



# Appetizers

**Crab Bisque** Lump Crab, Old Bay, Sherry 11

**Colossal Crab Cocktail**

Cocktail Sauce, Drawn Butter 22

**French Onion Soup** Aged Provolone,  
Parmesan Cheese 10

**Crab Cake** Roasted Red Pepper Cream 19

**Baby Back Ribs**

Slow Cooked, Fork Tender 17

**Iceberg Wedge** Danish Blue Cheese, Bacon, Tomatoes  
and Fresh Chives 12

**Char Tips** Filet Mignon, Grilled Peppers & Onions  
(Substitute Shrimp, Salmon or Chicken) 20  
Entrée 40

**Teriyaki Char Tips** Filet Mignon Marinated in  
Soy & Pineapple, Grilled Peppers, Onions  
(Shrimp, Salmon or Chicken) 20 Entrée 40

# Land

*(All Steaks Aged and Cut in House by our Chefs)*

**Filet Mignon 8 oz.**

Most Tender Cut of Beef 43  
(Add Crab Cake 17)

**New York Strip Steak 14 oz.** Balanced between  
tenderness and flavor 43

**Ribeye 20 oz.** Most Flavorful Steak 49

**Prime Rib** Slow Roasted for Tenderness,  
Au Jus  
English 49 Queen 65 King 110

**Filet Tips Oscar** Lump Crab,  
Asparagus, Hollandaise 40

**Baby Back Ribs** Full Rack  
Slow Cooked, Fork Tender 39

**Chicken Marsala** Mushrooms, Marsala Wine 28  
(Jumbo Lump Crab 12)

**Chicken Piccata** White Wine  
Lemon, Capers 28  
(Jumbo Lump Crab 12)

# Sea

**Salmon Italiano** Scottish Salmon, Basil, Oregano,  
Garlic, Parmesan Cheese, Sauteed Spinach,  
Fire Roasted Tomatoes, Scampi 39

**Shrimp Stuffed with Lump Crab**  
Roasted Red Pepper Cream 43

**Lobster Tails** Two 6 oz. South African  
Cold Water Lobster Tails 73

**Surf & Turf** South African 6 oz. Cold Water Lobster Tail  
& 8 oz. Filet Mignon 73

**Crab Cakes** Jumbo Lump Crab,  
Roasted Red Pepper Cream 43

**Scallops & Shrimp** Pan Seared,  
Sauteed Spinach. Fire Roasted Tomatoes,  
White Wine Lemon 43

**Crab Au Gratin** Jumbo Lump Crab,  
Parmesan & White Cheddar 43

*- Entrees are served with Chefs soup or Salad with choice of one side -*

# Sides

Stuffed Potato - Parmesan Cheese & Chives      Mashed Sweet Potatoes (Cinnamon Butter)  
Baked Potato (Cheddar Cheese, Sour Cream, Butter, Bacon, Chives)      Horseradish Potato Salad  
Cole Slaw      Creamed Spinach      Sherried Mushrooms

*A la Carte Sides*

Roasted Asparagus - Hollandaise 10

Sauteed Spinach - Olive Oil, Garlic, Roasted Red Peppers 8

# Desserts

*- All Desserts are made in house by our chefs -*

**Creme Brulee** Belgian White Chocolate,  
Caramelized Sugar, Flambéed

**Chocolate Mousse**

Imported Belgian Chocolate, Graham

**Apple Pie** Vanilla Ice Cream

**Tiramisu** Espresso & Kahlua soaked Cake  
Amaretto Mascarpone Cream

**Cinnamon Rice Pudding**  
Warm Baileys Cream Sauce

**New York Style Cheesecake**

Chocolate, Salted Caramel,  
Raspberry Puree

**Key Lime Pie** Fresh Squeezed Limes,  
Raspberry Puree

*All Desserts 11*

# Drinks

## Featured Cocktails

\$8

### Blue Hawaiian

Coconut rum, blue curacao & pineapple juice

### Caribbean Cocktail

Coconut rum, peach schnapps, orange juice & sprite

### Dragonfly

Vanilla vodka, melon liqueur, pineapple juice & sprite

### Electric Lemonade

Citrus vodka, blue curacao, sour mix & sprite

### Island Getaway

Vanilla vodka, coconut rum, pineapple juice & grenadine

### Purple Rain

Vodka, banana liqueur, blue curacao & cranberry juice

### Orange Creamsicle

Vanilla vodka, orange curacao, cream of coconut, orange juice & sprite

### Springtime Lemonade

Amaretto, citrus vodka, sour mix & sprite

### Pineapple Dream

Vanilla vodka, banana liqueur, pineapple juice & sprite

### Tropical Storm

Coconut rum, banana liqueur, melon liquor & pineapple juice

### Moscow Mule

Choice of vodka or bourbon, lime & ginger beer

### Orange Crush

Vodka, orange juice and sprite

## Specialty Cocktails

\$12

### Bloody Mary

Blend of vodka, tomato & spices, garnished with celery and olives

### Margarita

Fresh lime juice, tequila and triple sec

### Bahama Mama

Coconut rum, triple sec, cream of coconut, orange juice, pineapple juice and grenadine

### Berry Daiquiri

Fresh raspberry and strawberry, blended with raspberry liqueur, spiced rum and cranberry juice

### Cucumber Cooler

Fresh mint and cucumber blended with gin, simple syrup and club soda

### Strawberry Margarita

Fresh lime juice and strawberries, tequila, triple sec, vanilla syrup, sour mix

### Pina Colada

Blend of rum, coconut & pineapple juice garnished with fresh whipped cream and toasted coconut

### Mojito

Fresh mint and lime blended with rum, simple syrup and club soda

### Mango Mojito

Fresh mint and lime blended with Malibu mango rum, orange juice, simple syrup and sprite

### Strawberry Mojito

Fresh mint, strawberries and lime blended with rum, three olives strawberry vodka and sprite

## Wines

### Whites

**Moscato**, Cavit, Italy 8/28

**Reisling**, Schlink Haus, Germany 9/35

**Rosé**, Natura, California 9/35

**Chardonnay**, Clos Julien, California 9/35

**Pinot Grigio**, Cavit, Italy 8/28

**Pinot Grigio**, Zanotelli, Italy 9/35

**Sauvignon Blanc**, Chateau Turcaud, France 9/35

**Sauvignon Blanc**, Fault Line, New Zealand 9/35

**Soave**, Balestri Valda, Italy 42

**Verdicchio**, Brunori, Marche, Italy 38

**Rose**, Whispering Angel, France 42

**Sauvignon Blanc**, Domaine Du Carrou, Loire, France 70

**Sauvignon Blanc**, Domaine De La Potine, Loire, France 38

**Reisling**, Ratzenberger, Bacharach, Germany 56

**Chardonnay**, Hartford Court, California 45

**Sauvignon Blanc**, Loveblock, New Zealand 40

**Pinot Grigio**, Santa Margherita, Italy 42

### Sparkling

**Asti Spumanti**, Martini and Rossi, Torino, Italy 9

**Korbel Brut**, California 9

**Prosecco Di Valdobbiadene**, Bele Casel, Veneto, Italy 39

**Champagne**, Mumm Grande, Cordon Brut, France 70

### Reds

**Merlot**, Lees-Fitch, California 8/28

**Merlot**, Chateau Turaud Rouge, France 9/35

**Cabernet Sauvignon**, Federalist, California 9/35

**Cabernet Sauvignon**, Fabre Montmayou, Argentina 9/35

**Malbec**, Trilogie, Mendoza, Argentina 8/28

**Pinot Noir**, Elouan, Oregon 9/35

**Chianti**, Corsano e Paterno, Tuscany, Italy 56

**Cabernet Franc**, Domaine Gasnier, Chinon, France 49

**Cabernet/Merlot**, Chateau Panchille, Bordeaux, France 49

**Red Zinfandel**, Three Old Vines, Contra Costa, California 42

**Barbera**, Ferraris, Piedmont, Italy 39

**Cabernet Sauvignon**, Pieda Terre, Sonoma, California 42

**Pinot Noir** Chad, Willamette Valley, Oregon 56

**Syrah**, Ojai, California 69

**Cabernet Sauvignon**, Quilt, California 50

**Merlot**, Goldschmidt Chelsea, California 40

**Pinot Noir**, Belle Glos Balade, California 45

**Red Blend**, Daou Pessimist, California 38

**Super Tuscan**, Castello Banfi, Italy 45

**Chianti**, Lamole di Lamole, Italy 38

## Martinis

\$10

### Tropical

Coconut rum, banana liqueur, vodka & pineapple juice

### Espresso

Coffee liqueur, espresso vodka & espresso

### Mandarin

Orange vodka, triple sec, orange curacao & mandarin juice

### Sour Apple

Apple pucker, vodka, triple sec & melon liqueur

### Vanilla Peach

Peach schnapps, vanilla vodka & cranberry juice

### Mint Chocolate Chip

Green creme de menthe, white creme de cacao and cream

### French

Vodka, raspberry liqueur & pineapple juice

### Cosmopolitan

Vodka, triple sec & cranberry juice

### Chocolate

Vanilla vodka, dark creme de cacao & Irish cream

### Pomegranate

Pomegranate liqueur, vodka & triple sec

### Key Lime

Lime rum, vanilla schnapps, sour mix & cream

### Lemon Drop

Citrus vodka, sour mix & simple syrup