

# Soup

<b>Cream of Roasted Red Pepper and Crab</b>	<b>8</b>
House specialty consisting of roasted red peppers pureed with light cream, herbs and lump blue crab	
<b>French Onion</b>	<b>6</b>
Caramelized onions in a rich dark broth finished with sherry and topped with gruyere	
<b>Chef's Daily Creation</b>	<b>6</b>

# Salad

<b>Classic Caesar</b>	<b>8</b>
Crisp romaine hearts chopped and blended with parmesan, housemade croutons and creamy Caesar dressing	
<b>Strawberry Walnut</b>	<b>9</b>
Fresh strawberries, candied walnuts and goat cheese served over baby spinach with strawberry balsamic vinaigrette	
<b>Ice Wedge</b>	<b>7</b>
Baby iceberg head, applewood smoked bacon and sliced vine ripe tomatoes drizzled with creamy bleu cheese dressing	
<b>House</b>	<b>7</b>
Garden fresh vegetables atop mesculin greens	

# Starter

<b>Crab Dip</b>	<b>10</b>
Cream cheese melted with sherry, blue crab, Old Bay seasoning <b>and</b> for perfection-boursin cheese	
<b>Shrimp Worcestershire</b>	<b>10</b>
Gulf shrimp wrapped in bacon sprinkled with lemon pepper, roasted in Worcestershire sauce and finished with lime cilantro dressing	
<b>Lobster Mac &amp; Cheese</b>	<b>12</b>
Coldwater lobster blended with creamy cheese sauce and shells	
<b>Maryland Crabcake</b>	<b>14</b>
Our famous cake flash fried served with saltines and slaw	
<b>Caprese</b>	<b>10</b>
Ripe tomato, fresh mozzarella and basil drizzled with balsamic vinaigrette	