

APPETIZERS

Calamari

Hand battered and Flash Fried, served with Fresh Marinara and Garlic Aioli
\$8

Shrimp Cocktail

Jumbo Shrimp served chilled with our Homemade Cocktail Sauce
\$10

Crab Martini

Jumbo Lump Crab served with a Remoulade Sauce
\$14

Prosciutto Wrapped Scallops

Scallops wrapped in Prosciutto Ham and topped with a Sweet Jalapeno Relish
\$10

Crab Dip

Served with a Crusty French Loaf
\$9

SOUPS

Maryland Crab

\$7

French Onion

\$6

Soup du Jour

Market Price

SALADS

Light "House" Salad

Mixed Greens, Toasted Walnuts and Mandarin Oranges with a Honey Poppy Seed Dressing
\$7

Caesar Salad

Creamy Classic Caesar Salad served with Parmesan Crisps
\$7

Spinach and Mozzarella

Spinach, Bacon, Hard Boiled Egg, Fresh Mozzarella, Mushrooms in a Creamy Bacon and Balsamic Reduction

\$8

ADD

Crab Cake \$8

Sautéed Crab \$8

Grilled Shrimp \$7

ENTREES

Crab Cakes

Our Signature Dish- Jumbo Lump Crab Meat with our Secret Ingredients makes them the best around. Served with a roasted Corn and Tomato Relish.

\$28

Filet Mignon

8 ounces of the finest Beef Tenderloin grilled and topped with a Cabernet Demi Glace.

\$30

Seafood Primavera

Fresh Seasonal Vegetables, Shrimp, Scallops, and Crab tossed with linguini and a Lemon Boursin cream sauce.

\$26

Tomahawk Chop

Grilled 24 ounce Rib eye served bone in resembling a Tomahawk finished with Hotel Butter.

\$36

Veal with Crab

11 ounce Veal Chop finished with Petit Lump Crab and a Lemon Beurre Blanc.

\$34

NY Strip

Grilled 14 ounce hand-cut Strip steak topped with Caramelized Shallot Butter.

\$28

Stuffed Shrimp

Five Extra Large Shrimp stuffed with Crab Imperial.

\$26

Salmon Oscar

Filet of North Atlantic Salmon topped with Asparagus, Lump Crab, and Hollandaise Sauce.

\$25

Chicken Pot Pie

Mrs. Lucille's Famous Homemade Pie is back! Served with choice of Salad.

\$19

Pork Tenderloin

Pork Tenderloin stuffed with Spinach, Boursin, and a Mushroom Duxelle topped with a Sage Cream Sauce

\$22