

LUNCH 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

Oysters **GF**

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

Snow Crab Legs **GF**

Full pound M/P

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

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



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LUNCH MENU



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

French Dip

Thinly shaved prime rib, warmed in rich au jus, piled high on a toasted ciabatta roll topped with provolone cheese, then baked. Served with a side of au jus for dipping \$17

Salmon BLTA

Grilled or blackened salmon fillet, served on toasted ciabatta roll, with bacon, lettuce, tomato and avocado \$21

Chicken Breast Sandwich

Grilled or fried chicken breast, served plain or topped with BBQ or Sweet Bourbon sauce. If you like it a little spicy, try it blackened with Cajun seasonings \$13

Baja Style Soft Tacos (2)

Two soft flour tortillas stuffed with shredded cabbage, diced onion & fresh chopped cilantro, served with our homemade salsa and creamy taco sauce

Shrimp (8) grilled, blackened or fried \$15

Mahi-Mahi Fingers (4) broiled, blackened or fried \$16

Chicken tenders (4) grilled, blackened or fried \$12

Cucumber Dill Shrimp Salad Sandwich

Five colossal shrimp, peeled and deveined, steamed and chilled, tossed with our cucumber dill sauce \$18

Boom-Boom Shrimp Wrap

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



Chicken Chesapeake Wrap

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

Seafood Po' Boys

Toasted french bread, topped with shredded lettuce, sliced tomato, hot sauce, and remoulade sauce. All seafood is served fried only.

Haddock \$18

Oysters \$18

Shrimp \$17

Scallops \$22

Portobello Mushroom

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

Tuna Poke Bowl *does not include side

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

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

BASKETS

Served with french fries. Upgrade to onion rings for an additional \$1

Fish and Chips

Icelandic Haddock fillet breaded then fried until golden \$17

Shrimp and Chips

Eight peeled, deveined shrimp, lightly breaded and fried \$15

Sea Scallops and Chips

Six sea scallops, hand breaded and fried until golden \$21

Chicken Tenders and Chips

Five chicken tenders lightly breaded and fried \$11

Oysters and Chips

Six lightly breaded and fried oysters \$17

SIDES

Our Famous Crab Chips \$4

French Fries \$5

Onion Rings \$7

Coleslaw \$3

Vegetable of the Day \$5

Side Salad \$4

Hushpuppies (6) \$4

Sweet & Sour

Cucumber Salad \$3

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