

# VALENTINE'S DAY MENU

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## CRAB & ARTICHOKE DIP

CREAMY, LOADED WITH CRAB AND ARTICHOKE, SERVED WITH TOASTED BAGUETTES 14.95

## OYSTERS

CHOOSE YOUR PREPARATION....FRESHLY SHUCKED AND RAW 11.95, BREADED AND FRIED 13.95, OR ROCKEFELLER (3 CHEESE AND SPINACH BLEND) 13.95

## MOZZARELLA WEDGES

HAND BREADED AND LIGHTLY FRIED WITH HOMEMADE MARINARA SAUCE 10.95

## FRIED CALAMARI

FRESH, LIGHTLY COATED, FLASH FRIED & SERVED WITH MARINARA SAUCE 12.95

## BACON WRAPPED SCALLOPS

TENDER AND BUTTERY SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON WITH A SWEET AND SAVORY ORANGE CHILI MARMALADE 16.95

## SOUPS

### CREAM OF CRAB SOUP

RICH AND CREAMY, DELICATELY SEASONED SOUP WITH LUMPS OF CRAB MEAT  
CUP 7/ BOWL 9

### SOUP OF THE DAY

CHEF'S CREATION WITH FRESH INGREDIENTS AND STOCK  
ASK YOUR SERVER FOR OUR SOUP CHOICES AND SIZES

## SALADS

❖ ADD YOUR CHOICE OF PROTEIN SALMON \$8, SHRIMP \$6, CHICKEN \$6, CRAB CAKE \$MKT, SCALLOPS \$16 ❖  
ADD ON PRICES ONLY APPLY TO ENTRÉE SALADS

### CLASSIC CAESAR

CRISP HEARTS OF ROMAINE, GARLIC CROUTONS, PECORINO-ROMANO GRATED CHEESE AND OUR HOMEMADE CAESAR DRESSING 9.95  
ADD ANCHOVIES \$2

### WEDGE SALAD

CRISP ICEBERG LETTUCE, TOMATOES, BACON, RED ONION, & BLUE CHEESE CRUMBLES. 10.95  
CHOOSE BALSAMIC VINAIGRETTE OR BLUE CHEESE DRESSING

## ENTRÉES

ENTRÉES SERVED WITH A CHOICE OF ONE SIDE ITEM. ADD ON A HOUSE OR CAESAR SALAD FOR \$2.00

### COLOSSAL CRAB CAKE

AWARD WINNING JUMBO LUMP CRAB CAKE BROILED WITH OUR SPECIAL BLEND OF SPICES 30.95

### SCALLOPS

SLIGHTLY SWEET, DELICATE, BUTTERY U-10 SCALLOPS BROILED WITH OUR HOUSE SEASONING 36.95

### STUFFED FLOUNDER

FRESH FLOUNDER STUFFED WITH HOMEMADE CRAB IMPERIAL AND TOPPED WITH OUR CREAMY SEAFOOD SAUCE 28.95

### BOURBON SALMON

BAKED WITH A BUTTERY BOURBON GLAZE HIGHLIGHTED WITH HINTS OF FRESH ORANGE JUICE AND BROWN SUGAR. 23.95  
SERVED WITH A CHOICE ON ONE SIDE

### CHICKEN CHESAPEAKE

JUICY CHICKEN BREAST TOPPED WITH JUMBO LUMP CRAB AND AN OLD BAY CREAM SAUCE 23.95  
CHOOSE 2 SIDES

### LOBSTER WELLINGTON

COLD WATER LOBSTER TAIL WRAPPED IN PUFF PASTRY CRADLED WITH A MUSHROOM, SPINACH AND HERB DUXELLES THEN BAKED GOLDEN BROWN. 28.95  
SERVED WITH WARM MELTED BUTTER

### SNOW CRAB CLUSTERS

1LB - 29.95 / 2LBS -55.00 SNOW CRAB MEAT KNOWN FOR ITS RICH, SWEET FLAVOR AND DELICATELY TENDER

### FRIED SHRIMP & OYSTER PLATTER

FRESHLY BREADED JUMBO SHRIMP & OYSTERS 26.95

### BROILED PLATTER

4OZ JUMBO LUMP CRAB CAKE, TWO CRAB IMPERIAL STUFFED SHRIMP, AND FRESH CATCH OF THE DAY 36.95

### FETTUCINE ALFREDO

TOP WITH YOUR CHOICE OF CHICKEN \$6, SHRIMP \$6 OR JUMBO LUMP CRAB \$11 14.95

### STEAMED SEAFOOD PLATTER

A TRIO OF STEAMED SNOW CRAB LEGS, SHRIMP & CLAMS WITH DRAWN BUTTER 32.95  
SERVED WITH A CHOICE OF ONE SIDE

### FRESH HALIBUT AND CORN RISOTTO

FRESH BROILED HALIBUT SPRINKLED WITH A PARMESAN BREAD CRUMB, ATOP A SWEET CORN RISOTTO AND GARNISHED WITH A SWEET CORN RELISH. 28.95  
NO ADDITIONAL SIDE INCLUDED

## SURF & TURF

### FILET MIGNON

8OZ OF AGED ANGUS BEEF, OUR MOST TENDER CUT 30.95

### PRIME RIB

AGED ANGUS BEEF SLOW ROASTED WITH OUR SPECIAL RUB, AU JUS AND HORSE RADISH SAUCE. 32.95  
SMOTHER WITH CRAB AND SWISS FONDUE

### SMOTHERED PRIME RIB

JUMBO LUMP CRAB WITH CRAB AND SWISS FONDUE SAUCE 40.95

### MARYLANDER

8OZ FILET MIGNON PAIRED WITH A 4OZ JUMBO LUMP CRAB CAKE 46.95

### NORTHERNER AT HEART

8OZ FILET MIGNON PAIRED WITH A COLD WATER LOBSTER TAIL 52.95

### MASON - DIXON COMBO

OUR FILET MIGNON WITH A JUMBO LUMP CRAB CAKE AND A SIX-OUNCE LOBSTER TAIL 65.95

## ADD - ON

↔ ONLY AVAILABLE WITH AN ENTRÉE ↔

### ADD SHRIMP

5 JUMBO GRILLED SHRIMP \$6

### ADD CRAB CAKE

4OZ JUMBO LUMP CRAB CAKE \$19

### ADD SCALLOPS

4OZ OF U-10 SCALLOPS \$16

### ADD LOBSTER TAIL

23.00

PRICES AND AVAILABILITY ARE SUBJECT TO CHANGE