

# LUNCH

## Appetizers

<i>Steamed Combo</i> steamed mussels, oysters, cherrystone clams and large steamed shrimp.....	<i>Market Price</i>
<i>18 Count Steamed Shrimp</i> (1lb.).....	<i>Market Price</i>
<i>Snow Crab Clusters</i> .....	<i>Market Price</i>
<i>Fresh Shucked Oysters</i> (in season) raw or steamed	
(6).....	10
(12).....	16
<i>Plate of Mussels</i> steamed in seafood broth.....	13
<i>Cherrystone Clams</i> steamed in seafood broth.....	13
<i>Coconut Shrimp</i> .....	9
<i>Fried Calamari</i> .....	10
<i>Fried Clam Strips</i> .....	9
<i>Mushroom Caps</i> stuffed with crab imperial.....	13
<i>Potato Skins</i> stuffed with shrimp, scallops, snow crab, cheddar cheese and imperial sauce.....	12
<i>Homemade Crab Dip</i> (with artichoke and spinach).....	13
<i>Crab Balls</i> .....	<i>Market Price</i>
<i>Bacon Scallops</i> served over rice pilaf.....	13
<i>Clams Casino</i> .....	11
<i>Buffalo Shrimp</i> .....	11
<i>Chicken Tenders</i> .....	9
<i>Mozzarella Cheese Sticks</i> .....	9
<i>Wings</i> choice of buffalo, chesapeake or sweet chili.....	10

## Soup

<i>Cream of Crab Soup</i> .....	<i>Cup</i> .....	6	<i>Bowl</i> .....	8
<i>Our Famous Maryland Crab Soup</i> .....	<i>Cup</i> .....	5	<i>Bowl</i> .....	7

## Salads

*Choice of Dressings: Ranch, Blue Cheese, Caesar, Honey Mustard, Thousand Island, Catalina, Balsamic Vinaigrette and Greek Vinaigrette*

<i>Caesar Salad</i> .....	9
<i>House Salad</i> .....	9
<i>Greek Salad</i> .....	10

*Add Grilled Chicken (6), Broiled Crab Cake (Market Price), Crab Meat (9)  
Shrimp Salad (8), Tuna (8) or Salmon (8)*

## Pizza

<i>Small Plain</i> .....	9	<i>Large Plain</i> .....	11
<i>Toppings: Pepperoni, Mushrooms, Sausage, Onion, Green Peppers, Extra Cheese.....</i>			
<i>.75 each</i>			

**To complement your meal ask your server about our  
Wine list and Dessert list**

## Platters

**Fried Shrimp** Tender gulf shrimp hand breaded and fried to a golden brown.....10

## Sandwiches

*Served with potato wedges  
(Please no substitutions)*

<b>Lump Crab Cake</b> (broiled or fried).....	<i>Market Price</i>
<b>Soft Crab</b> (sautéed or fried).....	<i>Market Price</i>
<b>Home Style Fried Oyster</b> .....	15
<b>Pub Haddock</b> .....	15
<b>Grilled Tuna</b> (yellowfin).....	16
<b>Shrimp Salad</b> .....	11
<i>Petite shrimp mixed with mayonnaise and lemon, spiced lightly</i>	
<b>French Dip</b> Thinly sliced roast beef served on a hoagie roll with au jus for dipping.....	11
<b>Pork Chop Sandwich</b> .....	14
<b>Black Angus 8oz. Deluxe Hamburger</b> .....	10
<b>Bacon Topping</b> .....	.75 extra
<b>Black Angus 8oz. Deluxe Cheeseburger</b> .....	11
<b>Bacon Topping</b> .....	.75 extra
<b>B.L.T</b> .....	9
<b>Reuben</b> .....	10
<b>Steak and Cheese Sub</b> .....	9
<b>9 oz. New York Strip Steak</b> (pre-cooked weight).....	18
<b>Chicken Breast</b> (grilled or fried).....	12
<b>Bacon Chicken Cheese Melt</b> (grilled).....	13
<b>Chesapeake Chicken</b> (grilled / topped with crab imperial).....	15
<b>Jamaican Jerk Chicken</b> .....	12
<i>Grilled chicken breast marinated in Caribbean jerk seasonings topped with mango &amp; pineapple</i>	
<b>Jamaican Jerk Mahi Mahi</b> .....	14
<i>Mahi Mahi marinated in Caribbean jerk seasonings topped with mango &amp; pineapple</i>	

## Children's Platters

*10 and under • Served with potato wedges  
(Please no substitutions)*

<b>Chicken Tenders</b> (3).....	8
<b>Macaroni and Cheese</b> .....	7
<b>Fried Shrimp</b> .....	8
<b>Fried Fish Platter</b> (cod).....	8

## Sides

<b>Potato Wedges</b> .....	5
<b>Buttermilk Onion Rings</b> .....	6
<b>Hush Puppies</b> .....	7
<b>Crab Cake</b> .....	<i>Market Price</i>
<b>Coleslaw</b> .....	3

## Soft Drinks

Pellegrino Sparkling Water (500ml), FIJI™ Bottled Water  
Iced Tea, Pink Lemonade, Coke, Diet Coke, Sprite, Ginger Ale, Club Soda &  
Tonic Water

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

\*FOOD IS COOKED IN PEANUT OIL

**Upstairs Private Room 75-180 People**  
**Weddings ~ Birthday ~ Etc.!**