

Appetizers

Maryland Crab Cakes 14

Jumbo lump crab meat seasoned with spices and garnished with greens and red pepper coulis

Tiger Prawn Sauté 14

Four tiger prawns sautéed with parsley, basil, thyme, olive oil, garlic, white wine and a touch of lemon

Fried Calamari 9

Small squid lightly breaded, flashed in hot oil and tossed with Romano cheese
Served with spicy marinara sauce and lemon aioli

Eastern Shore Peel & Eat Beer Boiled Shrimp

Beer boiled shrimp tossed with Old Bay seasoning, served warm with cocktail sauce and lemon aioli

½ lb. 9

1 lb. 16

Grilled Alaskan King Crab 15

Grilled king crab legs topped with brandy mustard sauce

Cold Water Shrimp Cocktail 15

Fresh shrimp served with our special house cocktail sauce

Monterey Seafood Dip 10

Shrimp, crab, lobster and marinara sauce blended with four cheeses and served with crisp lavash

Louisiana Fried Shrimp 13

Flash fried jumbo shrimp with lemon, traditional cocktail sauce and brandy mustard sauce

Salads

Oyster Bar Garden Salad 8

Field greens, garnished with red onions, peppers, roma tomatoes, carrots and cucumbers with your choice of dressing

Aegean Grilled Squid Salad 11

Young squid marinated for two days in herbs then grilled and served with mixed greens and tomato concasse

Fried Langostino Salad 12

Langostinos lightly breaded and flash-fried, served with spicy garlic sauce, mixed greens and pico de gallo

Louisiana Popcorn Chicken Salad 10

Tender fried chicken breast pieces served over mixed greens with tomato concasse and choice of dressing

SOUPS

New England Clam Chowder 6

Caribbean Seafood Chowder 7

Cioppino 16

Scallops, lobster, shrimp, clams, mussels and halibut in a hearty tomato broth

Pasta

Jumbo Shrimp with Spicy Red Peppers and Roma Tomato Sauce 16

Tossed with olive oil and linguine

Pan Roasted Chicken Scampi 15

Grilled chicken breast roasted in garlic cream sauce and served over fettuccine pasta

Cajun Blackened Scallops 16

Blackened scallops drizzled with sweet mandarin glaze served with Cajun pasta

Gnocchi Asiago Primavera 15

Potato gnocchi stuffed with Asiago cheese and sautéed with garlic and fresh vegetables, tossed in a lemon Pomodoro sauce with fresh cream

Oysters on the Rocks

Half Dozen 10

Dozen 18

Crushed ice with horseradish, cocktail sauce and lemon

Your choice

Blue Point Oysters

Fanny Bay Oysters Sunset Beach Oysters

or

Fried Malpeque Oysters

Lightly buttered, flash-fried and served with lemon aioli

“O” Shooters 4

Bluepoint Oyster with your choice of shot

Bloody Mary

Spicy tomato and vodka

Tequila Lime

Jalapeño, mango and tequila

Louisiana

Tabasco, lemon and pepper vodka

Steamers

Steamed Little Neck Clams 14

Your choice of

White - White wine, garlic and butter

Red - Marinara and red pepper

Green - Pesto and white wine

Steamed New Zealand Mussels 12

Tomato, olive oil, garlic and marinara

Fresh Seafood

Served with choice of saffron risotto cake
steamed rice or fried potato wedges with smoked sea salt

Grilled Halibut 18

Grilled to perfection, served with wilted spinach and a champagne reduction

Poached Salmon 16

Ocean caught salmon steeped in white wine, sliced fresh fennel and fresh tarragon
served over wilted vegetables

Blackened Mahi Mahi 16

Apricot quarters, mandarin oranges and sun dried tomato vinaigrette

Roasted Mummy Shrimp Brochettes 17

Tiger prawns wrapped with smoked bacon, pan roasted with honey-lemon sauce
served over sautéed spinach

From The Broiler

Grilled Lobster Tail 21

Basted with lobster barbecue sauce and served over wilted vegetables

Surf and Turf 31

Grilled filet medallions and barbecue lobster tail with sautéed spinach

Desserts

Tiramisu 5

Espresso soaked lady fingers and mascarpone cheese

New York Style Cheesecake 5

Served with fresh berries

