

LUNCH MENU

Raw Bar

Clams on ½ Shell (Oyster Bay, NY)
(6) 7.50 (12) 13
Jumbo Shrimp Cocktail Martini 11

Oysters on ½ Shell(Hog Island, VA)
(6) 10 (12) 19.50
Jumbo Lump Crabmeat Cocktail 16

Raw Bar Sampler for Two

4 Clams on ½ Shell, 4 Oysters on ½ Shell, 4 Jumbo Shrimp Cocktail,
4oz. Jumbo Lump Crabmeat 31

Appetizers

Old Bay Peel & Eat Shrimp 10

Steamed Clams little or top neck (6) 8 (12) 14

Clams Oreganatto topped w/ our homemade seasoning 9

New Zealand Mussels Marinara - sautéed in garlic & oil and finished in our homemade marinara sauce 9

Sautéed Crab Cake- Our five star jumbo lump crab cake sautéed and served with our horseradish mustard sauce 13

Fried Calamari - w/ marinara sauce 10

Beer Battered Onion Rings old bay mayo 6

Garlic Bread Special - tomato, basil & fresh mozzarella 6

Homemade Soups

Manhattan Clam Chowder 6

New England Clam Chowder 6

Lobster Bisque 8

Salads

Wedge - Iceberg, hard wood smoked bacon, diced tomatoes and Bleu cheese 8

Main Street - Mixed greens, Granny Smith apples, craisins, walnuts, fresh mozzarella, Raspberry Vinaigrette 8

Caesar - Romaine, Pecorino Romano, croutons, Classic Caesar dressing 8

Luncheon size any Salad **Chicken** 12

Salmon 15

Shrimp 13

Tilapia 14

Sandwich Platters

All served with steak fries, Cole slaw & pickles

Jumbo Lump Crab Cake w/ lettuce, tomato & horseradish mustard sauce on a bun 16

Grilled Chicken Balsamico w/ roasted peppers, mozzarella & mixed greens with balsamic vinaigrette 12

Fried Flounder w/ lettuce & tomato on a toasted bun 13

8oz. Kobe Burger w/ Cheddar cheese, lettuce, tomato and red onion 15

LUNCH MENU

New England Flounder Oreganatto

Broiled Flounder, fresh herb, bread crumb, butter, oven roasted potatoes and mixed vegetable 13

Fried Gulf Shrimp

Gulf Shrimp peeled and then lightly breaded and fried with steak fries and coleslaw 12

Atlantic Salmon

Salmon Filet grilled or blackened with rice and mixed vegetable 16

Gulf Shrimp Skewers

Seasoned Gulf Shrimp grilled or blackened with rice or mixed vegetable 12

Costa Rican Blackened Tilapia

Fresh water Tilapia, Cajun dry rub with rice and mixed vegetable 14

Maryland Crab Cake

Sautéed Jumbo Lump Crab Cake, horseradish mustard with oven roasted potatoes & mixed vegetable 15

Beer Battered Fish N Chips

Yuengling battered Cod Filet with steak fries & homemade coleslaw 13

Gulf Shrimp Scampi

Sautéed Shrimp, roasted garlic, white wine, lemon, butter over linguine 13

Penne Con Vodka

Vodka pink cream sauce with pecorino romano cheese and peas over penne 8
with **Chicken** 12 **Shrimp** 14

Penne Provencal

Fresh basil, tomatoes, roasted garlic, white wine over penne 8
with **Chicken** 11 **Shrimp** 13

New Zealand Mussels Marinara

Mussels sautéed with olive oil and roasted garlic finished with our home made marinara over linguine 13

Chicken Francaise

Sautéed Chicken breast with lemon & butter served with rice and mixed vegetables 11

Parties of 5 or more 18% gratuity will be added