

HAPPY EASTER!

STARTERS

CALAMARI \$10	GRILLED SALMON \$16
~ Fresh Calamari lightly dusted and fried to perfection. Served with a Homemade Teriyaki Sauce.	~ A fillet of Salmon on top of Mixed Greens, Strawberries, Feta, Cucumber, and Red Onions, with a Strawberry Balsamic Vinaigrette.
CRAB QUESADILLA \$14	GRILLED SHRIMP SALAD \$18
~ Fresh Crab Meat and Cheddar Cheese melted between Tortilla Shells and served with Lettuce, Sour Cream and Salsa.	~ Five Shrimp on top of Romaine, Feta Cheese, Red Onions, Cucumbers, Red Peppers, and Tomatoes with a Lemon Basil Vinaigrette.
HUMMUS AND PITA \$7	
~ Home-made Garlic Roasted Hummus with Crispy Pita Points.	
CREAM OF CRAB Cup 6	Bowl 8
~ Our House specialty. The true flavor of the region.	
MARYLAND CRAB Cup 5	Bowl 6
~ A spicy Vegetable Crab Soup.	

SPECIALTIES

RIP'S MEATLOAF DELUXE \$15
~ Our special version would make Mama proud! Made with Beef, Veal and Pork. Served with Green Beans, Home-made Mashed Potatoes, and Tomato Gravy.
CHICKEN SAUTÉ \$17
~ Sautéed Chicken Breast, lightly breaded and pan fried, topped with Sundried Tomatoes, Caramelized Onions, Roasted Garlic Cloves and Provolone Cheese atop Baby Spinach and served with Rice Pilaf.
MARYLAND FRIED CHICKEN \$16
~ A half Chicken fried Country Style to a crisp, golden brown. Served with Mac & Cheese and Green Beans.
GRILLED CHOP \$20
~ 12 oz. Bone-in Pork Chop topped with Caramelized Red Cabbage. Served with Mashed Potatoes and a House Salad.
HAND BREADED JUMBO SHRIMP \$23
~ Seven Jumbo shrimp, butterflied and breaded then fried golden brown with Roasted Garlic Aioli. Served with French Fries and Coleslaw.
BROILED STUFFED SHRIMP \$24
~ Four Jumbo Shrimp stuffed with our Imperial Backfin Crab and baked to a golden brown. Served with Rice Pilaf and House Salad.
MARYLAND CRAB CAKES \$25
~ Two Backfin cakes made the old fashioned way. A Maryland favorite, lightly fried served with a Roasted Garlic Aioli, or Broiled with a Lemon Thyme Buerre Blanc. Served with French Fries and Coleslaw.
JUMBO LUMP CRAB CAKE \$24
~ A 5 ounce Jumbo Lump Crab Cake broiled to perfection and served with Rice Pilaf and House Salad. Add a cup of Cream of Crab soup for \$3.
SEAFOOD PLATTER \$29
~ A combo of Shrimp, Scallops, Tilapia and a Crab Cake. Fried or Broiled with a Lemon Thyme Beurre Blanc.

FEATURED SPECIALS

SEAFOOD NEWBURG \$28
~ Rose Sauce, Onions, Peppers, Celery, Thyme, Old Bay, Cod, Shrimp, Scallops and Basmati Rice
HURRICANE SALMON \$30
~ 8oz Blackened Grilled Salmon topped with Crab Meat and Chef's [Mild Heat] Signature Shrimp Imperial Sauce served with Rice Pilaf and Green Beans.
CALIFORNIA SALMON \$30
~ Grilled Salmon topped with Crabmeat & Homemade Guacamole, finished with Chipotle Creama, served with Rice Pilaf & a Caesar Salad.
CHICKEN PARMESAN & PESTO PASTA \$24
~ Homemade Tomato Sauce atop a Parmesan Breaded Chicken Breast, Pesto Tossed Pasta, and Garlic Bread.
PRIME RIB 12oz \$25 // 14oz \$27
~ Our Housemade Prime Rib, Montreal Seasoned & served with a Baked Potato and Green Beans.

FILET & LOBSTER TAIL \$34
~ Hand-cut 6oz Filet Mignon accompanied by a 5oz Broiled Lobster Tail and served with a Baked Potato and the Vegetable of the Day.