



### Appetizers

#### Crab and Spinach Dip

A creamy blend of crab, spinach, mozzarella, parmesan, and cream cheese, served with tortilla chips. 12

#### Calamari

Cornmeal crusted and flash fried, tossed with sweet peppers and onions, served with marinara. 12

#### Rib Bites (GF)

A sample of our BBQ ribs topped with scallions. 12

#### Mini Crab Cakes

Three mini cakes served with herb aioli and cajun remoulade. 12.5

### Soup & Salads

#### Chicken Tortilla Soup

Chunks of blackened chicken, carrots, onions, and celery in a creamy chicken stock, topped with strips of tortilla, pico de gallo, and sour cream. 6

#### Soup of the Day

Ask your server for details. 6

#### Old Town

Mixed greens, plum marinated chicken, sun-dried tomatoes, red peppers, walnuts, roma tomatoes, gorgonzola cheese, carrots, croutons, and granny smith apples tossed in balsamic vinaigrette. 12

### Entrees

#### New York Strip (GF)

Hand carved 12-ounce Black Angus steak, topped with burgundy shallot compound butter. 29

#### Crab Cake Platter

Two broiled jumbo lump crab cakes, topped with roasted red pepper cream sauce. Market Price

#### Crab Stuffed Shrimp

Broiled shrimp stuffed with crabmeat and topped with beurre blanc. Served with redskin mashed potatoes and asparagus. 23

#### Glazed Salmon (GF)

Fresh grilled salmon coated with a sweet honey and red wine glaze, topped with a cucumber bell pepper relish. 21

#### Roasted Chicken

Two bone-in herb crusted chicken breasts, finished with brown butter sauce. 16

Entrees above are served with a choice of starch and mixed sautéed vegetables.

#### Seafood Carbonara

Lobster, shrimp, and scallops tossed in a champagne cream sauce, linguini, and bacon bits, topped with pico de gallo, and parmesan cheese. 20

#### Blackened Alfredo

Penne pasta tossed in Santa Fe alfredo, pico de gallo, and parmesan cheese. With Shrimp 18, with Chicken 17, with Portabella Mushroom 16.