

Appetizers

Sea

Clams Casino

Six baked Top Neck Clams topped with a rich compound butter and crispy apple wood smoked bacon. **\$8.95**

Shrimp Tempura

Four jumbo North Carolina shrimp coated in a crispy tempura batter, served with an Asian seaweed salad and sweet & sour sauce. **\$7.50**

Calamari Putanesca

Sautéed fresh calamari with capers and olives in a spicy marinara sauce, served with a creamy polenta. **\$7.25**

Crab and Artichoke Dip

Morsels of lump crabmeat and tender artichokes, folded into cream cheese with a hint of sherry and fresh herbs. Served with a toasted baguette. **\$6.50**

Land

Wild Mushroom Beggar's Purse

A combination of wild and exotic mushrooms sautéed and folded into a delicate crepe with a morsel of goat cheese, served with a Pinot Noir reduction sauce. **\$9.95**

The Portabella Pizza

An award winning recipe from your chef prepared at The Kennett Square Mushroom Festival, PA. A cornmeal dusted portabella topped with Fontina cheese, grilled onion, Serrano Ham and laced with a ripe tomato coulis. **\$7.95**

Champagne Risotto

Creamy Arborio rice simmered in sparkling wine then folded with tender asparagus and proscuitto ham, topped with Reggiano cheese and laced with balsamic syrup. **\$6.50**

Salads

The Caesar

Crisp hearts of Romaine tossed with grated Parmesan cheese and garlic toasted croutons, in a tangy Caesar dressing. **\$6.95**

Add Chicken **\$9.95**

Add Shrimp **\$12.95**

Blackened Tuna

Fresh Ahi tuna steak coated in a blend of Creole seasonings and lightly blackened, served on a bed of crisp lettuces with sliced avocado, tomato wedges and Dijon vinaigrette. **\$15.95**

Salad on Salad

House salad topped with a heaping portion of chicken, tuna or egg salad and your choice of dressing **\$7.95**

Try a triple bogey- all three salads **\$11.50**

Add shrimp salad **\$4.95**

Lo-carb option- flame grilled burger with bleu cheese **\$9.95**

Tenderloin Salad

Organic field greens topped with grilled beef tenderloin, sun-dried tomatoes, sliced mushrooms, bleu cheese crumbles and toasted pine nuts. Dressed with white balsamic vinaigrette. **\$15.95**

Crofton Cobb

A blend of greens arranged with diced tomatoes, avocado, bacon bits, sliced egg and grilled chicken with your choice of dressing. **\$13.25**

Half portion **\$7.95**

Maryland Crab Cake Salad

Traditional jumbo lump crab cake resting on a Parmesan crisp, with hearts of romaine, tomato wedges and fresh corn-roasted pepper vinaigrette. **\$16.95**

Soups

| | Bowl | Cup |
|-----------------------------|--------|--------|
| Southern Maryland Crab Soup | \$4.50 | \$3.95 |
| Soup of the Day | \$3.95 | \$3.45 |

We use whole eggs in our Caesar dressing. Please inform your server of any food allergies you may have.