

Appetizers

Cream Of Crab And Asparagus Soup, Cup 5.

Smoked Seafood Sampler 14.
Scallops, Shrimp, Oysters, Salmon And White Fish

Duck Springroll 10.
Slow Roasted Duckling And Asian Vegetables
With Ponzu And Chili Sauce

Chesapeake Colossal Crab Cocktail 12.
Seasoned Crabmeat With Arugula
And A Country Mustard Creme Freche

Beef Or Tuna Carpaccio 12.
With Green Onion Relish, Capers, Asiago And Arugula

Tuna Sashimi 12.
With Wakami, Wasabi, Ponzu And Sirachi Sauce

Fried Calamari 10.
With Sweet Chili, Spicy Plum And Remoulade

Stuffed Portabella 12.
With Crab Meat, Spinach, Roasted Red Pepper And Mozzarella

Chef's Crab Dip 14.

Assorted Cheeses 14.
Asiago, Manchego, Gorg, Chivre And Artisan Breads

Oysters

Oyster Stew 8.

Oyster Rockefeller 12.
6 Topped With Spinach, Bacon and Cheese Blend

Baked Oysters Carbonara 12.
6 Oysters Topped With Parmesan And Prosciutto

Baked Oysters Imperial 12.
4 Oysters Topped With Crab Imperial

Chipotle Bbq Oysters 10.
6 Oysters With A Sweet And Spicy Bbq Sauce

Panko Fried Oysters 12.
4 Oysters With A Deviled Chipotle Dipping Sauce

Chilled

Chilled Raw Oysters With Wasabi Caviar 12.
6 Half Shells Topped With Caviar Tossed In Japanese Horseradish

Raw Half Shell ~ Half Dozen Oysters 8.

Oysters Carpaccio 10.
6 Raw With Green Onion Relish, Capers And Asiago Cheese

Oysters "Shooter Style" 10.
6 Raw Topped With Vodka Infused Chili Sauce

Oysters Mignonette 10.
6 Raw With Champagne Vinegar And Shallots

Oysters And Champagne 16.
6 Raw With A 187ml Bottle Of Chandon Brut

D I N N E R

Salads

"Steak House" Salad 8.
Iceberg Lettuce, Tomato, Prosciutto And California Gorg Dressing

Baby Spinach Salad 7.
With Bacon, Mushrooms, Walnuts, Tomato, Egg
And Warm Bacon Dressing

Garden Salad 5.
Mixed Greens And Garden Vegetables

Small Caesar Salad 5.
Romaine Lettuce And Croutons

Caprese Salad 8.
Tomato, Buffalo Mozzarella, Fresh Basil,
Olive Oil And Balsamic Reduction

Entrees

Grilled 8oz Filet Mignon 30.

Rubbed Club Steak 29.
Grilled 16 Oz With House Dry Rub And Gorg Dressing

Grilled 12oz Prime N.Y. Strip 31.

Grilled 12oz Prime N.Y. Strip 35.
With Roasted Garlic And Portabella Demi

Tournedos Imperial 28.
Filet Mignon Medallions Topped With Crab Imperial,
On A Bed Of Sauteed Spinach And Mushrooms Finished With Mozzarella

16oz Grilled Delmonico Steak 28.
With Roasted Garlic Stock, Sauteed Mushrooms And Onions

Broiled Lamb Loin 29.
Applewood Smoked Bacon Wrapped Loin
With Garlic Whipped Potato And Balsamic And Gorg Demi

Grilled Duckling Breast 24.
With Crab Pesto Risotto, Fresh Buffalo Mozzarella,
Cherry Tomato And A Sundried Tomato Vinaigrette

14 Oz London Broil 25.
Over Garlic Mashed Potato With A Portabella Mushroom Sauce

Sirloin And Seafood Au Poivre 26.
Grilled Sirloin, Two Jumbo Shrimp And A Jumbo Scallop
In A Brandy Peppercorn Sauce

Veal And Shrimp Saltimbocca 27.
Veal Tenderloin And Colossal Shrimp With Prosciutto,
Sweet Marsala, Sage And Potato Croquette

Sesame And Black Pepper Crusted Ahi Tuna 22.
Pan Seared And Served Rare With Wakami And Cellophane Soy Noodles

Glazed Salmon Miso 19.
Sweet And Sour Chili Glazed Fillet With Jasmine Rice,
Asian White Clams And Sweet White Miso Broth

Sherried Chicken And Crab 21.
Sauteed Chicken Breast With Colossal Crab, Mushrooms
And Prosciutto In A Sherry Cream Sauce With Jasmine Rice

Scallops In Bacon 22.
Pan Seared Scallops Wrapped In Applewood Smoked Bacon
With Pan Roasted Corn Cream Sauce

Grilled Halibut 29.
With Cremini Mushroom Risotto, Colossal Crab,
Grilled Asparagus, Mushroom, And Crab Veloute

Surf And Turf 80.
14oz Lobster Tail And 8oz Filet Mignon

King Surf And Turf 100.
14 oz Lobster Tail Topped With Crab Imperial And A 8oz Filet Mignon
Topped With A Crab Cake And A Brandy Peppercorn Cream Sauce

Chef's Crab Cake Du Jour 24.

