

Dinner Entrees

already paired with vegetables, rice or potatoes and served with your choice of salad

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

Blackened Salmon 26.95

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

Miso-Glazed Salmon 26.95

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

Seabass 31.95

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

Jambalaya 26.95

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

Thai Tilapia 19.95

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

Fish and Chips 18.95

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

Grilled Rainbow Trout 25.95

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

Filet Mignon

6oz. 32.95 8oz. 37.95

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

Cioppino 30.95

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 25.95

Mediterranean Tuna Steak*

fresh herb-grilled, topped with a grape tomato, olive, caper and garlic white wine pan sauce (gluten free) 26.95

Combo Platter

a combo of our famous Maryland crab cake, Almond Walleye and grilled scallops with a side of our house jalapeno tartar 30.95

Perch Piccata

pan sautéed with lemon & capers OR fried with seasoned breading 26.95

Greek Shrimp Scampi

sautéed wild caught shrimp with garlic, wine, tomato, olive feta cheese and fresh basil (gluten free) 27.95

Ocean Scallops

crispy seared on flashed spinach arugula mix and drizzled with jalapeno tartar and chipotle sour crème 29.95

Crab Stuffed Whitefish

with dill-caper hollandaise 27.95

Chicken Saltimboca

Sautéed chicken breast with fresh sage, prosciutto and marsala 19.95

Orange Almond Chicken

almond-crusted chicken breast served on fresh orange vinaigrette, accompanied with a crispy warm boursin cheese medallion 21.95

Maryland Crab Cakes

two (2) lightly seasoned and loaded with crab 30.95

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 39.95

Create Your Own Surf-n-Turf

Add a crab leg to any entrée 22.95

Add a filet to any entrée 6oz..... 19.95

8oz.....24.95

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 15.95 Or Shrimp 16.95

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 18.95

Grilled Salmon Salad

grilled salmon on greens with vegetables, apple wood smoked bacon, gorgonzola crumbles and honey mustard vinaigrette (gluten free) 18.95

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 18.95

Caesar Entrée Salad

romaine lettuce with our house-made Caesar dressing and croutons, topped with choice of:
blackened salmon 18.95 grilled shrimp 18.95 grilled chicken 16.95

Grilled Seafood Salad

grilled shrimp and ocean scallops on greens and seasonal fruit with fresh citrus vinaigrette, goat cheese and pine nuts (gluten free) 18.95

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 14.95