

SEAFOOD BAR



OYSTERS ROCKEFELLER

creamy spinach bacon Italian cheese blend 4.5 each or 4 for 16

OYSTERS CHESAPEAKE

creamy blue crab mushrooms Benton's bacon 4.5 each or 4 for 16

- **GRILLED SHRIMP** drawn butter 15 **SMOKED TROUT** 15.5 SMOKED SALMON 15.95
- OYSTERS ON THE 1/2 SHELL*
- **SHRIMP COCKTAIL** 15
- **(4) LUMP BLUE CRAB COCKTAIL** 16.75
- SEAFOOD TOWER* 100
- MINI TOWER* 65 Lobster Tails | Cocktail Shrimp Mussels | Crab Oysters on the 1/2 Shell

SALADS

HOUSE SALAD

tomatoes | feta | cucumber | bacon croutons 8

CAESAR SALAD

romaine | parmesan | croutons 8

WEDGE OF LETTUCE

tomatoes | blue cheese crumbles bacon | avocado ranch dressing 8

FEATURED CAESAR SALAD

each day we select a special item to place atop your Caesar Salad Priced Daily

MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops | tomatoes | feta egg | fresh greens | avocado ranch 16.5

SEARED AHI TUNA SALAD*

blackened Rare over spinach romaine & Asian slaw mixture oriental noodles | wasabi peas soy ginger vinaigrette 16.5

EDGEWATER SALAD

fresh field greens | spinach | romaine feta | craisens | candied pecans strawberries | balsamic vinaigrette

Topped with your choice of:

grilled salmon 17.75 | chicken 15.5 | shrimp 16.75

Housemade Dressings:

- ⊕ Cheddar Cheese | ⊕ Honey Mustard | ⊕ Blue Cheese Basil Vinaigrette | Ranch |

 Balsamic Vinaigrette
- Olive Oil and Red Wine Vinegar | Avocado Ranch Creamy Garlic & Peppercorn







STARTERS

CRAB BISQUE Cup 5.5 Bowl 8.75

MUSHROOMS STUFFED WITH CRAB 15.5

FRIED CALAMARI

marinara sauce | mustard sauce 15.5

MARYLAND CRAB CAKE

baked | lump blue crab imperial | tartar sauce 16.5

ONION RING PLATTER 12.5

SEARED AHI TUNA*

blackened Rare over Asian slaw wasabi paste | soy ginger sauce 15.5

BAY BBQ SHRIMP

seasoned butter | Worcestershire fresh ground pepper 15.5

SANDWICHES

Served with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH

tartar sauce 19

GRILLED CHICKEN SANDWICH

peppercorn dressing 13

★ HAMBURGER* 12

FRIED FISH SANDWICH 14.5

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo | side of soy ginger 16.5

ON THE SIDE

BAKED SPINACH MARIA

- **(#)** CREAMY COLE SLAW
- BAKED CINNAMON SPICED APPLES
 HAND BREADED ONION RINGS

- **FRESH VEGETABLE OF THE DAY**
 - **BAKED POTATO**

NEVA'S POTATOES

FRENCH FRIES

BRAISED SPINACH

SPICY SPINACH MAC & CHEESE

5

SUCCOTASH SUCCOTASH

BACON & CHEDDAR CHEESE GRITS
RICE PILAF

Served with fresh baked bread and your choice of one side dish.

LUNCH ENTRÉES

GRILLED YELLOWFIN TUNA*

blackened | soy ginger sauce 16.5

FRIED CLAM STRIPS

cocktail sauce 14.5

FRIED SHRIMP

cocktail sauce 17.5

FRESH FRIED OYSTERS

cocktail sauce 16.5

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp clam strips | tartar sauce cocktail sauce 22.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp Maryland Crab Cake tartar sauce | drawn butter 22.5

MARYLAND CRAB CAKES

baked | lump blue crab imperial tartar sauce 20.5

- **GRILLED SHRIMP ON A SKEWER** 17
- GRILLED CHICKEN BREAST

roasted red pepper butter 15.5

MARYLAND CHICKEN

fried | cream sauce 15.5

- **★ FILET MIGNON*** 32
- **® RIBEYE STEAK*** 37.5

DESSERTS

KEY LIME PIE

fresh chantilly cream 8

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur chocolate cookie crust | hot fudge sauce candied pecans | chantilly cream 8

HOUSEMADE CHEESECAKE 8

Ask your server for today's special flavor selection

ORANGE SHERBET 7

BREAD PUDDING

lemon sabayon sauce 8.5