

Spinach, onion, bacon, pernod, parmesan cheese. (6) 12

**FRIES** Bleu cheese fondue dipping sauce, truffle oil. 11

Sautéed in a garlic white wine broth. 14

**BT** Sautéed Chorizo, bacon, tomato, button mushrooms, marsala demi-glace & cheese grits. 13

Herb Garlic Butter with shaved parmesan cheese, served with garlic bread. 11

3oz. crab cakes, mixed greens, grape tomato, smoked tartar. 14

mozzarella, beefsteak tomato & basil, topped with fried capers & balsamic drizzle. 11

**TAIL MARTINI** Ice-burg chiffonade, tangy cocktail sauce, fresh lemon. 12

**ID MUSSELS** Steamed in white wine, basil and house-made lemon butter sauce. 11

**MPI** Tossed with a garlic and white wine butter sauce with pesto crostini. 13

crispy fried shrimp, tossed in your choice of wing sauce & Ranch/ Bleu. 13

Lightly breaded, deep fried, tossed in a mild, spicy sweet chili with grape tomatoes & julienned Bermuda onion. 13

**RI** Lightly breaded, deep fried, served with marinara sauce with shaved parmesan. 13

**N WINGS** (10) Un-breaded and crispy fried. Sauce them anyway you like em! 10

*a traditional Buffalo Sauce with Frank's Red Hot and Butter, Teriyaki, Garlic Parmesan or Thai Sweet Chili.*

## *From our Raw Bar - Market Price*

**OYSTERS • CHERRY STONES • ALASKAN KING CRAB • SNOW CRAB LEGS  
WHOLE MAINE LOBSTER • U-PEEL & EAT SHRIMP • STONE CRAB CLAWS • (SEASONAL)**

### *Salads*

**CREAMY CLAM CHOWDER OR LOBSTER BISQUE** 4 / 7

romaine, creamy white balsamic dressing, shaved parmesan, ciabatta crostini, pan smoked anchovy. 12

mixed greens, diced tomatoes, diced cucumber, diced red onions, croutons, bleu cheese crumbles and your choice of dressing

ceberg, crispy bacon, chopped egg, sweet onion, grape tomato, gorgonzola, with green goddess dressing. 10

greens, cucumbers, red onions, tomatoes, candied almonds, bleu cheese crumbles, croutons, strawberries, raisins tossed in red w

romaine, bleu cheese crumbles, avocado, apple-wood bacon, tomatoes, eggs, black olives and your choice of dressing. 14

g, asparagus, diced cucumber, chopped egg, jumbo lump crab, grape tomato, Classic Louie dressing. 16

**SALAD** Spring mix, roasted red peppers, marinated grilled Portobello mushroom, grilled tenderloin tips, candied almonds & bleu

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**LED SEASONAL FRUIT** Topped with a fried goat cheese medallion & Chef's dressing. 12

### *Is*

**DWICH** 8 oz. fried, grilled, or blackened, on a split top bakery bun, with fries & smoked tartar sauce. 18

**RGER** Served with your choice of toppings on a fresh bakery bun with fries. 10

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*ce, Tomato, Red Onion, Bacon, Pickles, Swiss, Cheddar, American, Sautéed Onion, Mushrooms.*

marinated and grilled, lettuce, tomato, onion on a fresh bakery bun with fries. 11

onions, peppers, mushrooms, provolone, served on an Amoroso roll with fries. 14

is filled with grilled or blackened fish, crisp lettuce, pico de gallo and avocado aioli. 14

**EN** Corned Beef on marble rye, with sauerkraut, Swiss cheese & Thousand Island dressing served with fries. 12

urkey, topped with bacon, lettuce and tomato on deli white served with fries. 11

**E** topped with lettuce, tomato, red onion on a bakery fresh bun with side of remoulade. 14

ed Portobello mushroom, seasonal vegetables and fresh mozzarella topped with balsamic glaze. 12

### *Sea*

**AB CAKES** Smoked Gouda cheese grits, truffle corn coulis, red pepper sabayon. 22

**SALMON** 8oz. Pan seared in white wine sauce with artichokes, spinach & cherry tomatoes served with rice pilaf, zucchini & squash