

Lunch Menu- \$15

STARTER

(CHOICE OF)

Blue Crab and Roasted Corn Chowder

Red Chili Oil

Kale & Romaine Heart Caesar Salad

House Made Rustic Croutons

Calamari Fritto Misto

Roasted Tomato Sauce, Cilantro Jalapeno Aioli

ENTRÉES

(CHOICE OF)

Cherry BBQ Chicken

Blue Cheese Crumbles, Candied Walnuts, Dried Cherries, Onion Straws

Ahi Tuna

Seared Rare, Asian Cucumber Wakame Salad, Sushi Rice

Stuffed Salmon

Crab Brie Shrimp Stuffed, Lemon Butter Sauce

Certified Angus Beef Denver Steak

Peppers, Roasted Mushrooms, Demi Glaze

(Tax & Gratuity not included)

**Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness*

A Suggested Gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.

Dinner Menu- \$33

STARTER

(CHOICE OF)

Blue Crab and Roasted Corn Chowder

Red Chili Oil

Kale & Romaine Heart Caesar Salad

House Made Rustic Croutons

Calamari Fritto Misto

Roasted Tomato Sauce, Cilantro Jalapeno Aioli

Baked Seafood Stuffed Mushrooms

Old Bay Cream Sauce

ENTRÉES

(CHOICE OF)

Stuffed Salmon

Crab Shrimp and Brie Stuffed, Lemon Butter Sauce

Certified Angus Beef Denver Steak

Peppers, Roasted Mushrooms, Demi Glaze

Skillet Blackened Corvina

Andouille Mashed Potatoes, Sautéed Spinach, Lump Crab

Pacific Swordfish

Casino Style, Roasted Mushrooms & Spinach, Lemon Butter

DESSERT

(CHOICE OF)

Vanilla Bean Crème Brulee

Fresh Berries

Upside Down Candied Walnut Apple Pie

Twice Baked, Caramel Sauce, Cinnamon Ice Cream

Chocolate Silk Pie

Oreo Cookie Crust, Chocolate Sauce

(Tax & Gratuity not included)

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