

Dinner Menu

Soups

Maryland Crab Soup	\$ 6/7
Soup du Jour	\$ 5.50/6
Crab Bisque	\$ 6/7
French Onion	\$ 6

Appetizers

Little Neck Clams	\$ 11
<i>Dozen steamed clams in garlic wine broth with toasted baguette</i>	
Warm Brie in Puff Pastry	\$ 12
<i>Drizzled with honey and toasted almonds. Served with Fresh Fruit</i>	
Prince Edward Drunken Mussels	\$ 12
<i>Steamed in tequila lime butter with Andouille sausage, pepper jack cheese and tomato. Served with toasted baguette.</i>	
Crab Dip	\$ 11
Fried Calamari	\$ 11
<i>With an herb tomato dip</i>	
Oyster on the Half Shelf	\$ 10/18
<i>half dozen</i>	
Crispy Oysters with Creole Aioli	\$ 12/22
<i>By the ½ dozen or the dozen</i>	
Oysters Chesapeake	\$ 14
<i>Baked on the half shelf topped with lump crabmeat and hollandaise</i>	
Tomato Bruschetta	\$ 7

Salads

Pear and Walnut	\$ 7
<i>Bartlett pears and sugared walnuts over baby spinach with crumbled blue cheese, red onions and raspberry vinaigrette.</i>	
Baby Arugula	\$ 7
<i>Crispy prosciutto, tomato marmalade, roasted peppers, Feta and creamy tarragon dressing.</i>	
The House	\$ 6/9
Caesar Salad	\$ 6

Caesar Salad with Fried Oysters	\$ 11
Wedge	\$ 9
<i>Iceberg lettuce, blue cheese, bacon, egg, tomato with creamy garlic parmesan dressing.</i>	

Entrees

Maryland Crab Cakes	\$ 27
<i>Baked lump crab meat, topped with lemon beurre blanc.</i>	
Stuffed Anaheim Peppers	\$ 26
<i>Stuffed with lobster, crab and shrimp. Baked with green chili sauce and cheddar cheese and topped with sour cream and salsa.</i>	
Scottish Salmon	\$ 22
<i>Oven roasted on herb risotto with grilled asparagus and dill caper butter sauce.</i>	
Mahi-Mahi	\$ 25
<i>Griddle seared with Fried shrimp and lobster champagne sauce.</i>	
Panko Chicken Breast	\$ 20
<i>On Parmesan and wild mushroom risotto.</i>	
Filet Mignon	\$ 25
<i>Filet mignon wrapped in bacon with a bleu cheese crust.</i>	
Filet and Crab	\$ 25
<i>5 oz. grilled Angus Filet and crab cake , served with Madeira cream sauce.</i>	
Tournedos Baltimore	\$ 29
<i>Twin petite Filets grilled medium rare, paired with a crab cake Finished with Madeira cream sauce and a lobster cake Finished with a seaFood champagne sauce.</i>	
New York Strip	\$ 25
<i>With a Dijon pepper crust, in a brandy demi-glace.</i>	
Lobster Ravioli	\$ 21
<i>With Aurora Sauce.</i>	
Chicken Linguini	\$ 19
<i>With spinach-mushroom Alfredo sauce.</i>	
Rinds Roulade	\$ 19
<i>Traditional Austrian dish, tender rolls of beef Filled with carrots and celery in a burgundy demi-glace served with homemade spaetzle and braised red cabbage.</i>	

Specialty Drinks and Martinis

Bloody Mary	\$ 8
Orange Crush	\$ 7.50

Absolut Mandarin, Fresh squeezed oranges, triple sec and a splash of Sprite or make it with Vanilla Vodka and call it a creamsicle.

Pomegranate Martini \$ 7.50

Vodka and Pomegranate Schnapps.

Appletini \$ 7.50

Vodka, Sour Apple Schnapps.

Caramel Apple Martini \$ 7.50

Vodka, Sour Apple and Butterscotch Schnapps drizzled with caramel.

Flirtini \$ 7.50

Vodka, cranberry juice, orange juice, Cointreau and champagne.

Gingerbread Martini \$ 7.50

Gingerbread schnapps, Bailey's, vodka and a dash of cream.

Draft Beer

Hole in the Wall Pale Ale

Blue Moon

Coors Light

Miller Light

Yuengling Lager

Sam Adam Seasonal

Bottled Beer

Amstel Light

Budwiser

Sierra Nevada

Bud Light

Michelob Ultra

St. Michael's Ale

St. Michael's Lighthouse Ale

Bass Ale

Heineken

Anchor Steam Porter

Corona

Stella Artois

St. Michael's Not so Pale Ale

St. Michael's Duck Duck Goose

Non Alcoholic

Buckler

St. Pauli Girl

Coffee & Hot Chocolate Drinks

Almond Chocolate Coffee	\$ 6.50
Amaretto, Dark Crème de Cacao.	
Bailey's Irish Cream & Coffee	\$ 7
Brandy Almond Mocha	\$ 7
Brandy, Amaretto, one part coffee and one part hot chocolate.	
Café Diablo	\$ 4.50
Half coffee, half hot chocolate.	
Chocolate Java	\$ 7
Bailey's Irish Cream, Crème de Cacao and coffee.	
Irish Coffee	\$ 7.50
Jameson's Irish Whiskey and Kahlua topped with Crème de Menthe.	
Kahlua & Coffee	\$ 7
Nutty Irishman	\$ 7.25
Bailey's Irish Cream, Frangelico and coffee.	
Hot Butterscotch Cocoa	\$ 7
Butterscotch schnapps and Kahlua.	
After Dinner Mint	\$ 7.50
White Crème de Menthe, Southern Comfort and vodka.	