

## Dinner Entrees

*served with your choice of salad*

(add \$1.00 for Salad-du-Jour)

### **Blackened Salmon** 27.50

blackened salmon topped with bleu-cheese glaze, served on scallion mashed potatoes and garnished with mixed greens

### **Miso-Glazed Salmon** 27.50

with sriracha aioli and wasabi sauce, topped with a carrot and kaiware sprout slaw, served with jasmine rice

### **Seabass** 33.50

golden grilled with garlic butter, finished with roasted red pepper romesco sauce and grilled asparagus (gluten free)

### **Jambalaya** 27.50

shrimp, Andouille sausage and chicken in highly seasoned rice and garnished with a crab piece

### **Thai Tilapia** 20.50

crispy sesame crusted, served with Thai tartar, fresh lime, Asian cucumber slaw and jasmine rice

### **Fish and Chips** 19.50

lightly beer battered tilapia and house made chips served with jalapeno tartar and malt vinegar

### **Grilled Rainbow Trout** 26.50

Herb-grilled and topped with a mixed wild mushroom sauté and flashed spinach

### **Filet Mignon**

6oz. 33.50      8oz. 38.50

grilled with garlic butter, served on scallion mashed potatoes with red wine sauce and grilled asparagus (gluten free)

### **Cioppino** 32.50

clams, mussels, shrimp, scallops, whitefish and a crab claw in a flavorful tomato based broth, served with crusty bread (salad only)

*served with your choice of salad and side-du-jour*

(add \$1.00 for Salad-du-Jour)

### **Almond Walleye**

Almond herb crusted Canadian Walleye served with house jalapeno tartar 26.50

### **Mediterranean Tuna Steak\***

fresh herb-grilled, topped with a grape tomato, olive, caper and garlic white wine pan sauce (gluten free) 27.50

### **Combo Platter**

a combo of our famous Maryland crab cake, Almond Walleye and grilled scallops with a side of our house jalapeno tartar 32.50

### **Perch Piccata**

pan sautéed with lemon & capers OR fried with seasoned breading 27.50

### **Greek Shrimp Scampi**

sautéed wild caught shrimp with garlic, wine, tomato, olive feta cheese and fresh basil (gluten free) 28.50

### **Ocean Scallops**

crispy seared on flashed spinach arugula mix and drizzled with jalapeno tartar and chipotle sour crème 32.50

### **Crab Stuffed Whitefish**

with dill-caper hollandaise 28.50

### **Chicken Saltimboca**

Sautéed chicken breast with fresh sage, prosciutto and marsala 21.50

### **Orange Almond Chicken**

almond-crusted chicken breast served on fresh orange vinaigrette, accompanied with a crispy warm boursin cheese medallion 22.50

### **Maryland Crab Cakes**

two (2) lightly seasoned and loaded with crab 31.50

### **Alaskan King Crab Legs**

jumbo legs steamed to perfection served with drawn butter and lemon (gluten free) *market price*

### **Australian Lobster Tail**

served with lemon and drawn butter (gluten free) *market price*

### **Tournedoes Louis Armstrong**

two 4oz filet medallions grilled, topped with 2 jumbo blackened shrimp, and drizzled with port wine sauce 40.50

## Create Your Own Surf-n-Turf

Add a crab leg to any entrée .....26,50

Add a filet to any entrée 6oz.....20,50

8oz.....25,50

## The Lighter Side

### **Baja Fish Tacos**

blackened tilapia in grilled soft corn tortillas with lettuce, avocado, white cheese and fresh cilantro, served with side of house-made salsa and chipotle sour cream 17,50 Or Shrimp 19,50

### **Tuna Sashimi Salad\***

sesame seared tuna on a bed of mixed greens and cabbage, cucumber and carrots, with ginger vinaigrette, kaiware sprouts and side of wasabi sauce 19,50

### **Grilled Salmon Salad**

grilled salmon on greens with vegetables, apple wood smoked bacon, gorgonzola crumbles and honey mustard vinaigrette (gluten free) 19,50

### **Grilled Salmon Teriyaki Salad**

grilled teriyaki marinated salmon on a bed of mixed greens and cabbage, cucumber and carrots, with ginger vinaigrette, kaiware sprouts and side of wasabi sauce 19,50

### **Caesar Entrée Salad**

romaine lettuce with our house-made Caesar dressing and croutons, topped with choice of:  
blackened salmon 19,50 grilled shrimp 19,50 grilled chicken 17,50

### **Grilled Seafood Salad**

grilled shrimp and ocean scallops on greens and seasonal fruit with fresh citrus vinaigrette, goat cheese and pine nuts (gluten free) 19,50

### **Fish Sandwich**

Tilapia on a toasted Kaiser bun with greens, pickle and jalapeno tartar sauce – please specify if you would like your fish blackened, herb-grilled or fried, served with fries and slaw 16,50