

# DINNER MENU



## APPETIZERS



### Signature Crab Dip

Our blend of crab meat, rich cream cheese, sour cream & spices baked until golden. Served with grilled flat bread \$18 **GF** if served with celery sticks

### Bacon Wrapped Scallops

Eight skewered sea scallops wrapped in smoked bacon, fried and smothered in sweet bourbon sauce \$17

### Fried Calamari

Tubes & tentacles lightly breaded then flash fried until golden brown. Served with homemade marinara sauce \$14

### Crab Tower

Three stacked layers of fresh avocado, mango salsa and Super Lump crab meat drizzled with our lime Sriracha sauce, Sriracha, and Old Bay. Served chilled with side of homemade crab chips \$25

### Mahi-Mahi Fingers

Half pound of lightly breaded and fried Mahi-Mahi fingers served with zesty Boom Boom sauce \$15

### Colossal Shrimp Cocktail **GF**

Five colossal shrimp, peeled, deveined, steamed, dusted with Old Bay, served chilled with cocktail sauce \$17

### Wings

Fresh wings fried until golden, tossed in your choice of Buffalo, Sweet Bourbon, BBQ, Old Bay or Sweet Thai Chili sauce. Served with celery sticks and your choice of homemade bleu cheese or ranch dressing \$14

### Hushpuppies

One dozen hushpuppies, made with a touch of onion, fried until golden and served with honey \$7

### Fried Pickle Chips

Pile of crisp fried pickle chips, served with ranch dressing \$9

### Crab Flat Bread

Personal-sized grilled flat bread, topped with sherry cream sauce, shredded mozzarella cheese, crab meat, oregano and Old Bay then baked until golden \$17

### Boom-Boom Shrimp

Half pound of medium sized shrimp, lightly breaded, fried and tossed in our homemade Boom-Boom sauce \$15

### Sesame Teriyaki Brussel Sprouts

Lightly breaded and fried brussel sprouts, tossed in our Teriyaki sauce, sprinkled with sesame seeds and served with ranch dressing \$12

## HOMEMADE SOUP

### Cream of Crab

Made with a touch of sherry - Cup \$8 Bowl \$10

### Maryland Vegetable Crab Soup

Tomato base with vegetables - Cup \$8 Bowl \$10

### Half and Half

Mixture of Maryland Crab and Cream of Crab - Cup \$8 Bowl \$10

## SALADS

**GF** All Salads, with exception of the Wedge Salad, are Gluten Free if served without croûtons

### Wedge Salad

Crisp wedge of Iceberg lettuce topped with shaved red onion, diced tomatoes, crumbled bacon, bleu cheese crumbles, our house made bleu cheese dressing and balsamic reduction \$14

### Caesar Salad **GF**

Chopped romaine lettuce tossed in our creamy caesar dressing, topped with parmesan cheese and croûtons \$10

### Strawberry and Avocado Spinach Salad **GF**

Baby Spinach topped with sliced strawberries, sliced avocado, shaved red onion, crumbled bacon, feta cheese, sliced almonds, and croûtons \$17

### Cobb Salad **GF**

Chopped romaine lettuce topped with crumbled bacon, sliced avocado, corn, diced tomato, hard boiled egg, crumbled bleu cheese and croûtons \$15

### Greek Salad **GF**

Chopped romaine lettuce topped with shaved red onion, sliced cucumbers, sliced roma tomatoes, Kalamata olives, pepperoncinis, crumbled feta cheese, and croûtons \$14

### House Salad **GF**

Chopped romaine lettuce topped with sliced cucumber, shaved red onion, shredded carrot, shredded red cabbage, sliced roma tomatoes and croûtons \$8

### TOP ANY SALAD WITH YOUR CHOICE

**Chicken Breast** grilled or blackened \$6

**Fried Chicken Tenders** (4) \$6

**Shrimp** (8) fried, grilled or blackened \$10

**"Original" or "Angry Style" Crab Cake** fried or broiled M/P

**Mahi-Mahi Fingers** (4) fried, broiled or blackened \$13

**Sea Scallops** (4) fried, broiled or blackened \$14

**Chilled Super Lump Crab meat** M/P

**Salmon** grilled or blackened \$14

**GF** Salad toppings are Gluten Free if grilled, broiled or blackened.  
\*\*Crab Cake excluded\*\*

## RAW or STEAMED

### Steamed Shrimp **GF**

Half pound M/P Full pound M/P

### Steamed Littleneck Clams **GF**

(per pound) \$13

**Snow Crab Legs** **GF** Full pound M/P

### Oysters **GF**

Served on the half shell or steamed  
(6) \$12 (12) \$19 (36) \$46



Like us on Facebook to see daily specials and promotions

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
No separate checks for parties of six or more • 18% gratuity on parties of six or more

**GF** While we offer Gluten Free options, we can not guarantee a Gluten Free environment.

# DINNER MENU



## ENTRÉES

Served with your choice of two sides (unless otherwise noted\*)

**ADD TO ANY ENTRÉE:** Crab Cake "Original" or "Angry Style" M/P • Shrimp (8) Fried, Grilled or Blackened \$10 • Crab Imperial M/P Fried Oysters (6) \$10 • Sea Scallops (4) Fried, Broiled or Blackened \$14 • Cluster of Snow Crab Legs M/P



### The "Original" Crab Cake

Six ounces of Jumbo Lump crab meat blended with our secret ingredients, served fried or broiled - one cake M/P two cakes M/P

### "Angry Style" Crab Cake

Spicier version of our "Original" crab cake, served fried or broiled - one cake M/P two cakes M/P

### Crab Imperial Stuffed Icelandic Haddock

Two Haddock fillets topped with our signature Jumbo Lump Crab Imperial then baked until golden M/P

### Chicken Breast GF

Two grilled boneless chicken breasts served plain or basted with BBQ or Sweet Bourbon sauce. If you like it a little spicy, try it blackened with Cajun seasonings \$18

### Parmesan-Peppercorn & Bacon Crusted Chicken Breast GF

Two grilled boneless chicken breasts topped with our parmesan-peppercorn sauce then baked until golden \$22

### Sea Scallops

Ten fresh sea scallops served fried, broiled or blackened \$34

### Ultimate Seafood Platter

Combination of haddock fillet, four sea scallops, four shrimp and your choice of "Original" or "Angry Style" crab cake, served fried or broiled M/P

### Crab Imperial

Jumbo Lump crab meat folded into our rich and flavorful imperial sauce then baked until golden brown M/P

### Signature Pasta\*

Four shrimp and four sea scallops served on top of your choice of penne alfredo or penne marinara. Served with garlic bread \$27

### Chicken Alfredo or Chicken Marinara\*

Grilled or blackened chicken breast served on top of your choice of penne alfredo or penne marinara. Served with garlic bread \$17

### Icelandic Haddock

Two Haddock fillets served broiled, blackened or fried \$28

### Parmesan-Peppercorn & Bacon Crusted Icelandic Haddock GF

Two Haddock fillets topped with our parmesan-peppercorn sauce then baked until golden \$32

### Cedar Plank Salmon GF

Fresh 8 oz. salmon fillet, grilled then oven roasted on a cedar plank, basted with our Sriracha Agave glaze \$26

### Filet Mignon GF

8 oz. center cut "Certified Angus Beef" Filet Mignon grilled to your liking \$37

### ~ STEAK ADDITIONS ~

add sauteed onions and/or mushrooms \$4

### "Bleu Cheese & Balsamic"

Melted bleu cheese & a sweet balsamic reduction \$4

### Fried Shrimp

Twelve fresh peeled & deveined shrimp hand breaded to order then fried until golden brown \$22

### Seafood Norfolk GF

Combination of four shrimp, four sea scallops and four ounces of Super Lump crab meat, baked in our white wine lemon butter sauce M/P

### Fried Oysters

Twelve fresh oysters, lightly breaded and fried \$27

### Tuna Poke Bowl\*

Raw diced Ahi Tuna, sticky rice, shredded carrot, sliced cucumber, sliced avocado, seaweed salad, and fresh mango salsa, dressed with our Poke sauce and sesame seeds, served chilled \$24

## SANDWICHES

Served with our homemade crab chips. Upgrade to french fries for an additional \$2 or onion rings for an additional \$3  
Make any sandwich into a lettuce wrap for no additional charge.



### "Original" Crab Cake Sandwich

Six ounces of Jumbo Lump crab meat blended with our secret ingredients, served fried or broiled M/P

### "Angry Style" Crab Cake Sandwich

A spicier version of our "Original" crab cake served fried or broiled M/P

### Boom-Boom Shrimp Wrap

Half pound of medium sized shrimp, lightly breaded, fried and tossed in our homemade Boom-Boom sauce, wrapped in a warm Old Bay tortilla with lettuce and tomato \$17



### Chicken Chesapeake Wrap

Tender grilled chicken breast, our signature crab dip, shredded cheddar jack cheese and crumbled bacon wrapped in a warm Old Bay tortilla \$19

### Portobello Mushroom

Grilled portobello mushroom topped with sautéed onions, baby spinach and roasted red peppers, with your choice of cheese \$15

## BURGERS

Our burgers are made with a custom blend of ground chuck, shortrib and brisket.  
All burgers are served with our homemade crab chips. Upgrade to french fries for an additional \$2 or onion rings for an additional \$3  
Make any burger into a lettuce wrap for no additional charge.

### Colossal Burger

Sautéed onions, mushrooms, bacon with your choice of cheese \$15

### Bleu Cheese, Bacon and Balsamic Glaze Burger \$16

### Crab Dip, Cheddar Bacon Burger \$19

### Southwest Burger

BBQ sauce, bacon, cheddar cheese, jalapeños, fried onion ring \$17

### California Burger

Topped with fresh avocado, bacon, provolone cheese and sweet Thai chili sauce \$17

## SIDES

### Our Famous Crab Chips \$4

### Baked Potato \$3

Load your Baked Potato with bacon and cheddar jack cheese \$1 additional

### Coleslaw \$3

### French Fries \$5

### Onion Rings \$7

### Side Salad \$4

### Vegetable of the Day \$5

### Mashed Potatoes \$4

### Hushpuppies (6) \$4

### Sweet & Sour Cucumber Salad \$3

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