

APPETIZERS

WARM CRAB DIP

Lump crabmeat, cream cheese & spices, served in a bread bowl, topped with shredded cheeses, diced tomatoes & scallions

12-

WARM GRILLED BRIE

Almond streusel topping, macerated mixed berries, seasonal fresh fruit, crackers

11-

FRIED POTSTICKERS

Filled with chicken and vegetables served with Asian sweet chili sauce

9-

CRISPY ASIAN SHRIMP

Lightly breaded & flash fried, served with Sriracha aioli

13-

CHICKEN WINGS

Buffalo chicken wings served with bleu cheese or ranch dressing & celery

9-

BAKED SPINACH & ARTICHOKE DIP

Cream cheese, spices and Monterey Jack cheese, served with tortilla chips

10-

*SEARED TUNA

Bronzed ahi tuna with wasabi & Asian dipping sauce

12-

SOUPS

CREAM OF CRAB

Market Price
Cup/Bowl

SOUP OF THE DAY

Market Price
Cup/Bowl

ENTRÉE SALADS

Offered on Our House Salad Or Caesar Salad
At No Additional Charge

Grilled Chicken Breast w/ Salad	13-
*Grilled Beef Tenderloin w/ Salad	15-
Grilled Atlantic Salmon w/ Salad	12-
Grilled Gulf Shrimp w/ Salad	12-
*Bronzed Ahi Tuna w/ Salad	15-

Add 2.00 to the above Entrée Salad to Have Your Protein on a Wedge or Berry Medley Salad Bed

SIDE SALADS

WEDGE

Romaine wedge with bleu cheese dressing, apple-wood smoked bacon, bleu cheese crumbles & grape tomatoes

8-

BERRY MEDLEY

Apples, assorted seasonal berries, bleu cheese crumbles & toasted walnuts on a bed of mixed field greens

8-

HOUSE SALAD

Cucumbers, grape tomatoes, red onions, carrots, served on a bed of mixed field greens

6-

CAESAR SALAD

Our traditional caesar salad made with romaine lettuce, croutons, caesar dressing & parmesan cheese

anchovy available upon request

6-

DRESSINGS

House Vinaigrette, Bleu Cheese, Cucumber Dill Ranch, Fat Free Raspberry Vinaigrette, Caesar

LIGHTER FARE

MORGAN'S CRAB CAKE

Maryland style crab cake made with jumbo lump crabmeat, offered broiled or fried served on a toasted brioche with lettuce & tomato OR with assorted crackers

15-

*½ POUND BLACK ANGUS CHEESEBURGER

with lettuce, tomato & red onion on a toasted brioche
choose American, cheddar, bleu, swiss or provolone cheese,

12-

PORK SLIDERS

House-smoked pulled pork bbq, brioche sliders, with small side of coleslaw

11-

CHICKEN CHESAPEAKE

Grilled chicken breast, topped & baked with ham, fresh MD crab meat, apple-wood smoked bacon & provolone, on a toasted brioche, with thousand island dressing

13-

Above Selections Served with a Choice of Kettle Chips, Hand Cut Fries,
Homemade Cole Slaw or Pasta Salad

QUESADILLA

Grilled flour tortilla, with shredded cheeses, scallions, red onion & jalapenos

*Steak 14- Pork 12- Chicken 12- Cheese 9-

salsa & sour cream available upon request

Guacamole ala carte 1-

FISH & CHIPS*

Fresh Cod fillet, lightly breaded & fried, served with house-cut fries, small side of coleslaw,
& chipotle ranch dipping sauce

12-

ENTREES

CRAB CAKES

Maryland style crab cake, made with jumbo lump crabmeat, offered broiled or fried

One Cake 20- Two Cakes 29-

MIXED SEAFOOD GRILL

Our Maryland crab cake, offered broiled or fried, salmon fillet & large gulf shrimp

26-

SEAFOOD PASTA

Gulf shrimp, jumbo lump crab & lobster, sautéed in white wine, garlic & cream, over pasta du jour

26-

GRILLED SALMON

Atlantic salmon, offered grilled or blackened

20-

ROASTED SPRING HEN

Brined 24 hours, coated in fresh herbs then roasted & finished with

fresh thyme pan gravy

19-

*FILET MIGNON

A choice, hand cut filet of beef tenderloin grilled to order,

topped with Chef's compound butter of the day

28-

*NEW YORK STRIP STEAK

A 12ounce steak,

grilled to order & topped with Chef's compound butter of the day

26-

SMOKED PORK CHOP

Bone in seared pork chop with spice rub served with house-made

bacon bourbon maple glaze

22-

SURF & TURF OPTION

Add a Maryland Crab Cake to any entree

13-

All Entrees served with Starch & Vegetable of the Day

**Consuming raw or undercooked animal foods,
may increase your risk of contracting a food borne illness
especially if you have a certain medical condition*