

## Lunch Menu

### *Soup and Appetizers:*

<b>SHELLFISH BISQUE</b>	<b>\$6.00</b>
<i>LOBSTER, SHRIMP AND CRAB MEAT IN A CREAMY BISQUE WITH SHERRY</i>	
<b>CHILLED JUMBO GULF SHRIMP</b>	<b>\$12.00</b>
<i>WITH COCKTAIL AND LOUIS SAUCES</i>	
<b>EGGPLANT AND PINE NUT FRITTERS</b>	<b>\$7.00</b>
<i>WITH POMODORO SAUCE AND OLIVE BUTTER</i>	
<b>ESCARGOTS BOURGUIGNONNE</b>	<b>\$8.00</b>
<b>CRISPY FRIED OYSTERS</b>	<b>\$12.00</b>
<i>WITH TWO SAUCES</i>	
<b>FRIED CALAMARI</b>	<b>\$10.00</b>
<i>WITH CUCUMBER SALAD AND BUFFALO SAUCE</i>	

### *Salads:*

<b>BABY ARUGULA SALAD</b>	<b>\$9.00</b>
<i>WITH SLICED PEARS, ENDIVE AND CARAMELIZED WALNUTS TOPPED WITH PARMESAN CHEESE</i>	
<b>SPRINACH &amp; HEARTS OF PALM SALAD</b>	<b>\$9.00</b>
<i>WITH AVOCADO, MUSHROOMS, TOMATOES, ROQUEFORT CHEESE AND CREAMY VINAIGRETTE</i>	
<b>THE WEDGE</b>	<b>\$7.00</b>
<i>BABY ICEBERG, SHAVED RED ONION, TOMATO, TOASTED WALNUTS AND ROQUEFORT DRESSING</i>	
<b>MESCLUN SALAD</b>	<b>\$7.00</b>
<i>MIXED GREENS WITH GOAT CHEESE, PUMPKIN SEED AND RASPBERRY VINAIGRETTE</i>	
<b>HOUSE MADE FRESH MOZZARELLA</b>	<b>\$8.00</b>
<i>WITH TOMATOES, RED ONION AND FRESH BASIL</i>	
<b>CAESAR SALAD</b>	<b>\$8.00</b>

*Entrées:*

*Pasta*

**PENNE POMODORO** \$15.00

*FRESH TOMATO SAUCE, BASIL, PARMESAN, MOZZARELLA AND EGGPLANT*

**ANGEL HAIR PASTA WITH JUMBO LUMP CRAB MEAT** \$21.00

*TOSSED IN A LIGHT PESTO SAUCE, WHITE SAUCE OR TOMATO SAUCE*

*Entrée Salads*

**CHESAPEAKE CAESAR SALAD** \$17.00

*SHRIMP, SCALLOPS AND CRAB MEAT SAUTÉED WITH OLD BAY*

**STEAK SALAD** \$16.00

*GRILLED TENDERLOIN TIPS, MIXED GREENS, TOMATOES, ASPARAGUS, ROQUEFORT CHEESE, CRISPY FRIED SHALLOTS AND BALSALMIC VINAIGRETTE*

**NEPTUNE SALAD** \$18.00

*GRILLED SALMON, SCALLOPS, SHRIMP AND CRAB MEAT ON A MIXED GREENS SALAD WITH A SPICY VINAIGRETTE*

**SPICY GRILLED CHICKEN SALAD** \$15.00

*TOSSED WITH BUFFALO SAUCE, SPINACH, ROMAINE CELERY HEARTS, BACON AND ROQUEFRT VINAIGRETTE*

*Seafood*

**JUMBO LUMP CRAB CAKE** \$17.00

*WITH BOILED POTATOES, CRUNCHY COLE SLAW AND REMOULADE SAUCE*

**GRILLED SALMON** \$16.00

*WONTON CRISPS, SEAWEED SALAD, WASABI VINAIGRETTE*

**CAJUN SEAFOOD CRÊPÉS** \$16.00

*FILLED WITH SHRIMP, CRAYFISH AND CRAB, FINISHED WITH LOBSTER SAUCE*

**SEARED TUNA SASHIMI** \$14.00

*CRAB AND AVOCADO SALAD WITH WASABI VINAIGRETTE*

*Meat and Poultry*

**BEEF TENDERLOIN TIPS** \$16.00

*PAN SEARED WITH PEPPERCORN SAUCE*

**CHICKEN PICCATA** \$14.00

*SAUTEED WITH WHITE WINE, CAPERS AND LLEMON BUTTER SAUCE*

**STEAK AU POIVRE**  
WITH FRENCH FRIES AND SAUTEED MUSHROOMS

**\$16.00**