

## APPETIZERS

### WARM CRAB DIP

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

11-

### WARM GRILLED BRIE

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

10-

### 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

12-

### 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

9-

### SEARED TUNA

Bronzed ahi tuna with wasabi & Asian dipping sauce

12-

## SOUPS

### SOUP OF THE DAY

Market Price

### ONION SOUP GRATINEE

Onions, red wine, thyme, garlic, beef stock, & croutons  
Baked with melted provolone cheese

6-

## SPECIALTY SALADS

### BERRY MEDLEY

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

Side 8-

### HOUSE

Cucumbers, grape tomatoes, red onions, carrots, shredded cheddar & Monterey jack cheeses, served on a bed of mixed field greens

Side 5-

### CAESAR

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

\*anchovy available upon request\*

Side 6-

### WEDGE

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

8-

## ENTRÉE SALADS

Grilled Chicken Breast	13-
Grilled Beef Tenderloin	14-
Grilled Atlantic Salmon	12-
Grilled Gulf Shrimp	12-
Bronzed Ahi Tuna	14-

## DRESSING

House Vinaigrette, Blue Cheese, Cucumber Dill Ranch,  
Fat Free Raspberry Vinaigrette

## 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,

11-

### PORK SLIDERS

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

10-

### 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 13-    Pork 12-    Chicken 11-    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 19-      Two Cakes 26-

### 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

25-

### GRILLED SALMON

Atlantic salmon, offered broiled or blackened

19-

### 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

25-

### NEW YORK STRIP STEAK

A 12ounce steak,

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

24-

### SMOKED PORK CHOP

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

bacon bourbon maple glaze

21-

### SURF & TURF OPTION

Add a Maryland Crab Cake to any entree

10-

All Entrees served with Starch & Vegetable of the Day

Vegetarian Dishes are Available Upon Request