



Appetizers

Fried Oysters

dusted in cornmeal and flash fried, topped with a Tabasco remoulade sauce..... 8.95

Chesapeake-style Crab Cake Sliders

with old bay lemon aioli and fries..... 12.95

Mediterranean Bruschetta

diced tomatoes, red onions, roasted red peppers, fresh mozzarella and basil marinated in olive oil and balsamic vinegar served over toasted garlic bread..... 5.95

Spring Berry Salad

fresh blueberries and raspberries over mixed greens, topped with a goat cheese croquette and toasted pine nuts, served with a honey balsamic vinaigrette 6.95

Classic Caesar Side Salad

romaine lettuce, parmesan cheese, garlic crostini croutons and a tangy Caesar dressing..... 5.25

Soup Du Jour..... cup 3.25 bowl 3.95

Thin Crust Pizzas

fresh basil, mozzarella cheese & tomato, with marinara..... 9.95

imported prosciutto ham, pepperoni and roasted red peppers with marinara..... 12.95

roasted vegetables, kalamata olives, mozzarella & parmigiano reggiano cheeses, with marinara..... 11.95

Dinner Menu

Entrée Salads

Grilled Steak

sliced flat iron steak atop chopped iceberg lettuce, feta cheese, tomatoes, cucumbers, green peppers, kalamata olives, pepperoncinis served with a lemon-herb vinaigrette..... 14.50

The Cobb

diced hand-carved turkey, bacon, green beans, tomatoes, hard-boiled eggs, blue cheese & avocado served over chopped iceberg lettuce with buttermilk ranch dressing.....12.95

Grilled Chicken Caesar..... 11.95

Sandwiches

Grilled Steak

sliced flat iron steak topped with grilled onions & mushrooms, topped with arugula and shaved parmesan cheese on a grilled sub roll, served with hand-cut fries.....12.95

Shrimp Salad

on a warm kaiser roll, served with house-made potato chips.....11.95

Black Angus Cheeseburger

½ pound angus beef burger cooked to order, topped with melted cheddar cheese, served with hand-cut garlic-herb fries..... 9.95

add bacon..... 1.00

Reuben

first-cut corned beef, sauerkraut, Swiss cheese and 1000 Island dressing grilled on rye bread, served with hand-cut garlic-herb fries..... 9.95

Entrées

Chicken Picatta

*parmesan herb breaded chicken breast with roasted tomatoes
over angel hair pasta topped with a lemon butter sauce*
16.95

Fish and Chips

8 oz. of beer-battered North Atlantic haddock, served with hand cut fries and tartar sauce
12.95

Steak Frites

*10 oz. N.Y. strip steak grilled to order, served with red wine & caramelized onion au jus,
and hand-cut garlic-herb fries*
21.95

Chesapeake-Style Crab Cakes

two 4 oz. jumbo lump crab cakes served with herb roasted red potatoes and vegetable
22.95

Veggie Omelet

roasted red peppers, spinach and goat cheese, served with a small garden salad
12.95

Spaghetti and Meatballs

meatballs in a traditional marinara sauce over spaghetti, served with garlic-parmesan bread
11.95

Desserts

Hot Fudge Brownie Sundae..... 5.50

Traditional New Orleans Bread Pudding with Rum Sauce..... 5.50

Sodas • Coffee

*Coke • Diet Coke • Sprite • Ginger Ale • Perrier • Dr. Brown's
We Proudly brew and serve Zeke's Coffee products!*

Split plate charge for Entrées 4.00