

STARTERS

FRESH MOZZARELLA, RIPE TOMATO AND BASIL LEAVES 9

Drizzled with Balsamic Vinaigrette

FRIED GREEN TOMATO CRAB STACK 13

With Pear Rémoûlade

FRESH CRISP CALAMARI AND SHRIMP 11

With Cajun Rémoûlade Sauce, Thai Chili Sauce and Vodka Sauce

BACON WRAPPED BBQ SHRIMP 11

With Hawaiian BBQ Sauce and Tropical Pineapple Salsa

CRAB BAKE, ALL LUMP 14

With creamy Butter

ACCOMACK OYSTER SAMPLER 12

2 Rockefeller • 2 Chesapeake • 2 Bienville

CHICKEN LIVERS AND WATER CHESTNUTS IN BACON 9

With Horseradish Dipping Sauce. Since 1976!

FRESH EASTERN SHORE FRIED OYSTERS 12

Tartar and Cocktail Sauces

CLASSIC SHRIMP COCKTAIL 12

Grilled and chilled Mojito Shrimp (4) garnished with fresh Pineapple and Mint

BLACKENED DAY BOAT SCALLOPS 14

On Polenta with Cilantro Oil

ASIAN BAKED SCALLOPS 14

Topped with Imperial Sauce and Seaweed Salad

CLASSIC CLAMS CASINO 10

NORI CRUSTED SEARED TUNA 14

With a Basil-Wasabi Aioli

SUCCULENT LOBSTER TEMPURA 14

With Citrus Ponzu Dipping Sauce

TONIGHT'S SMOKED IN-HOUSE FRESH FISH 12

Ask your server.

BEEF TENDERLOIN KABOB 12

Grilled with Worcestershire Glaze, Peppers and Onions

FRESH SALADS

FAGER'S ISLAND CLASSIC CAESAR ~ 9

Ms. JEAN'S SPINACH SALAD ~ 9

*With Baby Organic Spinach, Apple, Cashew Nuts,
Golden Raisins and Sun Cured Cranberries,
Creamy Honey-Dijon Dressing*

HOUSE SALAD ~ 7

*Seasonal Field Greens with Toasted Pine Nuts
and Lemon-Raspberry Vinaigrette
(with Crumbled Bleu Cheese) ~* 8

SOUPS *Created and priced daily*

MAIN COURSES

PAN SEARED ATLANTIC SALMON FROM "THE CLEAN FISH ALLIANCE" 28

Beurre Blanc. Sweet Mashed Potatoes and Vegetable

CHILEAN SEA BASS BROILED WITH PLUM-SESAME GLAZE 30

Accompanied by a Jumbo Prawn and Thai Basmati Rice and Vegetable

SWORDFISH OR TUNA

- *Sauteed with Capers, Lemon Beurre Blanc --or-- Blackened with Hot Onions 27*
 - *Oven finished and topped with Crab Imperial -- Add \$6*
With Starch and Vegetable.

SWORDFISH ITALIANO 28

Grilled with fresh Spinach, Garlic, Shallots, Chopped Tomatoes, Basil Oil and Pine Nuts over Risotto

MARYLAND STYLE JUMBO LUMP CRAB CAKES 29

Served Broiled. With Starch and Vegetable

MARYLAND STYLE CRAB CAKE COMBOS

- *One Crab Cake & Three Seared Scallops 27*
- *One Crab Cake & Lobster Tempura 29*
With Starch and Vegetable
- *One Crab Cake & Fried Oysters*
- *Wine Recommendation - Chateau Coustat Graves Blanc 9/Glass*

COLD WATER MAINE LOBSTER TAIL 39

Baked Russet Burbank Potato and Vegetable

6 oz. HOUSE CUT "ALL NATURAL" FILET COMBINATIONS

- *Crab Cake 36*
 - *Three Seared Scallops 36*
 - *Lobster Tempura 38*
 - *Fried Oysters 36*
- With Starch and Vegetable*

SURF & TURF - 39

"All Natural" Beef Tenderloin Filet with Wild Mushroom Ragout and Cold Water Maine Lobster Tail. Baked Russet Burbank Potato and Vegetable

8 oz. "ALL NATURAL" BEEF TENDERLOIN FILET 34

With Caramelized Onion, Mashed Potatoes and Vegetable

HERBED BLEU CHEESE CRUSTED "ALL NATURAL" NEW YORK STRIP STEAK 36

Char-Broiled 14 oz. Aged Angus, with Sauce Bordelaise. Mashed Potatoes and Vegetable

PRIME RIB with Fresh Shaved Horseradish 37

A House Star since 1976! With Starch and Vegetable

Wine Recommendation - Cline Ancient Vines Zinfandel 8/Glass

ORIGINAL CRISPY ROASTED DUCKLING 24

Semi-boned with Orange Sauce and Candied Walnuts. Sweet Mashed Potatoes and Vegetable

ORGANIC CHICKEN BREASTS THAI CURRY STYLE 24

Thai Basmati Rice with Snow Peas

ORGANIC CHICKEN BREASTS WITH VODKA CREAM SAUCE OVER PASTA 24

THE VEGETARIAN

Risotto with Mixed Vegetables, Romano Cheese and Fresh Basil 18

- *Topped with Lobster Tempura 31*
- *Topped with Three Seared Scallops 26*