

## Weekend Features



## Soups and Salads

### Beef Barley, French Onion

Cup 3.25 | Bowl 5.25

### Lobster Bisque (Fri & Sun)

### New England Clam Chowder (Sat)

Cup 5.00 | Bowl 6.50

### Southwest Salad

15.99

Salad Blend, House Made Black Bean and Chorizo Chili, Shredded Cheddar Jack, Diced Tomatoes, Diced Red Onion & Tortilla Strips. Served with a side of Sour Cream. Add a side of Guacamole for +\$2.50.

## Starters and Shareables

<b>Crab Stuffed Mushrooms</b> with breadcrumbs and parmesan cheese.	13.79
<b>Our Own Jumbo Crabby Pretzel</b> with Our Own Crab Dip	13.79
<b>Half Pound of Peel and Eat Shrimp</b> served with cocktail sauce	12.29
<b>Our Own Mac &amp; Cheese Pretzel</b> with House Made Mac & Cheese	11.99
<b>Breaded Coconut Shrimp</b> with House Made Pineapple/Coconut Salsa	13.99

## Mains

### Chicken Chesapeake 24.99

One House Made Broiled Crab Cake on top of a Boneless, Skinless Chicken Breast topped with melted cheese and seafood seasoning. Served with 3 sides.

### Chicken Chesapeake Sandwich

One House Made Broiled Crab Cake on top of a Boneless, Skinless Chicken Breast topped with melted cheese, fresh spinach and Old Bay remoulade. Served with French Fries. 19.99

### Salmon Filet with Balsamic Drizzle

Served with 3 sides. 24.99

### Hand Cut Steaks

**Served with 3 sides. Additional charge for Mushrooms, Onions or Seasoning on steaks.**

#### Choice Filet

6 oz. 19.79 | 12 oz. 32.99

#### Choice Sirloin

8oz. 16.99 | 12 oz. 21.99 | 18 oz. 28.99

## Desserts

**Sugar Free Cherry Crumb Pie 5.00 | Vanilla Cream Cake Cup 5.50**  
**Toasted Coconut Cookie 2.50 | Key Lime Cake 6.00**