WEEKLY SPECIALS

SOUPS
Maryland Crab - Old Bay spice, crab claw, tomato, corn, green beans, onion, and garlic.

6.75 Cup | 8 Bowl

APPETIZER
Buffalo Pollack Wings - breaded and flash fried fish pollack tossed in Buffalo sauce served with a side of whole grain mustard and bell pepper aioli sauce.

ENTRÉE
Lobster and Crab Ravioli - pasta pillows filled with cheese, lobster, and crab served with pink tomato cream vodka sauce.

FRESH CATCH
Seared Sea Scallops - smoked garlic and pea puree, butternut and potato hash, roasted leeks, corn, okra, and crispy shallots.

DESSERTS
Vanilla and Chocolate Ice Creams, Blanca Cake, Deep Dish Pecan Pie, Old Bay Buttercream Smith Island Cake, and White & Dark Chocolate Cheesecake.

Cheese Board: Saint Angel- cow, Camembert- cow, Petite Basque- sheep, Chabichou du Poiou- goat, Roquefort- sheep. Served with Carr's crackers, sliced baguette, candied fruits, thyme honey, sour cherry preserves, and rose petal jelly.

3.5.20-3.11.20

DAILY SPECIALS

SUNDAY
$2 Hard Taco Specials

TUESDAY
$5 Hamburger Special

WEDNESDAY
Happy Hour 5 PM - 7PM
Half Priced Apps, $2 House Wines, $2 Miller Lite and Yuengling Draughts

THURSDAY
$2 Yuengling Drafts
Buffalo Style or Dry Rubbed Caribbean Jerked Wings