

## Starters

<b>Fried Green Tomatoes</b> with fresh mozzarella, tiny tomato relish, & balsamic syrup	\$8
<b>Six Wings:</b> choice of naked, BBQ, Buffalo, or Chesapeake (Old Bay), served with Bleu cheese or Ranch dip & celery sticks	\$8
<b>Flatbread:</b> today's toppings over fresh, house-made dough	\$10
<b>Six Oysters</b> deep-fried with Old Bay aioli	\$12
<b>Fried Calamari</b> with banana peppers, choice of Old Bay aioli or marinara sauce	\$13
<b>Shrimp &amp; Grits:</b> Gulf shrimp in a creamy creole sauce over cheddar grits	\$12
<b>Mussels</b> steamed in a spicy coconut-curry broth with mixed peppers, fennel, jalapeños, & onions, grilled toast garnish	Daily price

## From the Kettle

<b>Seasonal Crab</b>	Cup \$5.50	Bowl \$8.00
<b>Today's Soup</b>	Cup \$3.50	Bowl \$6.00

## Greens

<b>CRYCC House Salad:</b> Mixed greens, cucumber, carrots, tomatoes, choice dressing (Half size \$4.00)	\$7
<b>Traditional Caesar:</b> Chopped Romaine, croutons, & parmesan, House-made Caesar dressing (anchovies upon request) (Half size \$5.00)	\$10
<b>Chester River:</b> Chopped Romaine, bacon, tomato, red onion, Bleu cheese crumbles, Bleu cheese dressing (Half size \$6.00)	\$11
<b>Yacht Club:</b> Mixed greens, Mandarin oranges, mango, dried cranberries, goat cheese, candied pecans, raspberry vinaigrette (Half size \$7.00)	\$13
<b>Niçoise:</b> Local Red Acres Farm lettuces, pickled green beans, chilled red potatoes, boiled egg, Greek olives, feta, & tomatoes, choice of dressing	\$13
<b>Chicken Fajita Salad:</b> Chopped Iceberg with tomatoes, onions, cucumbers, cheddar-jack cheese, mixed peppers, black olives, grilled chicken, & a honey-chipotle vinaigrette	\$13

Add to any salad: chicken \$6, shrimp \$7, crab cake \$8, salmon \$6, 4 fried oysters \$8,  
grilled steak tips \$8, grilled rare tuna \$7

Dressings: Raspberry vinaigrette, Caesar, Balsamic vinaigrette, Buttermilk ranch,  
Bleu cheese, Bacon-champagne vinaigrette, Honey-chipotle vinaigrette

## Entrée

<b>CRYCC Crab Cakes (2)</b> , tartar, cocktail sauce, or Old Bay aioli	\$26
<b>One Crab Cake</b> , tartar, cocktail sauce, Old Bay aioli	\$19
<b>8oz Filet Mignon</b> , served with mashed potatoes, broccoli, & a red wine demi-glaze	\$27
<b>Ten Hand-breaded Fried Oysters</b> , tartar or cocktail sauce, cole slaw & fries	\$23
<b>Twelve Hand-breaded Fried Shrimp</b> , tartar or cocktail sauce, cole slaw & fries	\$20
<b>Rob's Crab Imperial</b> , accompanied by mashed potatoes & stewed tomatoes	\$24
<b>Salmon</b> , pan-roasted with soy-sesame glaze, Jasmine rice, & Baby Bok Choy	\$22
<b>Chicken Parmigiana</b> topped with marinara, provolone, & parmesan over linguini	\$19
<b>Six Gulf Shrimp &amp; Italian Sausage</b> in a spicy marinara, tossed with linguini & aged parmesan	\$22
<b>7oz. Swordfish</b> with a Dijon-horseradish-panko crust over parmesan risotto, side steamed broccoli	\$29
<b>Stuffed Chicken Roulade</b> with spinach, roasted peppers, & provolone, served with pesto fettuccine & diced tomatoes	\$19

\*Entrée served with choice of Today's soup or small House salad or small Caesar salad

\*Substitute cup of Seasonal Crab soup extra \$1.75    \*Substitute Chester River salad extra \$1.00

\*Add Crab Imperial to any entrée \$8.00

## Sides

French fries	House Recipe Stewed Tomatoes
Sweet Potato fries	Baby Bok Choy
Onion Rings	Cole Slaw
Mashed potatoes	Today's Vegetable
(add cheese, bacon, sour cream, chives extra \$1.50)	Steamed Broccoli
Jasmine rice	Parmesan Risotto
Pesto fettuccine	Linguini (butter, marinara, pesto)

Split Plate Fee \$2.00

Extra Sauce \$.75

Extra Side \$1.50

Bread upon request  
With entrée

## Light Fare

<b>Steak au Poivre:</b> Two 2oz medallions of tenderloin, peppercorn-crusted & pan-roasted, served with gorgonzola mashed potatoes, green beans, mushroom-brandy cream	\$17
<b>Broiled Cod,</b> Lemon-herb butter, parmesan risotto, & steamed broccoli	\$16
<b>Six Hand-breaded Fried Shrimp,</b> tartar or cocktail, cole slaw, & fries	\$12
<b>Fish-n-chips:</b> Battered Cod with cole slaw & fries	\$14

\*Light Fare served with choice of Today's soup or small House salad or small Caesar salad

\*Substitute cup of Seasonal Crab soup extra \$1.75    \*Substitute Chester River salad extra \$1.00

Split Plate Fee \$2.00	Extra Sauce \$.75	Extra Side \$1.50	Bread upon request with entrée
	Espresso \$2.50	Cappuccino \$4.00	