

Appetizers

Crab Dip-Topped with melted cheddar jack and served with crusty bread, avocado chips and house salsa \$14

Baked Brie and Fruit w/ Crusty Bread \$13

Grandma's Jumbo Garlic Shrimp (4)-Simply presented on toasted slice of French Bread \$13.75

Prince Edward Island Mussels-Pan roasted & simmered with Andouille sausage, Tomato, white wine & garlic butter, with crusty bread \$14

Clams Casino (6)-Top neck clams topped with garlic butter, bread crumbs, Applewood bacon, and melted provolone \$13

Twin Kabobs of Filet Mignon-On grilled bread with thin russet fries
Dusted with steak seasoning, horseradish tiger sauce and
House made steak sauce \$14

Eggplant tower-Parmesan breaded & layered with hand pulled mozzarella
Set in a pool of pink caper sauce \$12.95

Crispy Calamari-With a trio of sauces-Thai chili, Hawaiian BBQ
And marinara \$12.50

Ancho Dusted Wings-With chipotle & bleu cheese aioli, celery sticks \$10.50

Soup

Classic Maryland Crab Soup- Reg\$7.50 Sm \$5
Chef's soup-priced daily

Salads

Classic Caesar

Hearts of Romaine, homemade croutons,
Parmesan & creamy roasted garlic dressing \$10

Large House Garden Salad

With full complement of the freshest vegetables \$9.00
Add Bleu cheese, \$1.00

Greek Salad

A traditional presentation of fresh and marinated vegetables,
Feta and greens with oregano and red wine vinaigrette \$12.95

Tomato Mozzarella

Vine ripe tomatoes topped with fresh mozzarella and drizzled with
Basil oil and balsamic reduction \$10.95

Wedge Salad

Wedge of iceberg topped with bleu cheese dressing, cherry tomatoes,
Bacon and bleu crumbles \$11.95

Entrees

Salmon-Pan seared and topped with 2 jumbo shrimp and toasted pine nuts
Simmered in dill beurre blanc \$27.95

Twin Crab Cakes a la Maryland.....Island Tartar \$33.50

Twin Jumbo Soft Crabs-Chef's choice of treatment Priced accordingly

Broiled New England Cod-Topped with lumps of crab and hearts of palm, simmered
In a citrus and mango buerre blanc \$27.95

Chicken Scaloppine a la Pistachio-Boneless chicken scaloppini sautéed w/
Mushrooms, prosciutto & pistachio nuts in a Madeira wine demi glace
Touched with cream over wild mushroom raviolis \$27.95

Organic Vegetable Pasta with Portabella in cream sauce \$17.95

Herbed Bleu Cheese Crusted All Natural New York Strip Steak-Char-broiled
12 oz aged Angus, with sauce Bordelaise \$32.95

Petite Filet Mignon(7 oz)- demi glace, hotel butter, and crispy
fried onions \$32.95
*with a Maryland Crab Cake add \$8
*with BBQ Shrimp add \$7
*with 3 fried oysters add \$8

Twin Bone In Center Cut Pork Loin Chops-Topped with crispy pancetta,
Mozzarella burrata, a touch of marinara and demi glace, fresh herbs,
And Chef's choice of starch \$27

Drummer's Seafood Trio-A Maryland style crab cake, BBQ shrimp, and broiled cod
Touched with nuerre blanc. Tartar sauce \$32.95

Low Country Steamer Pot-Jumbo shrimp, mussels, Andouille sausage, corn on
The cob, potatoes, onions, lemon, bay leaf, Natural Light \$26.95

**All Served with appropriate accompaniment
(Small House Salad \$6.50)**



Outstanding House Deserts