

SMALL PLATES

HOUSE MADE REUBEN EGG ROLL (1) 6
corned beef, swiss cheese, sauerkraut stuffed into a crispy egg roll with russian dressing.

JALAPEÑO POPPERS 7
breaded, stuffed with cream cheese marinara sauce.

FRIED CALAMARI 9
crispy hot peppers & topped with citrus mayo.

GRILLED ASPARAGUS 8
topped with roasted red peppers, bleu cheese & balsamic reduction.

MOZZARELLA STICKS 7
marinara sauce.

CAJUN SHRIMP POPPERS 8
spicy fried shrimp with a creamy chipotle sauce.

FRIED AVOCADO 7
cilantro lime mayo.

COCONUT SHRIMP 8
sweet & spicy chili sauce

CAULIFLOWER BUFFALO BITES 7
bleu cheese dressing

ADD CHICKEN 7
ADD SHRIMP OR CRAB CAKE 10
CANDIED WALNUTS & BLEU CHEESE 4

CAESAR SALAD HALF 5 FULL 8
fresh romaine, house made caesar dressing & garlic croûtons.

WARM SPINACH SALAD HALF 5 FULL 8
wilted baby spinach topped with grilled portobello Mushrooms & a house made bacon vinaigrette.

ROMAINE WEDGE HALF 6 FULL 9
Topped with a house made lemon garlic vinaigrette, Candied walnuts, blue cheese & tomatoes.

GREEN PLATES

STEAKS

COMES WITH SOUP DU JOUR OR SALAD,
GARLIC SMASHED POTATOES & VEGETABLE DU JOUR

COWBOY STEAK 26
16 oz bone-in ribeye steak.

NEW YORK STRIP STEAK 22
12 oz steak.

CENTER CUT FILLET
6 oz 24 9 oz 32

PRIME RIB
16 oz 24 20 oz 30

FLAT IRON STEAK 17
8 oz steak.

DELMONICO 26
16 oz boneless ribeye.

SHORT RIB 20
8 oz braised short rib with beef reduction sauce.

SMITHFIELD RIB PORK CHOP 18
12 oz bone-in chop.

FILLET & CRAB CAKE 27
6 oz filet paired with a homemade crab cake.

***333* 26**
two 3 oz filet medallions paired with 3oz lobster tail in a white wine butter sauce

T-BONE STEAK 26
14 oz prime steak

SAUTÉED BABY SPINACH 6 with entree 1

GARLIC BROCCOLI 5 with entree 1

GRILLED ASPARAGUS 6 with entree 2

CREAMY MASHED CAULIFLOWER 7 with entree 2

GARLIC GREEN BEANS 5 with entree 1

GARLIC SMASHED POTATOES 4

HOUSE SALAD 5

FRENCH FRIES SML 3 LRG 4
cheese or gravy SML 4 LRG 5

ONION RINGS SML 4 LRG 6



LAND & SEA

COMES WITH SOUP DU JOUR OR SALAD.

SAUTÉED SCALLOPS 24
served over sautéed spinach, tomatoes & jumbo lump crab meat in a beurre blanc sauce.

FRIED SHRIMP 18
served with garlic smashed potatoes & vegetable du jour.

CRAB CAKES 25
grilled jumbo lump crab cakes served with french fries citrus mayo & cole slaw.

FISH AND CHIPS 18
served with old bay fries & citrus mayo.

MAPLE SALMON 20
maple pecan crusted salmon served with spinach & garlic smashed potatoes.

FLOUNDER WRAPPED SCALLOPS 23
served over sautéed spinach with a white wine butter sauce.

POACHED SALMON 19
served over sautéed green beans with a creamy lemon dill sauce.

SEA PLATTER 24
choice of boiled or fried flounder, shrimp & scallops served with garlic smashed potatoes & vegetable du jour.

CHICKEN BREAST 18
8oz chicken breast with roasted garlic gravy, served with garlic smashed potatoes & vegetable du jour.

COMES WITH SOUP DU JOUR OR SALAD.

SEA SCAMPI 24
lobster, shrimp, & crab served in a white wine garlic butter sauce over fresh fettuccine.

RICOTTA CHEESE GNOCCHI 17
served in tomato basil sauce with fresh mozzarella.

SPINACH RAVIOLIS 17
served in a crab cream sauce.

BEEF STEW 18
braised short ribs & veggies in a creamy beef reduction served over ricotta gnocchi.

CHICKEN & SHRIMP PICCATA 19
served in a white wine butter sauce with tomatoes, capers & shrimp over fresh fettuccine.

PASTAS

SIDE PLATES