

## Raw Bar

- Half dozen fresh shucked Chincoteague oysters**-mignonette. 8.95.  
**Six Oyster Rockefeller**-spinach,pernod,cheese-gratineed.8.95  
**Six Jumbo Shrimp Cocktail** –calypso sauce, lemons. 8.95.  
**Ahi Tuna Tempura**-lemon soy sauce, cucumber Wasabi.8.95.  
**Tuna Tartare**-soy ponzu,tapasco,scallions,corn chips. 8.95.  
**Steamed PEI Mussels**-white wine,bacon,tomatoes,shallots-baguette.8.95  
**Fried Chesapeake Oysters**-Cajun Remoulade,cocktail sauce,lemon.8.95

## Starters

- Chef's Chesapeake Crab Mac & Cheese**  
Creamy white Crab infused béchamel, gruyere and mozzarella cheese-baguette. 9.95.
- Bayou Shrimp and Grits**  
Jumbo shrimp, Cajun Andouille sausage, ale bayou sauce. 9.95.
- Ahi Tuna Tataki**  
Seared tuna with avocado, shitake mushrooms, seaweed salad  
and a lemon soy dressing . 9.95.
- Escargot Bourguignonne**  
With garlic butter, shallots,parsley lemon sauce, cheese-baguette 9.95.
- Portobello Tower**  
Roasted vegetables ,bell peppers, sautéed spinach,pesto,goat cheese  
Red pepper coulis and balsamic drizzle 8.95
- Japanese Style Beef Yakitori Skewers**  
Angus steak in soy ginger & rice vinegar marinade, sesame seeds  
teriyaki tamari glaze ,coconut rice 8.95
- Japanese Style Shrimp Tempura**  
Asian citrus dipping sauce and a seaweed cucumber salad 9.95.
- Calamari Fritti**  
Buttermilk battered, lightly seasoned and fried.-garlic aioli & Cajun Remoulade 9.95.
- Lobster Mac & Cheese**  
Maine lobster meat, lobster béchamel with mascarpone and asiago cheeses-baguette 12.
- Chefs Crab Dip**  
Made with Mascarpone and fat-free cream cheese ,Maryland crab meat –baguette 9.95.
- Artisan Cheese Plate**  
Chefs selection of farmhouse and artisanal cheeses, dates ,figs & home-made jam 9.95

## Spoons

- Cream of Crab 6. Soup du Jour 5. French Onion soup 5.

## Garden

**Baby Spinach Salad** - Hard boiled eggs, crispy bacon, red onions, white mushrooms  
Roma tomatoes, Tillamook cheddar and hot bacon mustard dressing 7.95.

**Classic Caesar** – Romaine hearts, parmesan crackers, garlic croutons, Caesar dressing,  
Hard boiled Eggs,roma tomatoes, cucumber and anchovies 7.95.

**Organic Mixed Spring Greens** - With tomatoes, candied spiced pecans, fresh strawberries,  
parmesan croutons and raspberry champagne vinaigrette 7.95.

{Add Grill Chicken, Grill Tuna, Fried Oyster, Steak or Shrimp 4.95.}

We reserve the right to add 18% gratuity to parties of 6 or more

## Gourmet Pasta's

### Seafood Linguine

Top neck clams & calamari with country ham, peas, fresh tomatoes in a garlic white wine  
cream .17.95

### Shrimp and Arugula Penne

Sautéed shrimp, fire-roasted peppers, roasted garlic and basil Arugula pesto. 17.95.

### Sausage and Ricotta Fettuccine

Italian sausage Bolognese, ricotta cheese, tomatoes and parmesan.17.95

### Chicken Penne Con Vodka

Sautéed chicken,bacon,shallots,marinara,double cream,vodka and spring onions 17.95.

### Chef's Roasted Vegetable Pasta

Fire-roasted peppers, grilled vegetables , roasted tomatoes, corn & peas, garlic herb cream  
sauce. 17.95.

## Gourmet Burger's

Customer's Choice of Soup Du Jour, Garden Salad or House-made fries.

**'8 oz Kobe Beef Burger' or '8oz Buffalo Burger' or '8oz Wild Boar  
Burger'**

Seasoned and grilled to perfection with choice of cheddar,American,Swiss or Blue cheese on  
bun.15.95.

## Simply Grilled Steaks

We suggest, Rare, Medium Rare or Medium.  
Not responsible for well Done temperatures.

<b>12OZ AGED NY STRIP</b> 19.95	<b>6OZ BEEF TENDERLION</b> 19.95
<b>14OZ T-BONE STEAK</b> 19.95	<b>10OZ FLATIRON</b> 19.95

## Chef's Classics

<b>12OZ LAMB STEAK</b> 18.95	<b>14OZ DOUBLE ORGANIC PORK CHOPS</b> 19.95
<b>12OZ PRIME RIB-AU JUS</b> 18.95	<b>HALF ROTISSERIE CHICKEN</b> 19.95
<b>MARYLAND JUMBO CRAB CAKES</b> MKT.PRICE.	<b>STEAK FRITES BEARNAISE</b> 19.95

### Choice of sauce and any two sides

#### Sauces

Asian Barbeque. White wine butter. Béarnaise .Hollandaise  
Demi-glacé . Lemon Caper. Red wine or Jack Daniels Glaze.

#### Sides

Mash potato. Rice Pilaf . Roasted Spanish Potatoes. Green Beans.  
Sautéed Spinach . Sautéed Mushrooms . Steam Broccoli or Cauliflower  
**[ add hollandaise or cheese sauce. 1.00]**

Optional Special sides: 3.95 **Mac &**  
**Cheese. Au Gratin Potatoes. Loaded Bake Potato. Asparagus-hollandaise**

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# 12" CLASSIC PIZZA'S

## PIZZA Margharita

Tomato sauce, buffalo mozzarella, fresh basil and roma tomatoes 11.95.

## Pizza Bianca

White sauce,grilled zucchini and squash, spinach and three white cheeses .11.95.

## Sausage and Arugula

With tomato sauce, buffalo mozzarella, and roma tomatoes. 11.95.

## Pizza Siciliana

Tomato sauce,grilled eggplant, roasted red bell peppers and olives. 11.95.

## Chef's Pizza

White sauce, steak,feta,grilled chicken, spinach, onions and mushrooms.13.95.

## Fish & Seafood

Your choice of preparation:-Pan -Seared,Broiled,Grilled,Poached,Blackened or Fried.

<b>AHI TUNA</b>	<b>COD FISH</b>	<b>RAINBOW TROUT</b>	<b>ALASKAN KING SALMON</b>
19.95	16.95	17.95	18.95

### TILAPIA

15.95

**Fresh Whole Fish of the Day.**—Crispy, Grilled or Broiled. 22.95

## Sauces

Asian Barbeque . White wine butter . Béarnaise/Hollandaise.  
White wine parsley . Lemon Caper . Red wine sauce.

## Sides

Mash potato. Rice pilaf .Roasted Spanish potatoes. Sautéed Spinach.  
Sautéed Mushrooms. Steam Broccoli or Cauliflower. Green Beans

## Chef Ahmed's Creations

**Veal Oscar**—Lightly seasoned and breaded veal scalopine, panseared and topped with asparagus and béarnaise, cheese polenta.19.95

**Salmon Dijonaise**— Broiled king salmon with three mustard sauce, creamed spinach and rice pilaf.18.95

**Beef Stroganoff**—Filet medallions, sour cream,dill,demiglace, Dijon mustard, wild mushrooms with mash potatoes and green beans.19.95

**Jamaican Jerk Pork Chops**—14 oz organic pork chops marinated in Jamaican jerk sauce,grilled to perfection with jack Daniels glaze , creamy mash and sautéed spinach.17.95

**Cioppino**— San Francisco fisherman's stew of mussels, clams, shrimp, fish and potatoes in a light tomato seafood broth-crostini. 19.95

Ahmed Koroma, Executive Chef

