



Seated Dinner



Available for groups of 40 or less
All non-alcoholic beverages are included
All dinners include Caesar salad & bread
Choose up to 5 items to customize your menu

Favorites

Single Crabcake 24

5 oz. jumbo lump crabcake, broiled, fries, cabbage slaw

Double Crabcake 33

(2) 5 oz. jumbo lump crabcakes, broiled, fries, cabbage slaw

Honey Soy BBQ Salmon 24

Fresh salmon, honey soy BBQ glaze, sautéed spinach, venere black rice

Fish & Chips 19

Beer-battered cod, fries, cabbage slaw, malt creole aioli

Broiled Seafood Platter 27

Catch of the day, Gulf shrimp, jumbo lump crabcake, fries, cabbage slaw

Pastas

Short Rib Bolognese 19

Sow-cooked beef, pork belly, shallots, garlic, fresh herbs, tomato, veal stock, cream

Shrimp & Scallop Scampi 26

Gulf shrimp, sea scallops, white wine, EVOO, lemon shallots, garlic, linguini noodles

Orrecchetti Pesto 16

House-made basil pesto, EVOO, peas, shaved parmesan, orrecchetti pasta

Zucchini Noodles 18

Spiral cut zucchini noodles, shallots, cherry tomatoes, MD crab meat, romesco cream sauce

Main Course

Chicken Chesapeake 21

Seared chicken breast, crab imperial, crab cream, broccolini

Grilled Mediterranean Swordfish 24

Fresh swordfish, grilled, fresh herbs, white wine, lemon, garlic marinade, pesto, Yukon gold potato hash, asparagus

Filet Mignon 33

8 oz. Creekstone center cut, Yukon gold potatoes, roasted asparagus

Rockfish Cioppino 29

Seared rockfish, PEI mussels, littleneck clams, Gulf shrimp, calamari, cherry tomatoes, seafood broth

Lobster & Grits 28

8 oz. cold water lobster tail, cherry tomatoes, garlic, jalapeños, chorizo, onions, crawfish, polenta grits

Chicken Marsala 21

Boneless chicken breast, au gratin potatoes, mushrooms

All pricing is based per person & are subject to change.

A \$200 deposit is required to reserve the space.

In addition to the listed pricing, a 6% tax and 20% service charge will be added to the final check.