

From The Sea

English Style Cod

Cod loin topped with buttered breadcrumbs and baked in butter & white wine. \$16.95

Honey Glazed Salmon

Fresh Atlantic salmon fillet baked with fresh herbs and honey. \$16.50

Sesame Ginger Ahi

Fresh Ahi Tuna steak seared with cracked peppercorn and toasted sesame seeds, and drizzled with a sesame ginger sauce. \$16.99

Jumbo Fried Shrimp

Jumbo shrimp golden fried, served with lemon and cocktail dipping sauce. \$17.95

Herb Grilled Mahi Mahi

Fresh mahi mahi fillet brushed with an herb & garlic rub and fire grilled. \$18.50

Potato Crusted Cod

Two cod fillets hand breaded with crispy potato flakes and fried to perfection. \$14.95

Crab Stuffed Flounder

Fresh flounder fillet stuffed with crab stuffing and baked with a light butter wine sauce. \$18.95

Crab Cakes

A generous portion of crab is what you will find in two homemade cakes. \$16.95

Crab Stuffed Shrimp

Jumbo shrimp baked with crab stuffing and a creamy lobster sauce. \$19.95

Alaskan King Crab Legs

1 ½ pounds of steamed jumbo Alaskan King crab legs served with drawn butter. \$27.99

Seafood Platter

A delicious combination of fried shrimp, baked cod, and a crab cake. \$19.99

South African Lobster Tail

An 8oz tail broiled to perfection with a side of drawn butter and lemon. \$29.95

Land & Sea

Smothered Chicken & Shrimp

Grilled Chicken Breast & Jumbo fried shrimp topped with sautéed peppers, mushroom, and onions with melted cheddar and provolone cheeses. \$16.95

Steak & Shrimp Scampi

Fire grilled 8oz New York Strip topped with sautéed butter & garlic shrimp scampi. \$21.95

Surf & Turf

A wonderful combination, a South African lobster tail paired with a fire grilled 8oz center cut filet mignon. \$39.99

Maryland Surf & Turf

USDA Choice New York Strip Steak with your choice of Jumbo fried shrimp or crab cake. \$21.99