

## Appetizers

- Crab Dip - Topped with melted cheddar jack, served with crusty bread, avocado chips and house salsa \$14
- Baked Brie and Fruit with Crusty Bread \$13
- Grandma's Jumbo Garlic Shrimp (4) - Simply presented on toasted sliced French bread \$13.75
- Prince Edward Island Mussels - Pan roasted and simmered with Andouille sausage, tomato, white wine and garlic butter, with crusty bread \$14
- 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, and celery sticks \$10.50
- Smoked Salmon "Sundae" - In house prepared hot smoked salmon and cream cheese spread topped with diced red onion, hard boiled egg, capers, chives and a dollop of horseradish sour cream, grilled bread, stoned wheat thins and lemon. Perfect to share! \$12.95

## Soups

- Classic Maryland Crab Soup      Regular \$7.50      Smaller \$5
- Chef's Soup      Priced Daily

## Salads

### Classic Caesar

Hearts of romaine, homemade croutons, parmesan & creamy roasted garlic dressing \$10

### Tomato Mozzarella

Basil oil and balsamic glaze, cracked pepper and sea salt \$10

### Large House Garden Salad

With a full complement of the freshest vegetables \$9 (add Bleu Cheese, \$1)

### Wedge Salad

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

### Al Fresco Salad

Blackened scallops on organic field greens garnished with roasted beets, hearts of palm, lychee fruit and raspberry vinaigrette ...Priced Daily

### Greek Salad

A renewed presentation of an old favorite including fresh and marinated vegetables, feta, oregano, and red wine vinaigrette \$12.95

# Entrees

**Salmon**—Pan seared, topped with 2 jumbo shrimp & toasted pine nuts, simmered in a pomegranate purée & citrus beurre blanc, set on a sauté of sliced fingerling potatoes, roasted beets and broccoli rabe \$27.95

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

**Twin Soft Shell Crabs** - Touched with lemon and chive buerre blanc and accompanied by pickled ginger and watermelon salad, cucumber and red onion salad, and Chef's choice starch ...Priced Daily

**Broiled New England Cod** - Horseradish, Dijon and panko crusted, topped with olive tapenade, charred long stem artichoke heart, tomato salsa and grilled lemon \$24

**Chicken Scaloppini a la Pistachio** - Boneless chicken scaloppini sautéed with mushrooms, prosciutto, and pistachio nuts in a Madeira wine demi-glace touched with cream over wild mushroom raviolis \$27.95

**5\*3\*2 Ramen Noodle Bowl** - 5 shrimp, 3 pork dumplings, 2 fried chicken wings, julienne cut vegetables and ramen noodles bathed in lemongrass and ginger accented miso broth, cilantro, togarashi spice \$22

**Petit Filet Mignon** - (8 oz.) demi-glace, hotel butter, and crispy fried onions \$32.95

♦with a Maryland Crab Cake add \$9

♦with BBQ Shrimp add \$7

♦with a Soft Crab add \$9

**Drummer's Seafood Grand Slam** - a Maryland style crab cake, with tartar sauce, BBQ shrimp and scallops, broiled cod touched with beurre blanc \$32.95

**Surf & Surf** - Crab cake and a soft shell crab with Island tartar and lemon chive buerre blanc ...Priced Daily

**Pennette Alle Vongole** - Clams, mini penne pasta, crispy chunks of pancetta, white wine, and Grandma's tomato marinara highlighted with tender fat strips of clams, garnished with fresh parsley, shaved Parmesan, and a drizzle of extra virgin olive oil...crushed red pepper upon request \$24

All served with appropriate accompaniment. (Small House Salad \$6.50)



## Outstanding In House Desserts