# 3 Course Dinner Served 4pm till close

## Chicken Parm or Mediterranean Mahi \$28.25

- Homemade Chicken Parm served over penne pasta with garlic bread
- Mahi Cooked in a light lemon, white wine, and caper sauce over wilted greens and rice

## Chicken Chesapeake or Seafood Diablo \$32.25

- Hand Breaded and pan-fried chicken topped with our award-winning crab imperial, vegetable medley and macaroni and cheese
- Crab, Shrimp, and Scallops sauteed with peppers and onions, over pasta with spicy marinara sauce and garlic bread

## Maryland Special or 14oz Ribeye \$36.25

- Full Rack of Ribs with 6oz Jumbo lump Crab Cake, served with French Fries and Coleslaw
- 14 oz hand cut Ribeye cooked to your liking with loaded baked potato and vegetable medley

## Appetizers

Soup or Salad- MD Crab, Cream of Crab, Seafood Bisque, Gumbo, House, Greek, Caesar Crab Dip Crab Stuffed Mushrooms

Crab Stuffed Mushrooms
Shrimp and Goat Cheese Balls
Salt Pond Oysters (raw)

#### Dessert

Lemon Crunch Cake Chocolate Lovin Spoon Cake Brownie Sundae Carrot Cake





# 3 Course Lunch \$22.25

11am-4pm

## Starter

(choose one)

Salad- Garden, Greek, Caesar
Soup- MD Crab, Cream of
Crab, Gumbo, Seafood Bisque
Crab Dip
Shrimp Cocktail

# Entrée

(choose one)

Sesame Salmon Salad Tuna Melt Rockfish Tacos French Dip Chicken Caesar Wrap

## Dessert

(choose one)

Lemon Crunch Cake
Chocolate Lovin Spoon
Cake
Carrot Cake
Brownie Sundae