



## Soup

### **Seafood Bisque**

c/5 b/8

## Appetizers

### **Chesapeake Bay Oysters**

Fresh local oysters shucked to order served on the half shell w/ cocktail & lemon

6/8.99 12/14.99

### **Coddies**

(2) Baltimore style Codfish cakes fried golden brown served w/ Old Bay aioli & mustard

7.99

### **Lamb Meatballs**

Oven roasted Lamb meatballs on toasted Crostini topped w/ feta cheese served w/ fresh Mint Salsa Verde

11.99

## Salad

### **Almond Berry**

Baby spinach topped w/ toasted almonds, raspberries, blueberries, strawberries & feta cheese served w/ lemon poppy seed vinaigrette

11.99

**Add Chicken!!**

## Sandwich

### **Pastrami Melt**

Thin sliced pastrami w/ a blend of melted Gouda, Swiss & white cheddar cheeses, stone ground mustard aioli & dill pickle relish on a toasted ciabatta roll served w/ hand cut fries

14.99

## Entrées

### **Sword Tacos**

Blackened swordfish filet topped w/ avocado mango salsa on grilled flour tortillas w/ cilantro lime slaw served w/ wild rice & veggie skewers

15.99

### **Country Fried Surf & Turf**

Country fried 7oz N.Y Strip steak paired w/ beer battered fried shrimp finished w/ pan gravy served w/ mashed potatoes & choice of one side

23.99



## *White Wine*

*Two Vines Chardonnay*

\$6 Glass \$23 Bottle

*Seaglass Sauvignon Blanc*

\$6 Glass \$23 Bottle

*14 Hands Riesling*

\$6 Glass \$23 Bottle

*Woodbridge Moscato*

\$6 Glass \$23 Bottle

*Villa Rita Pinot Grigio*

\$7 Glass \$26 Bottle

*Sutter Home Zinfandel*

\$5 Glass \$18 Bottle

## *Red Wine*

*Santa Rita Merlot*

\$6 Glass \$23 Bottle

*Robert Mondavi Cabernet*

\$7 Glass \$26 Bottle

*Menage A Trois Red Blend*

\$6 Glass \$23 Bottle

*Mark West Pinot Noir*

\$7 Glass \$26 Bottle

*Gnarly Head Zinfandel*

\$6 Glass \$23 Bottle

*Trivento Malbec*

\$6 Glass \$23 Bottle