FRIDAY SPECIAL
HAMBURGER NIGHT \$16.95
INCLUDES A GLASS OF WINE OR DRAFT BEER, SALAD & FRIES

PRIME RIB OF BEEF \$25.95
SERVED WITH ASPARAGUS & CHOICE OF POTATO
INCLUDES A GLASS OF WINE OR DRAFT BEER

FISH DU JOUR \$25.95
SERVED WITH ASPARAGUS & CHOICE OF POTATO
INCLUDES A GLASS OF WINE OR DRAFT BEER

SATURDAY SPECIAL \$29.95

FILET MIGNON,
RACK OF LAMB OR
FISH DU JOUR

INCLUDES SOUP OR SALAD & DESSERTS
EXCLUDES ENTERTAINMENT NIGHTS

SUNDAY SPECIALS

FILET MIGNON SANDWICH \$18.95
INCLUDES A GLASS OF WINE OR DRAFT BEER, SALAD & FRIES

SLICED CHATEAUBRIAND \$25.95
INCLUDES A GLASS OF WINE OR DRAFT BEER,
SALAD, CREAMED SPINACH, POTATO & DESSERT

FISH DU JOUR \$25.95
SERVED WITH ASPARAGUS & CHOICE OF POTATO
INCLUDES A GLASS OF WINE OR DRAFT BEER

SURF N TURF \$29.95
INCLUDES A GLASS OF WINE OR DRAFT BEER, SALAD,
5OZ. FILET MIGNON, 3OZ. LOBSTER, CREAMED SPINACH

(GF) - GLUTEN FREE