

Sides: Garlic Mashed Potatoes,
Baked Potato, Wild Rice, Cole slaw,
French Fries, Old Bay Chips
or the Vegetable of the Day

Upgrade any side to a side salad,
side Caesar, sweet corn fritters,
loaded baked potato
or side cheese fries for \$ 2.00

ENTRÉES

SEAFOOD BOIL

2 Crab leg clusters, 1/2 pound shrimp, mussels, sausage, corn & potatoes in a spicy tomato based broth \$39.95

SHELLFISH BOUILLIBAISE

Shrimp, clams, mussels and fresh fish in a spicy tomato based broth, served with 1 side \$26.95

OMG (OCEAN MIXED GRILL)

Chef's 3 fresh fish selections of the week, served with 2 sides \$24.95

SEARED SCALLOPS

Pan seared scallops over pesto, served with 2 sides \$21.95

CRAB CAKE PLATTER

Two Chesapeake Bay style crab cakes made with jumbo lump and back fin crab meat in a blend of our secret spices.
Served with remoulade sauce and 2 sides Market Price

CRAB LEGS (SEASONAL)

Two clusters of steamed crab legs served with drawn butter and 2 sides Market Price

DIRTY CHICKEN

A Cajun grilled chicken breast served over a bed of penne pasta with spicy sausage, mushrooms, and cheese tossed in a creamy cajun white sauce topped with tomatoes and chives. No side item \$16.95

VEGETARIAN PASTA

Linguine pasta tossed with fresh spinach, roasted red peppers, fresh vegetable medley in our marinara or lemon butter sauce. Served with our side salad \$15.95

BBQ BABY BACK RIBS

Slow roasted Baby Back Ribs topped with a smokey BBQ sauce, 1/2 rack or full rack, served with 2 sides \$17.95 / \$22.95

PRIME RIB

Slow roasted and tender Prime Rib, served with au jus. 12 oz or 16 oz served with 2 sides \$22.95 / \$27.95

WHITE & ROSE WINES

A BY ACACIA ROSE

Sonoma, California \$7.50 / \$ 25.00

J.P. AZEIBO ROSE

Portugal \$7.50 / \$25.00

PRIMO AMORE MOSCATO

Piedmont, Italy \$7.50 / \$28.00

CHATEAU MORRISSETTE OUR DOG BLUE RIESLING

Virginia \$7.00 / \$28.00

ECCO DOMANI PINOT GRIGIO

Veneto, Italy \$7.50 / \$28.00

LA CREMA PINOT GRIS

Monterey, California \$9.00 / \$ 34.00

ZACCAGNINI PINOT GRIGIO

Abruzzo Region, Italy \$9.50 / \$35.00

SEASIDE SAUVIGNON BLANC

Marlborough, New Zealand \$8.00 / \$32.00

WHITEHAVEN SAUVIGNON BLANC

Marlborough, New Zealand \$10.00 / \$36.00

DARK HORSE CHARDONNAY

California \$7.50 / \$ 28.00

WILLIAM HILL CHARDONNAY

Central Coast, California \$8.50 / \$32.00

KENDALL-JACKSON CHARDONNAY

California \$9.00 / \$34.00

SONOMA-CUTRER CHARDONNAY

Russian River, California \$12.00 / \$44.00

RED WINES

A BY ACACIA PINOT NOIR

Sonoma, California \$8.00 / \$30.00

LA CREMA PINOT NOIR

Sonoma, California \$11.00 / \$36.00

CHATEAU MORRISSETTE THE BLACK DOG, RED BLEND

Virginia \$7.50 / \$28.00

RED ROCK MERLOT

California \$7.50 / \$28.00

CONQUISTA MALBEC

Mendoza, Argentina \$8.00 / \$32.00

LUNA DE FINEA MALBEC

Mendoza, Argentina \$8.50 / \$34.00

EDMEADES MENDOCINO ZINFANDEL

Mendocino, California \$11.00 / \$40.00

WILLIAM HILL CABERNET SAUVIGNON

Central Coast, California \$8.50 / \$32.00

LOUIS MARTINI CABERNET SAUVIGNON

Central Coast, California \$9.00 / \$34.00

TIME WAITS FOR NO ONE - MONASTRELL

Murcia, Spain \$8.00 / \$32.00

BEAULIEU VINEYARDS (B.V.) TAPESTRY

Napa, California \$75.00

A HOUSE GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 7 OR MORE.