

Appetizers

Maryland Style Crab Cake

Served with basil aioli, drizzled with aged balsamic reduction.

\$15

Fried Calamari

with fresh plum tomatoes and basil aioli. \$12

Crescent Farmed Asian Duck Wings

Spicy Asian glaze, sesame seeds and wasabi sour cream. \$13

Steam Dumplings

Lobster, Shrimp, Scallops and Asian vegetables with a Szechuan and soy dipping sauce. \$14

Baked Clams

Chopped clams, bacon, and bread crumbs. \$12

Spring Rolls

Stuffed with Filet Mignon tips, roasted vegetables, gorgonzola cheese with a side of horseradish in a demi glaze. \$15

Grilled Oyster

1/2 dozen oysters grilled with an herb butter. \$16

Shrimp Bang Bang

Japanese Tempura Style Shrimp with a Yuzu Cole Slaw served with a Mae Ploy Aioli. \$15

Soupe de jour

Ask your server for our soup of the day. \$11

Fresh Oysters

½ dozen - \$15 Dozen - \$28

Fresh Salads

(add chicken \$6, salmon or shrimp \$9)

Autumn Salad

Candied Apples, roasted butternut squash, butter roasted pecans over baby arugula with a champagne vinaigrette topped with goat cheese. \$14

Burrata Salad

Burrata cheese with roasted plum tomatoes, bacon lardon's over mixed greens tossed with a roasted plum tomatoes vinaigrette topped with candied walnuts. \$15

Entrees

Crab Crusted Salmon

Lemon scented basmati rice, haricot verts beans and baby carrots with a beurre blanc sauce. \$29

Sautéed Flounder

Served with creamy grits and sauteed mustard greens topped with tangerine beurre blanc sauce and crawfish tail. \$29

Pan Searched Swordfish

Lobster Mashed potato, sauteed Broccolini with heirloom tomatoes fresh marjoram sauce. \$28 (GFO)

Seared Scallops and Jumbo Shrimp

Scallops and shrimp over saffron cous-cous with roasted tri-color cauliflower, carrots, and red onions drizzled with a basil vinaigrette. \$29

Bell and Evans Fried Chicken

Buttermilk Half Semi Boneless Fried Chicken served with Mashed Potato, Chicken Gravy, haricot verts beans and carrots. \$19

Surf & Turf

Creamy Risotto with lobster meat with Silver Palm Cabernet Sauvignon Braised Boneless Short Ribs. \$32

*Grilled Prime Shell Steak

Seasoned Steak French Fries and sautéed Broccolini topped with Onion Straws. \$32

"Old School" Roasted Duck

Crescent Farm roasted semi boneless half duck with dried cherry and apricot glaze, wild rice and sautéed brussels sprouts. \$28 (GFO)

Fresh Seafood Pasta

Fresh Trofie pasta served in a Citrus Ketel One a la vodka sauce with shrimp and lobster, baby arugula topped with lobster tail and fresh parmesan cheese. \$31 (GFO)

***These items are cooked to your liking. Consuming raw or undercooked meat, shellfish, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.**

Please notify your server with any Food Allergies or Concerns-Thank you

Light Bites

Lobster Roll

Traditional lobster salad in a sweet butter roll served with French Fries. \$29

*Nantucket Burger

Served with American Cheese, thick Applewood bacon topped with an over easy egg in a brioche roll and French Fries. \$17

*Sesame Tuna Burger

Topped with pickle vegetables, siracha aioli and teriyaki sauce in a brioche roll served with French Fries. \$16

Tacos

Choose one: Grilled Mahi-Mahi, Blackened Shrimp, or Cajun Steak.

Topped with jicama slaw, guacamole, chipotle aioli. Served with a citrus salad and Queso Fresco and fried plantains. \$21

Brisket Sandwich

Dry Rub Brisket, Cheddar Cheese, Caramelized onions in a Brioche Rolls with French Fries. \$16

Lobster Waffle

Belgian Waffle topped with a Lobster and Newburg Sauce with sweet peas and carrots. \$29

Side Dishes

Lobster Mashed Potatoes

Creamy mashed potatoes with Maine Lobster. \$15

Sauteed Brussel Sprouts with

Bacon Lardons \$9

Truffle French Fries

Served with parmesan cheese and roasted garlic. \$10

Side Dishes Cont.

Sauteed Broccolini \$9

Lobster Mac and Cheese \$15

Brunch Menu

(Only Saturday and Sunday 11am to 2:30pm)

Danish "Aebleskiver" Pancakes (Side Dish)

Stuffed with a fresh strawberries jam tossed with sugar and cinnamon served with Vermont maple syrup. \$10

Any Style Eggs

Organic Eggs made to your liking, served with home fries, toast and sausage, bacon or Canadian bacon. \$14

Add a Side of Avocado \$3, Tomato \$1.50, Cheese \$1.50.

Crab and Lobster Hash and Eggs

Sunny side up eggs on a lobster and crab meat, mixed pepper Hash topped with a mild Cholula Hollandaise Sauce. \$19 (GFO)

*Steak and Eggs

2 over easy eggs, Flat Iron Steak topped with Pico de Gallo and Home Fries. \$18

Avocado "Benny" Toast

Poach eggs over an avocado English Muffin Toast, Canadian Bacon topped with Cholula Hollandaise Sauce and Home Fries. \$16

South of the Border Omelet

Queso Fresco, Avocado and Lobster topped with Pico de Gallo and Home Fries. \$18

Belgian Waffle

Topped with fresh Strawberries, Banana and candied walnuts served with fresh whipped cream and maple syrup. \$19

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