

## Appetizers

### Colossal Crab Claw

#### & Jumbo Shrimp Cocktail

Wild-caught jumbo shrimp, crab claw,  
Smoky cocktail sauce \$12

### Ahi Tuna

Sesame-crusting, wakame salad, pickled  
ginger, sweet soy, wasabi \$13

### Chilled Oysters

Blue Point (CT), Salt Ponds (MA),  
Chincoteague (VA) \$2 each

### Oysters Bienville

Blue Point oysters, broiled classic  
shrimp & cream stuffing, charred lemon,  
cayenne oil \$14

## Shareable Appetizers

### Flatbread Pizza

Tomato & pepper jam, prosciutto,  
Fresh mozzarella, garlic oil \$12

### Crab au Gratin Dip

Jumbo lump crab, Gouda, Muenster,  
Cheddar, herb-sliced baguette,  
Garlic crostini \$15

### Atlantic Coast Seafood Tasting

Wild-caught jumbo shrimp(GA,SC,NC)  
Colossal Blue Crab Claw(MD), Smoked  
Blue Fish(DE,NJ), Blue Point Oyster(CT),  
Chincoteague Oyster(VA), Jumbo  
Lump Blue Crab (MD) \$28

### Artisan Cheese Charcuterie

House pickles, preserves, dried fruits,  
Breads \$16

## Soup and Salad

*Seasonal Crab* Cup \$5.50 Bowl \$8.00

*Today's Soup* Cup \$3.50 Bowl \$6.00

### The Chester River

Chopped Romaine, brown sugar-pepper  
bacon, grape tomato, pickled red onion,  
creamy Gorgonzola dressing \$8

### The Caesar

Chopped Romaine, garlic croutons,  
shaved Parmesan, house-made dressing \$10

### The Cowboy

5 achiote-rubbed shrimp, local greens, bacon,  
black beans, avocado, dates, cornbread  
croutons, sherry-chipotle vinaigrette \$14

### Spinach & Arugula Panzanella

Local Red Acres Farm greens, roasted  
red peppers, cucumber, cherry tomato,  
garlic bread thin, white balsamic  
vinaigrette \$10

### House Salad

Local Red Acres Farm greens, carrots,  
cucumber, cherry tomato \$7

### Yacht Club

Local Red Acres Farm greens, mandarin  
oranges, mango, dried cranberries, goat  
cheese, candied pecans, raspberry  
vinaigrette \$13

### *Add to any salad*

chicken \$6, shrimp \$7, salmon \$9, 4 fried oysters \$8, grilled steak tips \$8, grilled rare tuna \$7

### Dressings

Raspberry vinaigrette, Caesar, White balsamic vinaigrette, Buttermilk ranch,  
Gorgonzola, Champagne vinaigrette, Sherry-chipotle vinaigrette

## The Lighter Entrée

*Broiled Cod*, asparagus-mushroom risotto \$16

*Fish-n-Chips*: House Beer-battered Cod & French fries \$15

*Six Fried Shrimp* & French fries, tartar or cocktail sauce \$13

*Six Fried Oysters* & French fries, tartar or cocktail sauce \$14

## Poultry & Fowl

### Duck Breast

Pan-roasted, Cabernet-sage demi-glace,  
asparagus-mushroom risotto \$27

### Airline Chicken Breast

Forestière-style, petite carrots,  
chive whipped mashed potatoes \$22

## Seafood

### Crab Cake

Pan-roasted, domestic jumbo blue crab,  
zero filler, chive whipped mashed potatoes,  
lemon-garlic asparagus \$21 (2 cakes \$32)

### Pan-seared Scallops

U10 scallop, lobster cream sauce,  
whipped mashed potatoes, sautéed  
spinach \$29

### Sea Bass

Thai-chili seared, snow pea & carrot fried rice,  
sweet soy \$31

### Shrimp & Lobster Gnocchi

Jumbo shrimp & Maine lobster,  
house-made semolina-cheese gnocchi,  
scallion-lobster cream sauce \$29

### Salmon

Garlic-brown sugar-soy glaze, lemon broccolini,  
chive whipped mashed potatoes \$23

## Entrée

### Steak au Poivre

Peppercorn-crustéd tournedos, lemon broccolini,  
Gorgonzola whipped potatoes \$18

### Roasted Pork Shank

Spicy kraut & potatoes, petite carrots,  
whole grain mustard demi-glace \$31

### Chateaubriand for Two

Roasted prime tenderloin, cabernet demi-glace,  
chive whipped mashed potatoes, cremini  
mushrooms, asparagus \$48

### 7oz Filet Mignon

Cabernet demi-glace, chive whipped  
mashed potatoes, grilled lemon  
asparagus \$27

Bread Service with Dinner entrée  
House herb-olive oil, maître d'hôtel butter  
(extra basket \$2)

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

\*Substitute cup of seasonal crab soup \$2\*

\*Substitute Chester River salad \$1\*

\*Add Crab Cake \$18\*

Split Plate Fee \$2.00    Extra Sauce \$.75    Extra Side \$1.50

Logo indicates signature dish    No substitutions please