



DINNER SPECIALS

Sunday, MARCH 8th, 2020

PRIME RIB NIGHT – 3 COURSES FOR \$26

1ST Course Loaded Wedge, House Salad or Caesar Salad

2nd Course HAND CUT SLOW ROASTED PRIME RIB W/ AU JUS. HORSE RADISH CREAM, ONE SIDE

3RD Course BROWNIE A LA MODE or APPLE COBBLER A LA MODE

SOUPS, OYSTER, & STARTERS

ROASTED BUTTERNUT SQUASH CRAB BISQUE 7 | NEW ENGLAND CLAM CHOWDER 7

OYSTERS ON THE HALF SHELL: TANGIER ISLAND (VA) \$2.75 EACH | \$14 HALF DOZEN | \$27 DOZEN

BAKED GOAT CHEESE & SPRING GREENS Dried cherries, candied pecans, & lemon-thyme vinaigrette 7/12

BUFFALO BRUSSEL SPROUTS tossed in buffalo sauce, topped with bleu cheese crumbles 8

CRAB WONTONS jumbo lump crab stuffed and fried over a sriacha honey BBQ topped w/ fresh scallions 10

VIETNAMESE SHRIMP SUMMER ROLL served with spicy mayo and Thai peanut sauce 4/each

BLACKENED CHICKEN QUESADILLA served with all the fixings 9

CHEESESTEAK EGG ROLLS (2) served with a horseradish cream sauce & sriacha ketchup 10

TONIGHT'S ENTREES

JUMBO GULF SHRIMP & U-10 SCALLOP PASTA in a creamy lemon basil pesto over linguini 25

BLACKENED ATLANTIC SALMON smashed tri color petite potatoes topped w/ an avocado crème & 1 side 23

GRILLED 12 OZ. BONE IN PORK CHOP topped w/ apple butter and a choice of two sides 24

TOGARASHI CRUSTED RARE TUNA over jasmine rice, with an Asian slaw, tossed in a sesame ginger vinaigrette 28

DAILY VEGGIE PASTA chef's choice daily veggies tossed in a garlic wine sauce with linguini 16

SZECHUAN SALMON BOWL flash fried salmon wok tossed with Asian veggies in a spicy Szechuan sauce, over jasmine rice 18

PAN SEARED WILD HAKE over kale, zucchini, squash, & fresh garlic in a roasted garlic tomato wine broth 20

ADDITIONAL SIDES

ASPARAGUS

BROCCOLI

FINGERLING POTATOES

LOADED CHIPOTLE POTATO SALAD

BRUSSEL SPROUTS (buffalo style \$1 up charge)

LOADED BAKED POTATO

FEATURED COCKTAILS

REHOBOTH RUM PUNCH

Bacardi Pineapple, Myers Dark Rum, fresh orange juice, lime, grenadine 10

RANGPUR RICKEY

Tanqueray Rangpur, fresh lime, simple syrup, club soda, served on the rocks 9

DRAFT BEERS

GUINNESS 5 | MILLER LITE 3 | YUENGLING 3

DOGFISH 60 MIN IPA 5.75 | ALLAGASH WHITE 5.50

DOGFISH 61 MIN IPA 5.75 | GOOSE ISLAND IPA 5.75

OTTER CREEK RASPBERRY SOUR 6.00

RAR COUNTRY RIDE PALE ALE 5.75 | BLUE MOON 5

SAM ADAMS COLD SNAP 5.25

CANS AND BOTTLES

DOGFISH SUPER 8 GOSE 5.50 | DOGFISH SLIGHTLY MIGHTY 7

DOGFISH NAMASTE 5.75 | SAM ADAMS BOSTON LAGER 5.25

NATURDAYS STRAWBERRY LEMONADE 3

BURLEY OAK SORRY CHICKY 6 | GOLDEN ROAD MANGO CART 4

TRULY PINEAPPLE & BLUEBERRY SPIKED SELTZER 5

BUD LIGHT MANGO SPIKED SELTZER 5.00

BUD LIGHT BLACK CHERRY SPIKED SELTZER 5.00

BLUE EARL CLOCKWORK ORANGE 3.00

BURLEY OAK HOME GROWN SESSION IPA 5.0

DESSERTS 8

BROWNIE W/ CHEESECAKE SWIRL A LA MODE

APPLE COBBLER A LA MODE