

APPETIZERS

- NEW Shellfish Steampot** - littleneck clams, mussels and shrimp steamed in white wine garlic herb broth.
Garlic chesse toast for mopping up 11.99
- NEW Crab & Tomato Tart** - oven roasted plum tomatoes, basil & lump crabmeat baked on crisp flatbread crust with melted provolone & fontina cheese 9.99
- 🍷 **Gorgonzola Cheese Skins** - crisply fried potato skins topped with creamy Gorgonzola sauce, applewood smoked bacon and boom-boom sauce 7.99
- Seared Tataki Tuna** - pepper crusted, grill seared, chilled, thinly sliced sashimi style with pickled ginger, seaweed salad and two sauces 9.99
- Crab Melt "Mini Bites"** - thin slices of sour dough topped with lump crab imperial, melted fontina and provolone cheeses baked golden brown 12.99
- Crab Pretzel** - fresh soft pretzel topped with lump crab, artichoke, cream, three cheeses, baked golden brown 11.99
- Fried Calamari** - buttermilk dipped, crisply fried, served with pesto dipping sauce 9.99
- Crab Baby Cakes** - 5 lump crab balls, flash fried and served with remoulade sauce 14.99
- Shrimp & Scallop Nachos** - crisp corn tortillas with gulf shrimp, baby scallops and melted cheddar-jack cheese, sides of fresh homemade salsa and sour cream 9.99
- Shrimp Quesadilla** - shrimp, spring onions, mild chiles, two cheeses and cilantro folded between a crisp flour tortilla - with fresh homemade tomato salsa and sour cream 9.99
- Hot Crab & Artichoke Dip** - lump crabmeat, cream cheese and artichoke hearts blended with spices baked bubbling brown in a sour dough bread bowl 12.99
- Clams Casino** - freshly shucked clams topped with bacon, onion, peppers and herb butter crumbs 8.99
- 🍷 **Steamed Shrimp** - 1/2 pound, lightly seasoned, served with cocktail sauce 9.99
- Thick Slice Onion Ring Basket** - hand cut, prepared daily, great to share 7.99
- Pot Steamed Italian Style Mussels** - P.E.I. rope grown with roasted garlic herb broth.
Served with garlic cheese toast for dipping 9.99
- Fried Oysters** - freshly shucked, batter dipped, crisply fried and served with remoulade sauce 11.99
- 🍷 **Oysters Imperial** - four oysters on the half shell topped with backfin lump crab imperial and baked 11.99
- 🍷 **Steamed Oysters** - one dozen steamed open and served with melted butter 16.99
- 🍷 **Oysters "Queen Anne"** - 5 plump oysters on the half topped and baked with artichoke hearts, lump crabmeat and melted cheddar - jack cheese 11.99
- 🍷 **Oysters on the 1/2 Shell** - 1/2 dz. fresh shucked with house made mignonette or cocktail sauce 8.99
- NEW Classic Oyster Shooters** - shucked raw oyster in a shot glass with your favorite mixer:
Virgin ~ Chef Paul's housemade Bloody Mary Mix, touch of cocktail sauce & lemon \$1.50
Beer ~ Yuengling, cocktail sauce and lemon \$1.99
Vodka ~ Absolut Peppar Vodka, Bloody Mary mix and lemon \$2.99
Mexican ~ Patron Silver, Bloody Mary mix, horseradish & lemon \$3.99 Try the trio of liquors for \$7.99!

SOUPS

All soups fresh made daily

- 🍷 **Oyster Stew** - chock full of oysters - cup 5.99 bowl 6.99
- 🍷 **Maryland Style Red Crab Soup** - cup 4.99 bowl 5.99
- Chesapeake Bay Cream of Crab Soup** - cup 5.99 bowl 6.99

SALADS & SIDES

- 🍷 **Tri-Colore Salad** - baby lettuces with candied pecans, strawberries, Gorgonzola cheese and honey balsamic vinaigrette. Greens are locally grown hydroponic lettuces from Chesapeake Farms in Sudlersville 6.99
~ or add to an entrée 4.99
- 🍷 **Wedge Salad** - crisp iceberg lettuce topped with bleu cheese dressing, crisp apple wood bacon, fresh tomato and crumbled Gorgonzola 6.99 ~ or add to an entrée 4.99
- Chopped Salad** - to be made completely as listed with no alterations, substitutions or side separations!!
fresh iceberg lettuce, chopped egg, Gorgonzola cheese, avocado and crisp bacon tossed in cream vinaigrette and topped with frizzled onions 6.99 ~ or add to an entrée 4.99
- 🍷 **Caesar Salad** - crisp romaine tossed with our house made dressing 5.99
- Fresh Garden Salad** - with choice of dressing 2.99
- A la Carte** - Green Beans, Stewed Tomatoes, French Fries, Baked Potato, Creamy Mashed Potatoes & Fresh Vegetable of the Day 2.99
- 🍷 ~ Denotes a gluten free item. A separate gluten free menu is available from your server upon request.
We accept Visa, Mastercard, Discover & American Express
18% gratuity will be added to parties of 8 or more ~ No separate checks for parties of 8 or more



PASTA

All pasta is fresh made with eggs and semolina flour and cooked to order.

Shellfish Linguini

Sautéed shrimp, scallops and lump crabmeat tossed with roasted red peppers, spring onions and cilantro in lobster sherry cream sauce. With salad only 19.99

Cajun Shrimp & Scallop Pasta

Shrimp and baby sea scallops tossed with linguini and cajun cream. With salad only 17.99

Seafood Alfredo

A blend of double cream, romano cheese, fresh baby sea scallops, shrimp and crabmeat tossed with fettuccine. With salad only 19.99

♥ Heart Smart Coastal Linguini

Sauté of olive oil, wine and garlic with crabmeat, shrimp and mussels over whole wheat linguini. With salad only 19.99

♥ Grilled Vegetable Ravioli

for the vegetarian with home-made plum tomato sauce. With salad only 16.99

Add shrimp 19.99 Add jumbo lump crabmeat 21.99

BEEF

🍴 Prime Rib of Beef

Midwestern corn fed beef aged a minimum of 21 days, slowly roasted in our specially built oven to the peak of tenderness and flavor: Admiral Cut 32.99 Captain Cut 28.99 Mate 23.99

🍴 Filet Mignon

9 oz. center cut grilled to perfection 28.99

Sonny's Filet Mignon

Our center cut filet, broiled to a melt-in-your-mouth tenderness then topped with gorgonzola cream and frizzled onions 29.99

🍴 Certified Angus New York Strip Steak

14 oz. center cut, perfectly grilled 27.99

COMBOS

Prime Rib Combos

3/4 of a pound of slow roasted Prime Rib paired with your choice of seafood from below:

Crab Cake - fried or broiled 31.99

Broiled Stuffed Shrimp 34.99

Crab Imperial - "Our signature dish" 33.99

Fried Oysters 31.99

Fried Shrimp - golden brown 29.99

Broiled New Bedford Sea Scallops 29.99

Filet Combos

9 oz. grilled to perfection, paired with your choice of seafood from below:

Crab Cake - fried or broiled 36.99

Broiled Stuffed Shrimp 38.99

Crab Imperial - "Our signature dish" 38.99

Fried Oysters 37.99

Fried Shrimp - golden brown 34.99

Broiled New Bedford Sea Scallops 35.99

FRESH STEAMED LOBSTER

◆ All Lobsters may be stuffed & baked with crab imperial - 7.99 extra

🍴 Medium Whole Maine Lobster

1 lb. live from tank and steamed to order, served with drawn butter 24.99

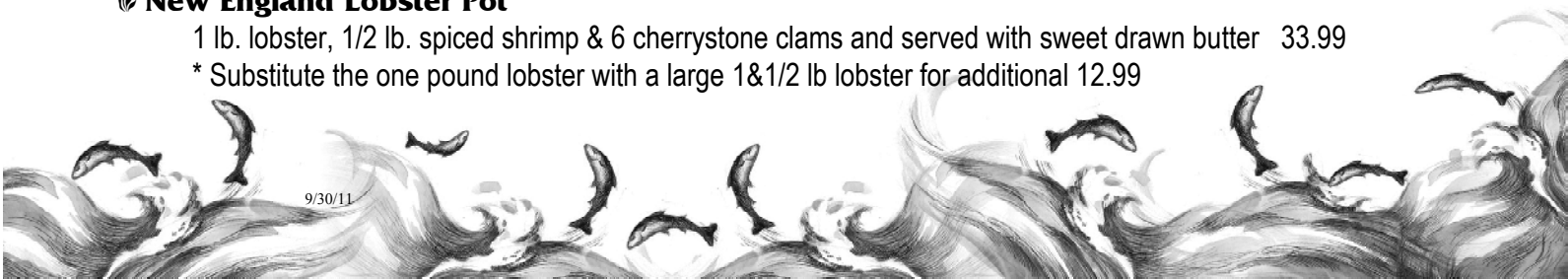
🍴 Large Whole Maine Lobster

1&1/2 lb. live from tank, steamed to order with drawn butter 32.99

🍴 New England Lobster Pot

1 lb. lobster, 1/2 lb. spiced shrimp & 6 cherrystone clams and served with sweet drawn butter 33.99

* Substitute the one pound lobster with a large 1&1/2 lb lobster for additional 12.99



TRADITIONAL FARE

No Substitutions Please

All Entrées include Hot Rolls, Butter and a choice of two of the following:
Fresh Garden Salad, Green Beans, French Fries, Baked Potato, Coleslaw,
Creamy Mashed Potatoes, Stewed Tomatoes, Applesauce, Vegetable of the Day

* * Wedge Salad may be substituted for Garden Salad for additional 4.99 * *

* * Chopped Salad may be substituted for Garden Salad for additional 4.99 * *

* * Tri-Colore Salad may be substituted for Garden Salad for additional 4.99 * *

Salad Dressing Choices: Pepper Parmesan, Honey Mustard, Creamy Gorgonzola, French,
Buttermilk Ranch, Thousand Island, Low Fat Italian, Oil & Vinegar (Red Wine or Balsamic)

Broiled Fishermans Seafood Trio

Twin Imperial Crab Stuffed Shrimp, Sea Scallops & Lump Crab Cake 29.99

Fried Fishermans Seafood Feast

Lump Crab Cake, Jumbo Shrimp, Sea Scallops, Flounder Fillet & Fried Oysters 29.99

🌿 Baked Lump Crab Imperial

Our Signature Dish - lump crabmeat topped with our delightfully creamy imperial sauce 24.99

Maryland Crab Cakes

Our own recipe, prepared daily, fried or broiled 24.99

Crab Cake Match - Start with a crab cake, fried or broiled, and choose another seafood to match your taste from choices priced below:

imperial stuffed shrimp...25.99 fried shrimp...20.99
fried oysters...22.99 broiled scallops...20.99 crab imperial...25.99

🌿 Seafood Norfolk Sautee

Fresh caught scallops, large gulf shrimp and lump crab meat sautéed in a white wine butter sauce 23.99

NEW 🌿 Garlic Crab Sautee

Jumbo lumps, roasted garlic, white wine and extra virgin olive oil 24.99

Broiled "Natural" Sea Scallops

Fresh caught, never frozen & chemical free, lightly browned with crumbs and butter 18.99

Broiled Stuffed Shrimp

Four jumbo shrimp topped with crab imperial and baked golden brown 24.99 half order 16.99

Fried Jumbo Shrimp

Jumbo shrimp, split and hand breaded, flash fried golden brown 18.99

Fried Oysters

Freshly shucked, batter dipped and crisply fried to order 19.99

Fried Sea Scallops

Lightly hand breaded and flash fried golden brown 17.99

🌿 Chicken Chesapeake

Grilled boneless chicken breast topped with lump crab imperial baked golden brown 21.99

~ FEATURED FISH ~

Wild Caught Rockfish Fillet (Local Striped Bass)

Choose your style ~ batter dipped & crisply fried, pan-seared with cajun spices or simply broiled 21.99
Potato crusted with lobster sherry cream add \$1.00

🌿 Imperial Stuffed Rockfish

Fillet topped with lump crab imperial and baked golden brown 29.99

Tidewater Rockfish

Pan-seared with sweet corn, lump crab meat, cream and country ham over fried green tomatoes 24.99

🌿 Atlantic Salmon Fillet

Choose your style ~ blackened or grilled 18.99

🌿 Plank Roasted Salmon

Atlantic salmon fillet basted with a brown sugar and mustard glaze baked on a cedar plank 19.99

Flounder Fillet

Choose your style ~ lightly breaded & golden fried or oven broiled 17.99
Potato crusted with lobster cream sauce add 1.00

🌿 Stuffed Flounder

Flounder fillet topped with delicious Crab Imperial, baked golden brown 25.98

🌿 Denotes a gluten free item. A separate gluten free menu is available from your server.

LUNCH

LIGHT FARE

Single Crab Cake Lunch - our homemade crab cake, fried or broiled, with a choice of vegetable 15.99

San Francisco Shellfish Stew - fresh fish, shrimp and mussels in a rich tomato-saffron broth.
Served with Tuscan toast 12.99

Caesar Salads - crisp romaine, freshly grated parmesan cheese, homemade croutons tossed with our signature dressing and topped with your choice of:

1/4 lb. Lump Crabmeat...16.99 Fried Oysters...14.99 Grilled Chicken Breast...9.99

Shrimp Salad Plate - seasoned shrimp salad served with stone ground wheat crackers, coleslaw and sliced vine ripened tomatoes 9.99

☞ **Seafood Cobb Salad** - crisp romaine lettuce, tossed with bacon, avocado, shrimp, scallops, Gorgonzola cheese, chopped egg and diced tomato in red wine vinaigrette 12.99

☞ **Citrus Salmon Salad** - grilled Atlantic salmon fillet atop crisp romaine lettuce with fresh oranges, avocado, fresh tomato relish and citrus cilantro vinaigrette 15.99

Shrimp Quesadilla - gulf shrimp with spring onions, mild chiles, two cheeses and cilantro folded between a crisp flour tortilla. Served with freshly prepared tomato salsa, sour cream and fries 10.99

Fish & Chips - haddock fillet, batter dipped, crisply fried, with malt vinegar, fries and cole slaw 11.99

SANDWICHES

Hot Crab Melt - lump crab imperial, melted fontina and provolone cheeses and tomato baked atop Tuscan toast, served with french fries 17.99

Crab Cake Sandwich - homemade crab cake, fried or broiled, on a sandwich roll with lettuce, tomato, pickle and french fries 15.99

Prime Rib Sandwich - USDA choice, specially seasoned and slow roasted, served open-face on toasted Tuscan toast with au jus and french fries 13.99

Prime Rib Sandwich Deluxe - specially seasoned and grilled, with haystack onions and melted provolone and fontina cheeses served open-face on Tuscan toast with pickle and fries. Served medium to well 14.99

Oyster Sandwich - crisply fried on a toasted brioche roll with lettuce, tomato, pickle & fries 11.99

Shrimp Salad Sandwich - shore style, touch of Old Bay with lettuce, tomato, pickle & fries 9.99

Fried Fish Sandwich - breaded flounder fillet, crisply fried on a toasted brioche roll with lettuce, tomato, pickle and french fries 8.99

Grilled Rockfish Sandwich - Chesapeake Bay striped bass fillet on a toasted brioche roll with lettuce, tomato, pickle and french fries 12.99

Grilled Chicken Club - grilled chicken breast with bacon, lettuce and tomato on a toasted brioche roll with pickle and french fries 8.99

Angus Burger - 1/2 lb of ground Certified Angus, grilled to order on a toasted brioche roll with lettuce, tomato, pickle & fries 8.99 add applewood smoked bacon.... .50

Cheeseburger - choice of American, cheddar-jack or provolone/fontina 9.50
add applewood smoked bacon.... .50

Bacon Bleu Cheeseburger Deluxe - melted bleu cheese and bacon 9.99

The Shore BLT - applewood smoked bacon, lettuce, fried green tomatoes & mayo on ciabatta with pickle & fries 8.99

Big Grilled Cheese Quattro - fontina, provolone, swiss and sharp white cheddar on a grilled ciabatta roll, served with fries 8.99 Add applewood smoked bacon and tomato \$1.50

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Vegetable Choices: Green Beans, French Fries, Baked Potato, Applesauce, Creamy Mashed Potatoes, Coleslaw, Stewed Tomatoes & Fresh Seasonal Vegetable



WINES BY THE GLASS



Riesling ~ Columbia Crest - Wa. "Grand Estates" floral aromatics, try with crab cakes	7
Sparkling ~ Mumm Napa Cuvee M - Napa, perfect for two champagne glasses	11
Pinot Grigio ~ Rex Goliath - '09 Ca., easy going flavors, crisp tropical fruit	7
White Zinfandel ~ Beringer - '09 Ca.	6.5
Chardonnay ~ Foxbrook - '09 California, clean and bright	6.5
Chardonnay ~ Kenwood - '09 Ca., rich and ripe with pear and apple flavors	7.5
Sauvignon Blanc ~ Monkey Bay - '09 N.Z., round and soft with hint of sweet	7
Pinot Noir ~ Robert Mondavi - '09 Ca., light and silky, great for meat and seafood	7.5
Shiraz ~ Oxford Landing - '08 Au., supple, sweet cherry and blackberry flavors	7
Merlot ~ Columbia Crest - '06 Wa. "Grand Estates" fruit forward and balanced	7.5
Cabernet Sauvignon ~ Avalon - '07 Ca., ripe and balanced, touch of smooth oak	7.5

1/2 Bottles

100 Sparkling ~ Korbel - Brut, Sonoma, medium dry	18
101 Pinot Gris ~ Adelsheim - '09 Oregon pinot grigio, pure and refreshing!	19
102 Sauvignon Blanc ~ Honig - '09 Napa Valley, intense yet delicate, try with oysters & crab!	19
104 Chardonnay ~ Sonoma-Cutrer - '08 Russian River, voluptuous ripe pear and apple	20
107 Pinot Noir ~ Kenwood - '08 Russian River, Sonoma	17
110 Zinfandel ~ Cline - '08 Lodi, vibrant & easy drinking	17
111 Cabernet Sauvignon ~ Rutherford Ranch - '07 Napa, ripe fruit and a rich finish	18
112 Merlot ~ Alexander Valley Vineyards - '07 Sonoma, soft, supple and well structured	18

Full Bottles

~ Bin #

SPARKLING

200 Kluge ~ Brut SP Blanc de Noir - Va. elegant, great body and perfect to celebrate!!	39
201 Champagne ~ Taittinger Brut La Francaise - France	78
202 Asti Spumante ~ Tosti - Italy, semi sweet and bubbly	29

WHITES

210 Pinot Grigio ~ Mezzacorona - '09 Trentino, Italy, ripe fruit flavors, smooth and creamy	26
211 Pinot Grigio ~ Rex Goliath - '08 California, light and fruity	23
213 Riesling ~ Columbia Crest - Wa., "Grand Estates" semi sweet with pear & floral aromas	26
214 White Zinfandel ~ Beringer - '09 St. Helena, Ca.	19
220 Sauvignon Blanc ~ Monkey Bay - '09 N.Z., round and soft	26
221 Sauvignon Blanc ~ Pomelo - '09 Ca., light bodied, exploding with citrus flavors	29
222 Sauvignon Blanc ~ Hanna - '09 Russian River, delicious, ripe flavors and refreshing finish	33
230 Chardonnay ~ Two Vines - '08 Wa., ripe aromas of apples and pears	23
231 Chardonnay ~ Kenwood - '09 Ca., "Yalupa", tropical fruit flavors, kiss of oak	27
232 Chardonnay ~ Lander-Jenkins - '09 Ca., sustainably grown, rich flavors, creamy finish	30
233 Chardonnay ~ Summers "La Nude" - '08 Monterey, wow.... unoaked, pure & super rich	34
235 Chardonnay ~ Antica - '08 Napa, delicious, with layers of flavors to please all palates	46
236 Chardonnay ~ Cakebread - '09 a Napa classic, fragrant fruits and a supple, creamy finish	62

REDS

300 Malbec ~ Altos - '09 Argentina, a ripe crowd pleaser, with raspberry fruit and mocha nose	27
310 Pinto Noir ~ Robert Mondavi - '09 Ca. "Private Reserve"	28
311 Pinot Noir ~ Estancia - '09 Monterey "Pinnacles Ranches", ripe and rich, complex finish	32
312 Pinto Noir ~ Ponzi - '08 "Tavola", light, wild berry fruit, touch of spice, Oregon style!	38
321 Merlot ~ Columbia Crest - '06 Wa., "Grand Estates" classic, fruit forward, velvet finish	27
322 Merlot ~ Clos Du Val - '06 Napa, elegant style with rich fruit flavors and soft tannins	36
323 Merlot ~ Northstar - '06 Columbia Valley, Wa.,this is the real deal merlot	57
330 Syrah ~ Smoking Loon - '07 Shiraz "California Style"	26
331 Shiraz ~ Oxford Landing - '08 Australia, medium-bodied with cherry-berry flavors	26
332 Shiraz ~ Jim Barry - '08 Au., balanced and distinctive right through to the finish	35
340 Red Zinfandel ~ Sin Zin - '08 Alexander Valley, big, lusty and powerful	36
351 Bordeaux Blend ~ Hedges CMS - '08 Wa., smooth blend of cab, merlot & syrah	33
352 Bordeaux Blend ~ Stag's Leap Wine Cellars - '08 Napa, "Hands of Time", interesting!	49
360 Cabernet Sauvignon ~ Avalon - '07 Ca., ripe fruit aromas and supple tannins	27
361 Cabernet Sauvignon ~ H3 - '07 Horse Heaven Hills, Wa. polished and silky smooth	33
362 Cabernet Sauvignon ~ Hall - '06 Napa, in the 2010 Wine Spectator Top 100, delicious!	46
363 Cabernet Sauvignon ~ Silver Oak - '05 "Alexander Valley", elegant with a smooth finish	80

* Any unfinished bottle of wine may be re-corked and bagged to take to hotel if walking and if driving the rear-most seat of car or trunk.