

Appetizers

MANGO, AVOCADO, & SMOKED CHICKEN SALAD

*layered slices of avocado, mango and smoked chicken breast
topped with a lightly dressed micro green salad*
8.95

ESCARGOT WITH CAPELLINI, TOMATO, BASIL, & SPINACH

*extra large helix snails sautéed in garlic butter and served on top
of angel hair pasta*
10.95

SHRIMP AND GRITS

a traditional southern favorite
11.95

SEARED DAY BOAT SCALLOPS

*local fresh sea scallops, pan seared and placed on a bed of
pureed cannellini beans and drizzled with roasted red pepper
and basil oil*
12.95

House Cured Meat Selection

ask your server for today's selection
11.95

Soups

CREAM OF LUMP CRAB

*our signature recipe laced with cream sherry and
jumbo lump crab*
7.95

FRENCH ONION

*classic three onion soup, topped with sliced baguette
and gruyere cheese*
6.95

SOUP TRIO

a tasting of cream of crab, french onion and our soup du jour
8.95

Salads

HOUSE SALAD

*field greens, fresh vegetables, and our homemade honey
poppy seed dressing; tossed tableside*
5.95

CAESAR SALAD

*hearts of romaine, croutons, shredded parmesan, and
caesar dressing; tossed tableside*
6.95

ARUGULA SALAD

baby arugula, manchego, and mandarin oranges
7.95

health department warning: consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness,
especially if you have certain medical conditions

All entrees come with our chef's selection of a vegetable and starch

From the Ocean

JUMBO LUMP CRAB CAKES

an eastern shore tradition, served our way with a buerre blanc
28.95

COQUILLES ST. JACQUES

poached bay scallops folded together with sautéed mushrooms and cream sauce; topped with gruyere cheese and bread crumbs
29.95

POACHED LOCH DUART SALMON WITH TANGERINE AND FENNEL

imported, sustainable scottish salmon poached in a court bouillon and topped with sautéed leeks, fennel, and tangerine segments
28.95

LOBSTER RISOTTO

creamy arborio rice topped with butter poached lobster
29.95

From the Land

NEW YORK STRIP STEAK AU POIVRE

a 12oz. certified angus beef strip steak smothered in a brandied peppercorn sauce
32.95



GRILLED PORK T-BONE

a 10oz. Kurobuta pork t-bone steak, grilled and topped with calvados compound butter
29.95

OVEN ROASTED LAMB CHOPS

New Zealand rack of lamb, roasted and served with a rosemary demi glace
32.95

PRIME RIB AU JUS

certified angus beef rib, slow roasted and served with fresh horseradish and au jus
28.95



Tableside Entrees

STEAK DIANE

twin filets of certified angus beef, pan seared with mushrooms and deglazed with red wine; finished with dijon mustard, brandy and cream
36.95



SYMPHONIA DE LA MER

shrimp, scallops, and lobster tail meat sautéed tableside, with mushrooms and finished with brandy cream sauce; served over linguini
36.95

CHICKEN PICCATA

thinly pounded chicken breast, sautéed tableside with garlic, lemon juice and capers; finished with white wine and whole butter
26.95

side vegetables

HARICOTS VERTS

7.95

ASPARAGUS

7.95

MUSHROOMS

5.95

GARLIC MASHED POTATOES

5.95