

Starters

Crab Cake Duet	\$10.95
<i>Mini Crab Cakes with Corn Salsa and Creole Pepper Sauce</i>	
Silver Dollar Stuffed Mushrooms	\$6.95
<i>Roasted Silver Dollars Topped with Baby Spinach, Applewood Bacon, Parmesan Cheese, and Béarnaise Sauce</i>	
Picasso Wings	\$8.95
<i>One Dozen Buffalo Wings Presented with a Pallet of Hickory Barbecue, Bleu Cheese, & Mustard Barbecue Sauce</i>	
Southwestern Chicken Quesadilla	\$6.95
<i>Herb Tortilla Stuffed with Spicy Chicken, Monterey Cheese, and Pico De Gallo Served with Corn Salsa and Creole Pepper Sauce</i>	
Roasted Corn and Crab Dip	\$6.95
<i>Presented with White Corn Tortilla Chips and Grilled Pita Bread</i>	
Tidewater Shrimp	\$10.95
<i>Five Large Shrimp Wrapped in Virginia Cured Ham, Broiled with Garlic Butter, Fresh Basil and Lemon</i>	
Corn Fritter	\$5.95
<i>Deep Fried Potato and Roasted Corn Croquette "Cajun Style" Served with Sun Dried Cranberry Pineapple Chutney</i>	
Shrimp Cocktail	\$10.95
<i>Five Large Shrimp, Dusted in Old Bay Served with Citrus Cocktail Sauce and Lemon</i>	
Fresh Tomato and Mozzarella	\$6.95
<i>Vine Ripe Tomato, Shaved Onion, and Buffalo Mozzarella with Extra Virgin Olive Oil and Sherry Glaze</i>	
She Crab Soup	\$4.95
<i>Presented with Cream Sherry</i>	
Soup of the Day	\$3.95

Salads

Cyprus Salad

Baby Spinach, Butternut, and Radicchio Lettuce Sprinkled with Sun Dried Cranberries, Candied Pecans, Grape Tomatoes, and Blue Cheese Crumbles
Small \$ 3.95 Large \$6.95

Tossed Salad

Crisp Iceberg and Fresh Spinach, Tomatoes, Cucumbers, Onion, Julienne Carrot and Squash, Smoked Applewood Bacon, Croutons and Cheddar Cheese
Small \$ 3.95 Large \$6.95

Traditional Caesar

Hearts of Romaine Lettuce Tossed with Caesar Dressing and Topped with Pan Roasted Croutons and Pecorino Cheese
Small \$ 3.95 Large \$6.95

Add Any of the Following to the Above Salads:

Fried Chicken Tenders \$ 4.95 Additional
Grilled Chicken Breast \$ 4.95 Additional
Grilled Salmon, Mahi, or Shrimp \$ 5.95 Additional

Rotisserie Chicken Salad..... \$7.95
House made Chicken Salad Served inside a Melon Bird with Fresh Fruit and Crackers

Bibb Lettuce Wraps..... \$9.95
Shrimp & Crab Salad, Marinated Chicken Salad, and Roast Vegetable Salad with Assorted Dipping Sauces

Dressings: *Citrus Vinaigrette, Honey Mustard, Bleu Cheese, Ranch, and Caesar*



Sandwiches

All Sandwiches Served with Your Choice of French Fries or Pasta Salad

- Chesapeake Crab Cake Sandwich**..... \$11.95
Lightly Seasoned Lump Crab Cake, Pan Seared with Lettuce, Tomato, Onion, and Creole Pepper Sauce
- Half Pound Burger**..... \$7.95
Served with your choice of Cheese, Lettuce, Tomato, Onion, and Pickle
- Grilled Chicken Sandwich**..... \$7.95
Served with your choice of Cheese, Lettuce, Tomato, Onion, and Pickle
- Pita Club**..... \$7.95
Grilled Pita Bread with Applewood Smoked Bacon, Sliced Turkey, Pepper Jack cheese, Mayonnaise, Lettuce, and Tomato
- Cuban**..... \$7.95
Roasted Pork, VA Ham, Swiss Cheese, Pickle, and Cumin Garlic Mustard, Grilled on a Cuban Sub Roll
- Grilled Mahi Sandwich**..... \$9.95
Fresh Jerk Seasoned Mahi Served with Lettuce, Tomato, Onion, and Presented with Pineapple Salsa
- Grilled Chicken Wrap**..... \$8.95
Marinated Chicken Breast, Roast Vegetables, Lettuce, Tomato, Mayonnaise, and Pepper Jack Cheese
- Vegetarian Wrap**..... \$6.95
Fresh Spinach, Roma Tomato, Julienne Vegetables, Wheat Berries, and Corn Salsa, Tossed with Sherry Vinaigrette
- Pastrami Reuben**..... \$7.95
A Generous Portion of Paper Thin Pastrami, Sauerkraut, and Swiss Cheese Grilled on Marble Rye with Russian Dressing
- Hand Tossed Pizza**..... \$9.95

Margarita

With Fresh Basil, Buffalo Mozzarella, and Tomato Sauce

Or

Vegetarian

With Artichokes, Onions, Spinach, and Tomato Sauce

Dinner

From the Grille

Rib Eye Steak..... \$23.95
Grilled to Specification with Roasted Garlic Mashed Potatoes, Herb Roasted Mushrooms, and Rosemary Jus

Grilled Pork Tenderloin..... \$15.95
Bourbon Marinated with Brown Sugar and Soy, Thinly Sliced with Bourbon Glaze, Whipped Potatoes, and Vegetables

Grilled Double Lamb Chops.....\$25.95
Marinated in Rosemary Oil then Grilled to Specification Presented with Rosemary Jus, Roasted Garlic Whipped Potatoes, and Vegetables

Grilled Filet Mignon..... \$28.95
Beef Tenderloin Wrapped in Applewood Smoked Bacon Grilled to Specification, Presented with Béarnaise Sauce Roasted Garlic Whipped Potatoes, and Vegetables

Fresh Seafood

Flame Grilled Salmon..... \$17.95
Molasses Glazed on a Bed of Charred Pineapple Relish with Whipped Potatoes and Vegetables

Grilled Mahi.....\$18.95
Presented with Jumbo Shrimp and Blue Crab Cole Slaw

Day Boat..... \$24.95
Old Bay and Garlic Broiled Shrimp, Lump Crab Imperial, and Fresh Catch with Lemon Caper butter, Linguini, and Vegetables

Hampton Roads Lump Crab Cake..... \$26.95
Jumbo Lump Chesapeake Crab Cake Pan Seared with Creole Dijonaise, Creamy Succotash, Virginia Cured Ham, and Stone Ground Grits

House Specialties

Tidewater Shrimp Pasta.....\$18.95
Large Shrimp Wrapped in VA Cured Ham Over a bed of Linguini Sautéed with Fresh Vegetables In a Lemon Herb Butter Sauce

Southern Style Chicken and Ham..... \$15.95
Buttermilk Fried Chicken Breast, Sweet Cream Waffles, and VA Cured Country Ham, Served with Pecan Bourbon Glaze, and Stone Ground Grits

Chicken Marsala.....\$15.95
Pan Seared Chicken Breast and Wild Mushrooms Sautéed in Marsala Wine Served with Linguini and Vegetables

Spinach and Cheese Cannelloni..... \$14.95
Presented with Tomato Basil Concassè, and Pecorino Cheese Sauce

House Smoked RibsHalf \$14.95..... Full \$19.95
Marinated and Slow Smoked Baby Back Ribs Basted with Our Signature Barbeque Sauce Presented with Red Cabbage Cole Slaw and French Fries



Desserts

Crème Brûlée..... \$6.00

Madagascar Vanilla Bean Flecked and Mirrored with Hand Fired Caramel

Berries Delight..... \$6.00

Tuile Cookie with Vanilla Mascarpone and Fresh Seasonal Berries

Flourless Chocolate Cake\$6.00

Laced with Sugared Almonds, Hazelnuts, and Semi Sweet Chocolate Presented with Chantilly Cream

King Mountain Peanut Butter Cake \$6.00

With Chantilly Cream and Fresh Mint

Peach Cobbler \$6.00

Laced with Cinnamon and Vanilla, with Classic Streusel Topping and a Scoop of Vanilla Bean Ice Cream

Killer Pie..... \$6.00

Ground Snickers Folded with Vanilla Ice Cream in an Oreo Cookie Crust, Sprinkled with Chopped Nuts

White Chocolate and Banana Cream Pie \$6.00

With Caramel Sauce and Chocolate Shavings

Ice Cream..... \$4.00

Choose from Chocolate, Vanilla, Strawberry, or Butter Pecan. Three Scoops Topped with Chantilly Cream and a Cherry

Starbucks

Espresso..... \$4.00

Dark Roast Specially Brewed Coffee

Cappuccino..... \$4.00

A Shot of Espresso Smoothed by Frothy Steamed Milk

Café Latte..... \$4.00

A Layered Creation of Rich Espresso and Creamy Steamed Milk

Café Mocha..... \$4.00

Espresso and Steamed Milk with Chocolate

