



APPETIZERS

CRAB CROQUETTES

Chesapeake Blue Crab Lightly dusted and flash fried accompanied by housemade remoulade **\$14.00**

CRAB DIP

Classic Maryland Style Chesapeake Blue Crab Dip topped with Old Bay and sharp cheddar served toasted french bread **\$14.00**

SMOKED FISH DIP

Fresh smoked White Fish with hints of dill, capers, and fresh herbs served with tosted french bread **\$14.00**

MOULES MARINIÈRES

Classicly French. Mussels steamed with shallots, butter, lemon and garlic with fresh parsley served with toasted french bread **\$16.00**

SPICY SHRIMP SKEWER

Louisiana Gulf Shrimp blackened with our housemade Five Spice Sweet Chili oil, served with toasted french bread **\$14.00**

HOUSE NACHOS

Tortilla chips topped with our special combination of fresh seafood or house smoked BBQ pulled pork, pico de gallo, jalapeños, black olives and sharp cheddar. **\$15.00**

SALADS

HOUSE SALAD

Mixed Greens, tomatoes, cucumber, red onion and housemade garlic croutons **\$8.00**

CLASSIC CAESAR

Romaine, housemade garlic croutons tossed with our classic caesar dressing topped with white anchovies **\$10.00**

WEDGE SALAD

Iceberg Lettuce, tomatoes, applewood bacon and Gorgonzola dressing **\$9.00**

BEET SALAD

Mixed Greens, red beets with goat cheese and balsamic vinaigrette **\$10.00**

SOUPS

CLASSIC FRENCH ONION

NUFF SAID **\$9.00**

CLASSIC CRAB BISQUE

NUFF SAID **\$9.00**

WE ARE PLEASED THAT YOU HAVE CHOSEN TO DINE WITH US. PLEASE ADVISE YOUR SERVER OF ANY FOOD RESTRICTIONS