



# Happy Easter 2023



## Dinner Menu

### STARTERS

**Maryland Style Crab Cake** \$14

Basil aioli, balsamic glazed.

**Fried Calamari** \$14

Marinara sauce and Basil aioli

**Grilled Oysters** \$14

home made herb butter.

**Mussels** \$14

Garlic white wine or marinara sauce.

**Long Island Duck Wings** \$15

asian glaze, sesame seeds, wasabi sour cream.

**Soupe du jour** M/K

Lobster Bisque  
French Onion Soup

### SALADS

Chicken \$6 Salmon or Shrimp \$9

**Boston Bibb Salad** \$14

poached pear, feta cheese,  
dried cranberries, sliced  
almonds, champagne  
vinaigrette.

**Harvest Salad** \$16

mixed greens, cherry tomatoes,  
candied pecans, mixed beets, fried  
goat cheese balsamic vinaigrette.

### PASTAS

Gluten Free Pasta + \$3

**Lobster Mac & Cheese** \$18

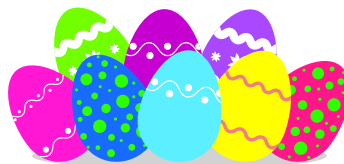
home made cheese sauce, cavapatti pasta.

**Seafood Linguini** \$32

Shrimp, little neck clams, bay scallops,  
heirloom tomatoes, spinach, white wine  
garlic.

**Lamb Meat Balls** \$30

served over campanelle pasta with  
marinara sauce.



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

*\*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 note there is a 3.9% processing charge added to all credit cards purchases



# Happy Easter 2023



## Lunch Menu

### STARTERS

**Maryland Style Crab Cake** \$14  
Basil aioli, balsamic glazed.

**Fried Calamari** \$14  
Marinara sauce and Basil aioli

**Grilled Oysters** \$15  
home made herb butter.

**Mussels** \$14  
Garlic white wine or marinara sauce.

**Long Island Duck Wings** \$15  
asian glaze, sesame seeds, wasabi sour cream.

**Soupe du jour** M/K  
Lobster Bisque  
French onion Soup

### SALADS

Chicken \$6 Salmon or Shrimp \$9

**Boston Bibb Salad** \$14  
poached pear, feta cheese,  
dried cranberries, sliced  
almonds, champagne  
vinaigrette.

**Harvest Salad** \$16  
mixed greens, cherry tomatoes,  
candied pecans, mixed beets, fried  
goat cheese balsamic vinaigrette.

### LIGHT BITES

up charge for changes and substitutions

**Lobster Roll** M/P  
lobster salad, butter roll,  
french fries.

**\*Burger** \$18  
american cheese, mix greens,  
tomato, french fries.

**Mahi Grilled Tacos** \$20  
jicama slaw, guacamole creme,  
chipotle aioli, side plattains.

**Chicken Sandwich** \$20  
White cheddar cheese, tomatoes,  
mixed greens, chipotle aioli,  
avocado creme, french fries.

**Crab Burger** \$24  
Lump crab meat patty, lettuce,  
tomato and basil aioli, brioche roll  
and french fries.

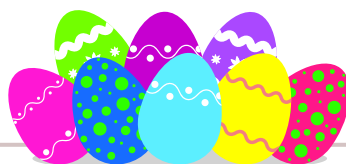
### PASTAS

Gluten Free Pasta + \$3

**Lobster Mac & Cheese** \$18  
home made cheese sauce, cavapatti pasta.

**Seafood Linguini** \$32  
Shrimp, little neck clams, bay scallops,  
heirloom tomatoes, spinach, white wine  
garlic.

**Lamb Meat Balls** \$30  
served over campanelle pasta with  
marinara sauce.



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## Brunch Menu

### FOR THE TABLE

**Basket of Bread** \$8  
savory and sweet warm breads.

**French Toast Bites** \$12  
Fresh fruit, cinnamon and syrup.

### BRUNCH

**Eggs Any Style (GFO)** \$14  
Organic eggs, home fries, toast, bacon or sausage.

**Shrimp & Lobster Hash (GFO)** \$20  
Sunny side up eggs, hollandaise sauce.

**Breakfast Taco** \$16  
scramble eggs, chorizo, black bean pico de gallo, guacamole aioli, queso fresco, flour tortilla, home fries.

**\*Grilled Steak and Eggs (GFO)** \$21  
Over easy eggs, pico de gallo, home fries.

**Buttermilk Pancakes** \$12  
butter and syrup.  
Add bananas, blueberries, chocolate chips. \$2.50

**Egg BLT Sandwich** \$19  
over medium eggs, applewood bacon, lettuce, tomato with sriracha aioli in a brioche roll.

**Flourless Bake Egg Cups (GFO)** \$14  
Spinach and feta cheese, home fries.

**Mediterranean Omellet (GFO)** \$17  
Spinach, tomatoes, peppers, onions, feta cheese, home fries.

**Belgian Waffle** \$13  
topped with fresh fruit.

**Avocado Benny Toast** \$17  
English muffin, avocado creme, Canadian bacon, poached eggs, hollandaise sauce, home fries.

### BRUNCH SIDES

**Applewood Bacon** \$6  
**Canadian Bacon** \$6  
**Toast or English Muffin** \$3  
**Cheese** \$3

**Avocado** \$6  
**Home Fries** \$6  
**Sausage Links** \$6  
**Side Pancake** \$5

### SIDES

**Butternut Squash & Mushroom Risotto** \$13

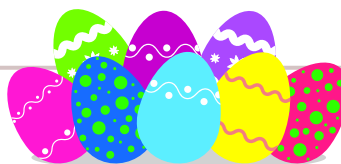
**Seasonal Vegetables** \$9

**Lobster Mashed Potatoes** \$16

**Brussels Sprouts** \$10

**Whipped Creamy Mashed Potatoes** \$9

**Parmesan Truffle French Fries** \$10



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# Happy Easter 2023



## Dinner Menu

### SEAFOOD

**Crab Crusted Salmon** \$34  
served with lemon basmati rice, vegetables and beurre blanc sauce.

**Seafood Paella (GFO)** \$34  
yellow saffron rice, chorizo, mussels, clams, shrimp, half lobster tail.

**Swordfish** \$32  
mashed potato, vegetables, marjoram butter cherry tomatoes sauce

**Shrimp and Scallops (GFO)** \$32  
buttersquash and mushrooms risotto, aged balsamic.

### MEAT

**\*Grilled Skirt Steak** \$31.95  
topped with sauteed mushrooms, whipped potatoes

**\*Grilled Shell Steak** \$35.95  
crispy onions strings and whipped potatoes.

**\*Crescent Farms Duckling** \$31.95  
beach plum sauce and wild rice.

**\*American Rack of Lamb** \$35.95  
aged balsamic mint glazed, mushroom polenta.

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### SIDES

**Butternut Squash & Mushroom Risotto** \$13

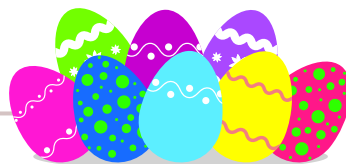
**Parmesan Truffle French Fries** \$10

**Lobster Mashed Potatoes** \$15

**Seasonal Vegetables** \$9

**Brussels Sprouts** \$9

**Whipped Creamy Mashed Potatoes** \$8



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