



Dinner Menu ***Served Daily***

Appetizers

Jumbo Lump Crab Cocktail

\$11.95

Fresh Colossal Lumps of Locally Produced Crabmeat with fresh Horseradish Cocktail Sauce and Lemon.

Fountains Shrimp Cocktail

\$12.95

Mammoth White Panamanian Gulf Shrimp seasoned with our traditional spice boil, and served with a fresh Horseradish Cocktail Sauce.

Chicken and Crab Spring Roll

\$6.95

*Blackened Chicken and Eastern Shore Crab, blended with Sweet Corn, Chevre Goat Cheese, Black Beans and Fresh Herbs.
Rolled in a Tender Pastry, then flash fried and served with Avocado Ranch Dressing.*

Island Lollipops

\$4.95

Char-Grilled Jerk Chicken served with Pineapple Moutard.

Rockfish Fingers

\$4.95

Local Fresh Rock cut into fingers and carefully hand breaded with our Seasoned Crumb Blend and served with Sweet Pickle Tatar Sauce.

Crab cake Bites

\$9.95

Bite-sized Crab cakes served with our Rum Remoulade Sauce.

Health Department warning: Consuming Raw or Under-cooked animal foods may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions. 2.0



Soups & Salads
Served with Sally Lunn Rolls

Soup Du Jour **\$3.50**

Crab Bisque **\$5.00**

Caesar Salad **\$5.95**

Crisp Romaine Hearts Drizzled with Our Classic Caesar Dressing, topped with Croutons, Capers, Anchovies, and Asiago Cheese.

With: *Rockfish Fingers.....\$9.95*
 Grilled Chicken.....\$11.95
 Grilled Ahi..... \$11.95
 Grilled Gulf Shrimp.....\$14.95
 Jumbo Lump Crab.....\$14.95

Spinach Salad **\$7.95**

Freshly Clipped Spinach Leaves with Cherry Tomatoes, Sliced White Mushrooms, Shaved Red Onion and topped with Cracklings served with a Cabernet Sauvignon Vinaigrette.

Crab and Avocado Salad **\$12.95**

Pureed Avocado topped with Jumbo Lump Crab served with a Walnut Sherry Vinaigrette.

Asian Chicken Salad **\$9.95**

Shaved Romaine Hearts with Soy Grilled Chicken, Julienne Carrots and Wontons. Tossed in Sesame Vinaigrette, drizzled with a Thai Plum Sauce and finished with Toasted Sesame Seeds.

House Salad **\$4.95**

Mesclun Salad Blend with Grape Tomatoes, Red Onions, Chinese Noodles and Dried Cranberries served with a Cabernet Sauvignon Vinaigrette.

Health Department warning: Consuming Raw or Under-cooked animal foods may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions. 2.09



~Home Style Classics ~

***Your Choice of any Entrée with
Soup or Salad for \$14.95
Served with Sally Lunn Rolls***

****Meatloaf:*** A sure to please recipe served with Yukon Mashers, Sweet Baby Corn, and Pan Gravy

****Chicken Marsala:*** Two Golden Breasts resting upon Fettuccini Noodles, smothered in a Classic Mushroom Marsala Sauce

****Shepherd's Pie:*** A Classis Home Style Favorite by Blending Fresh Ground Beef, Corn, Carrots, and Gravy. Topped with Crispy Golden Mashers and Cheese served in a Cast Iron Skillet

****Double Cut Applewood Pork Chop:*** Double Cut Pork Chop grilled to Absolute Perfection, served with Yukon Mashers, Asparagus, and Applewood Cracklins

****Rockfish Asparagus Raft:*** Dayboat Rockfish sautéed in Brown Butter. Resting upon Mashers and Asparagus, served with Thai Chili Sauce and Sweet Soy

****Fried Chicken:*** Freshly Buttermilk Battered Four Count Chicken, Fried to a Golden Brown and served with Yukon Mashers and Roasted Corn

Health Department warning: Consuming Raw or Under-cooked animal foods may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions. 2.09



Entrée

Filet and Stuffed Shrimp

\$26.95

Char-grilled 5oz Center Cut Filet Mignon, paired with a Johnny and Sammy's Stuffed Shrimp served with Yukon Mashers and Grilled Asparagus

Filet and Crab Cake

\$26.95

Char-grilled 5oz Center Cut Filet Mignon paired with Pan Seared Crab Cake, and served with Yukon Mashers, Grilled Asparagus, and a Honey Thyme Sauce

Rack of New Zealand Lamb

\$18.95

A Frenched Rack of New Zealand Lamb, Grilled with Lemon and Garlic. Served with Oven Roasted Fingerling Potatoes, Grilled Asparagus, and a Mint Yogurt Sauce

Stacked Encrusted Filet

\$26.95

10oz Black Angus Tenderloin Filet Mignon, grilled to your liking and Stacked with Fingerling Potatoes, Roasted Red Peppers, Grilled Onion, Sautéed Spinach and Finished Off with a Graham Cracker and Bleu Cheese Encrustment served with Raspberry Inferna Sauce

The Original Stuffed Shrimp

\$18.95

Johnny and Sammy's (Thank you Norm & Barbara Webster). A pair of Jumbo Panamanian White Gulf Shrimp, Stuffed with Jumbo Lump Crab Imperial Wrapped in Bacon, served with Grilled Asparagus and Roasted Fingerling Potatoes

Crab Cake

\$16.95

Pan Seared Jumbo Lump Crab, served with Yukon Mashers and Sautéed Spinach with a Roasted Red Pepper Sauce

Fire Grilled Scallops

\$19.95

Scallops Grilled or Blackened to perfection,, served with a Creamy Risotto and Garlic Spinach

Crab Imperial

\$16.95

Jumbo Lump Crab with Fresh Garden Herbs Gently Folded into a Savory Seasoned Blend and Baked to a Golden Brown, served with Grilled Asparagus and Herb Roasted Fingerling Potatoes

Atlantic Seared Salmon

\$15.95

Caribbean Jerk Seasoned Salmon served with Red Beans and Rice Grilled Asparagus and our Tangy Mango Chutney

Health Department warning: Consuming Raw or Under-cooked animal foods may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions. 2.09