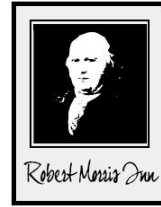


Summer Lunch Menu



Appetizers

Chilled Gazpacho with crispy Croutons

Cup \$7 Bowl \$9

Add Jumbo Lump Crab for \$3

Cream of Maryland Crab Soup with Jumbo Lump Crab and chopped Chives

Cup \$10 Bowl \$12

Avocado Fries with mixed Greens and smoked Chipotle Aioli \$11

Caesar Salad with Parmesan Cheese and crispy Baguette Croutons \$10

Add grilled Chicken for \$8, Jumbo lump Crab Cake for \$14 or Baby Shrimp for \$12

Grilled Seedless Watermelon with Feta Cheese, toasted Walnuts

crispy Prosciutto Ham, Arugula and Balsamic Essence \$11

Farmers Market Salad of local roasted Beets, crumbled Goat Cheese, spiced Almonds

fresh Peaches and Wild Blackberry Vinaigrette \$12

Crab Salad Crostini on crisp Baguette with Jumbo Lump Crab and baby Tomatoes \$13

Jumbo Lump Crab Spring Roll with Pink Grapefruit, Avocado and toasted Almonds \$15

Cup of Soup and $\frac{1}{2}$ Sandwich Specials

Choose any soup by the cup and add any $\frac{1}{2}$ sandwich marked * for only \$16

Served with Old Bay Potato Chips

Whole Sandwiches

* Chicken Salad Sandwich with dried Cranberries, Celery and Red Onion
on sliced 15 Grain Bread \$14

* Hot Baked Ham & Cabot Cheddar Cheese on Ciabatta Baguette with Apple Raisin Chutney \$15

* Reuben Sandwich with Corn Beef, Swiss Cheese, Sauerkraut and Russian Dressing \$16

8oz Premium Beef Burger on a Brioche Bun with Lettuce, Tomato

Cabot Cheddar Cheese and smoked Bacon \$17

Local Jumbo Lump Crab Roll with yellow bell peppers and scallions \$17

Award-winning Crab Cake Sandwich on Brioche Bun with Lettuce

Tomato and Remoulade Sauce \$19.00

All Whole Sandwiches are served with our signature Blue Cheese-Apple Coleslaw
and Old Bay Potato Chips or Shoestring Fries

Continued over

Entrees

“Fish and Chips” with battered Cod, Shoestring Fries, buttered Peas
Lemon and Remoulade \$19

Chilled Scottish Confit Salmon Roulade with Quinoa Salad and Blackberry Balsamic Vinaigrette
\$20



Ditalini Pasta with Jumbo Lump Crab, baby Tomatoes, crumbled Goats Cheese, Spinach,
toasted Walnuts, Lemon and Olive Oil \$20

Desserts

Chocolate Carrot Cake with Chocolate Sauce and Vanilla Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

Pavlova with fresh Berries and whipped Sauce

Summer Berry and Pecan Crisp with Vanilla Ice Cream

Original and Red Velvet Smith Island Cake

Lemon Cake with House-made Lemon Curd, Chantilly and Summer Berries

Milk Chocolate Crema with Grand Marnier marinated fresh Berries and Orange Almond lace
Tuile

Proudly crafted and made in-house (except Smith Island Cakes) all \$9

Hot Beverages

Hot Chocolate \$2.50

Selection of Hot Teas \$2.50

Fresh Brewed regular or decaffeinated Coffee \$2.50

Espresso \$3 or Cappuccino French Roast \$3

Prices exclude tax and gratuity. Please advise us of any allergies or specific dietary requirements or issues prior to ordering. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

