



## APPETIZERS & RAW BAR

### CLAMS CASINO 11.95

A recipe that we made famous! A top seller.

### STEAMED CLAMS 11.95

Tender middlenecks delivered "lickity-split" from Clams Direct, VA. (See Raw Bar) Sweeeeet!

### WARM CRAB DIP 12.95

Baked until bubbly and served with fresh veggies.

### JUMBO LUMP CRAB COCKTAIL 18.95

Chilled Jumbo Lump Crab served with our zesty Cocktail Sauce

### SHRIMP COCKTAIL 11.95

Plump, sweet, jumbo beauties!

### CLAMS ON THE HALF SHELL

**Middlenecks 1.25 each Topnecks 1.75 each**  
Bagwell Enterprises (Clams Direct) in Virginia between the Chesapeake and Ramshorn Bays, hand-picks middlenecks especially for us—right sized and tender!

### FRESH SHUCKED OYSTERS \$market

A variety offered from all three coasts. Check our Daily Oyster Board for today's features.

### CAJUN TUNA BITES 11.95

Cajun-dusted tuna, pan-seared and served with Jamaican Pepper Relish.

**SEE OUR BLACKBOARD FOR FRESH FISH SELECTIONS**  
Dealing with purveyors from New England to Virginia enables us to bring variety and freshness to your table. And, the preparation is as you request... Grilled, Baked, Poached, Cajun, Blackened, Broiled, Pan-Seared or Key West-style.

## ENTREES

### KEY WEST SALMON & SHRIMP 26.95

Grilled with Key West seasoning. Served with sautéed spinach and citrus rice infused with lemon olive oil.

### Chicken & Shrimp 19.95

### SALMON OSCAR 32.95

Broiled salmon topped with crab meat, asparagus, and hollandaise sauce over mashed potatoes.

### CHICKEN OSCAR 24.95

Grilled breast topped with crab meat, asparagus, and hollandaise sauce over mashed potatoes.

### CRAB NORFOLK 32.95

Lump crabmeat baked in butter and our special seasonings, highlighted by crab, crab, crab.

### SEA SCALLOPS 32.95

The best "dry packed" scallops served broiled.

### Tropical Tuna 26.95

Grilled Tuna served with tropical pineapple salsa and citrus rice.

## COASTAL COMBOS & BEEF

### LUMP CRAB & TENDERLOIN TIPS 27.95

Beef tenderloin tips sautéed with Lump Crab and scallion butter, served with redskin mashed potatoes.

### SURF & TURF

Broiled lobster tail and tender filet mignon.  
6 oz. filet \$market, or 9 oz. filet \$market

### LEGENDARY PRIME RIB 36.95 Available after 3 pm

USDA Prime slow-roasted on the bone. Bone-in cuts subject to availability.

### HANDCUT FILET MIGNON 6 oz. 24.95 9 oz. 30.95

Char-grilled to your requested doneness.

### MIXED GRILL 24.95

Beef tenderloin tips, skewered shrimp, and chicken breast grilled and topped with our scallion butter. Served with mashed potatoes and asparagus.

## VEGETARIAN OPTIONS

**\*NOT GLUTEN SENSITIVE**

### VEGETABLE FRA DIAVOLO 18.95

Fresh vegetables sautéed in a spicy marinara sauce over Linguini pasta.

### HONEY GINGER VEGETABLE STIR-FRY 18.95

Broccoli, carrots, mushrooms, peppers, red onion, and asparagus tossed with Honey Ginger Teriyaki Glaze and Linguine pasta. Garnished with sesame seeds.

### PAN-ROASTED VEGETABLES OVER SWEET POTATO SMASH 17.95

Seasonal fresh vegetables tossed with olive oil and garlic and served over mashed sweet potatoes.

**CRAB TRAP**  
THE CRAB LEG MARKET TIDE CHANGES OFTEN. ASK YOUR SERVER ABOUT TODAY'S SELECTION(S) AND PRICING.  
SNOW CRAB - 1 LB ENTRÉE - ½ LB ADD-ON  
KING CRAB - 1 LB ENTRÉE - ½ LB ADD-ON

## LOBSTER

CHOOSE TWO SIDES

### MAINE COLDWATER LOBSTER TAIL

6 oz. \$market

The best we can get...sweet, tender meat from the Northeast.

### TWIN 6 oz LOBSTER TAILS \$market

Double your pleasure!

### WHOLE LOBSTER \$market

1~ 1 1/8 lb Maine Lobster

CRACKED & CLEANED ~ an added service to partially separate the sweet meat from the shell ~ Add 5.95

## SIDES GALORE!

HOUSE SALAD	*CHOPPED SALAD (Add \$4)	BAKED SWEET POTATO
CAESAR SALAD	*BLUE CHEESE WEDGE (Add \$4)	CITRUS RICE
COLE SLAW	SAUTEED ASPARAGUS (Add \$2)	MARBLED BAKED BEANS
BAKED POTATO	REDSKIN MASHED POTATOES	VEGETABLE MEDLEY

## SALAD DRESSINGS

RANCH	BALSAMIC VINAIGRETTE	HONEY MUSTARD
*BLUE CHEESE	RASPBERRY VINAIGRETTE	FRENCH

\*BLUE CHEESE MAY CONTAIN TRACE AMOUNTS OF GLUTEN

### FROM THE DEPARTMENT OF HEALTH

State law requires us to inform you that consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. thorough cooking of such foods reduces this risk.

GLUTEN SENSITIVE - VEGETARIAN

CASUAL • COASTAL • COMFORT