





SUNDAY DINNER MENU

4 PM - 8 PM

<u>APPETIZERS</u>

OBX SEAFOOD CHOWDER - 7/10

Creamy shrimp, crab and scallop chowder

WILD MUSHROOM RAVIOLI- 13

Truffled Parmesan Cream, roasted garlic cloves & oven roasted tomatoes

1/2 DOZEN CHINCOTEAGUE OYSTERS ON THE HALF SHELL *

Raw 14, Rockefeller 16 or Motoyaki 16

③ GENERAL TSO'S SHRIMP- 15

Scallions & toasted sesame

(\$) KEY WEST CAESAR SALAD - 11

Baby romaine, radish, tomato, scallions, croutons & queso blanco w/ a creamy Meyer

(*)MIXED GREENS SALAD - 10

Baby field greens, strawberries, red onion, cucumber, walnut, Goat cheese & an apple cider vinaigrette

SANDWICHES

BURGER ANIMAL STYLE # - 20

12 oz. house ground Black Angus filet tip burger w/ Cabot American cheese, lettuce, tomato, pickle, secret Cali sauce & grilled onions on a toasted Kaiser bun w/ fries

LOBSTER ROLL - 25

Maine lobster salad, toasted bun & French fries

CRAB CAKE SANDWICH - 22

Butter Broiled Maryland Crab Cake, lettuce, tomato, remoulade on a Kaiser roll with French fries

ADD TO ANY ENTREE OR SALAD

Airline Chicken Breast - 16

Grilled Shrimp - 12

Broiled Crab Cake -18

<u>ENTRÉES</u>

(≩) FILET MIGNON BOURGUIGNON *

Grilled Choice Black Angus 30 day aged Tenderloins w/ garlic mashed potatoes, veg du jour with a demi glace

~ 6 oz. 39 - 9 oz. 48 ~

₿BLACKENED NC SHRIMP - 24

Pan Seared Shrimp, Smoked Gouda Byrd Mill stone ground grits, asparagus & a Maryland blue crab cream

BUTTER BROILED MD CRABCAKES - 38

2-4 oz Blue crab Crabcakes w/ fries, roasted corn salad & Remoulade sauce

(\$) 14OZ BLACK ANGUS RIBEYE * - 38

Seasoned & Seared ribeye w/ a loaded Twice baked russet potato , asparagus & V2 single barrel Buffalo Trace bourbon steak sauce

PAN SEARED SALMON − 27

Creamy Eastern shore sweet corn risotto, sauteed asparagus & remoulade

BLACKENED PORK CHOP - 25

Bone in 12 oz heritage pork chop w/ Baked Mac-n-Cheese, braised collard greens, Tobacco onions & BBQ butter

FIRST BASKET OF BREAD IS COMPLIMENTARY UPON REQUEST. ALL ADDITIONAL BASKETS WILL BE A \$2.00 CHARGE FOR 4 PIECES

THE VIRGINIA DEPARTMENT OF HEALTH WARNS THAT RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

(🕏) GLUTEN FREE OR CAN BE MADE GLUTEN FREE

ON PARTIES OF 6 OR MORE WE RESPECTFULLY ADD
A 20% GRATUITY

\$2 ON ALL MODIFICATIONS/SUBSTITUTION

WE FRY IN TALLOW