## Beverages

Complimentary Refills
Coffee, Hoł Tea 2.50

## Soft Drinks

Iced Tea, Lemonade, soft drinks 2.50
Milk
Plain or Chocolate 2.50

## Soups

Shrimp and Crab Bisque 6
Bowl 8

## Manhattan Seafood Chowder

 6Bowl 8

## Salads

## Caesar

Romaine, fresh parmesan, garlic croutons, anchovy 8
Add Chicken 3 Add Salmon 8 Add Blackened Shrimp8

## Garden

Chopped salad greens, tomato, onion, olives, cucumbers 8
Add Chicken 3 Add Salmon 8 Add Blackened Shrimp8

## Cobb

Chopped romaine lettuce, tomato, crisp bacon, grilled chicken breast, hard-boiled eggs, blue cheese. 10

## Appetizers

Siracha Deviled Eggs 5

## Caprese Tower

Fresh Mozzarella, Tomato, Basil, Sea
Salt, Balsamic Glaze 10
Pan Seared Jumbo Lump Crab Cake
Served with Roasted Pepper Aioli 14
Shrimp \& Crabmeat Cocktail
Served with spicy cocktail sauce 15

## Ahi Tuna

Sesame Encrusted, seared rare, topped with wasabi aioli 14

Steamed Clams
Basil, Chardonnay, Garlic, Butter Broth (served white or red) 12

## Mussels

Garlic Wine Broth or Marinara 11
Fried Calamari
Tossed with red onion and long hot peppers 10

Wings (8 count)
Siracha hot, Sesame Teriyaki, Sweet Thai Chili, or BBQ 12

## Sandwiches

All sandwiches are served with Old Bay fries

## Jumbo Lump Crab Cake

Served with lettuce, tomato, roasted pepper aioli on a Brioche bun 16

## Blackened Tilapia

Served on a Kaiser roll with lettuce, tomato and Cajun Mayo 12

Prime Rib Cheesesteak
Sliced prime rib, provolone cheese, fried onions, sautéed mushrooms 16

Balsamic Grilled Chicken BLT
Grilled Chicken breast topped with bacon, mixed greens, red onions, tomato and balsamic reduction 10

## "Build Your Own Burger"

Served with lettuce, tomato, onion and your choice of cheese (Blue Cheese Crumbles, American, Cheddar, Provolone) and 1 topping (mushrooms, fried onions, bacon, roasted peppers) 12

Additional toppings2
Entrées from the Sea
Grilled Scallops and Shrimp
with lemon and herbs 28

## Sesame Ahi Tuna

Sesame Encrusted, seared rare, topped with wasabi aioli 25

Jumbo Lump Seared Crab Cakes (2)
with Roasted Pepper Aioli 32

## Bait Box Fresh Fish

Grilled with Choice of Toppings: Teriyaki, Mango Jalapeño Salsa, Bruschetta, Blackened, BBQ

Salmon 20 Swordfish 25 Mahi Mahi 23 Scallops 25

Entrées from Land Slow Roasted Prime Rib
16 oz. served with au jus and horseradish cream 30

## Grilled Chicken

Boneless chicken breast topped with roasted peppers and provolone cheese. Drizzled with a lemon, wine garlic sauce 19

## Grilled N.Y. Strip

Served with mushroom demi glaze 26

## Surf \& Turf

Succulent 5 oz filet and 5 oz fresh lobster 40

Pasta (includes salad) Seafood Pasta
Shrimp, Scallops Crabmeat, Mussels, Clams, Lobster served over linguini in a garlic, butter wine or red sauce 31

## Pasta Primavera

Seasonal Vegetables tossed with penne pasta in a light garlic butter broth 14

## Drunkin' Pasta

Penne Pasta tossed with shrimp and mushrooms in a light sweet brandy cream sauce 24

All entrees include garden salad, smashed garlic potatoes and vegetable of the day.

Soup in place of salad \$1 additional.

