



Oysters:

Salt Ponds – Judith Pt., R.I.
Chincoteague's – Tom's Cove, Va.
Great Whites – Barnstable, Mass.
Raspberry Points – Prince Edward Island
Blue Points – Long Island, N.Y.
Orchard Points – Chesapeake, Bay, Md.

Soups:

Oyster Stew – Cream, Butter, Plump Oysters, Bacon hash (In Season)
Maryland Crab – Classic Tomato & Vegetable – Local Blue crab
Cream of Crab – Silky, Creamy & Crabby!

Small Plates:

Little Neck Clams – Steamed Local Clams - Roasted Corn & Bacon Herb Broth. Crostini dipping bread.
BJ's Seafood Skins – Creamy blend of Blue Crab, Shrimp & Scallops – Baked over Crispy Potato Skins - Melted Cheddar Jack top
Bank Street Shrimp – Bacon wrapped BBQ Shrimp over a cool Cucumber & Onion salad. – Sesame Seed & BBQ drizzle
Sesame Seared Tuna Nachos – Rare "Ahi" Tuna, Wontons, Seaweed Salad, Red Chili Aioli, Asian BBQ & Cusabi Drizzle
Jerk Chicken Skewers – Island marinated Chicken thighs, Grilled Pineapple Chutney & Honey Mustard Drizzle
Seared Diver Scallops – Pan Seared Diver Scallops over a Caramelized Red Onion & Bacon Jam.
Chesapeake Flatbread – Roasted Corn, Blue Crab, Caramelized Onion, Tomato & Parmesan. EVOO drizzle.
Crispy Fried Oysters – Chicken Salad garnish, Old Bay Tartar, Cocktail Sauce & Crackers.
Baked Oysters 206 – Plump Oysters, Bacon Lardons, Champagne Sauce, Parmesan Panko Crust – Dipping Bread??
Bavarian Pretzels – Beer...Crab & Cheese fondue sauce and Zatarain's Creole Mustard
Garlic Grilled Shrimp Cocktail (4) – Served Warm – Classic Cocktail & Lemon garnish *or Melted Garlic Butter??*

Salad Plates:

The Caesar Salad – *Chopped Romaine* tossed in a creamy Romano Dressing – Shaved Parmesan, Cherry Tomato & Croutons
Asian Spinach Salad – Diced Pear, Cucumber, Tomato over Baby Spinach – Sesame Crusted Seared Tuna, Cusabi drizzle. –
Wonton Noodle Strips
The Bookmaker – Shrimp, Salami, Provolone Cheeses, Hard Boiled Egg, Tomatoes, Red Onion with Creamy Parmesan & Romano Dressing
"Crabrese" Stack – Local Tomato, Fresh Mozzarella, Cuc & Lump Crab Salad – EVOO, Basil (pesto) & Balsamic Reduction Drizzle
Swan Creek Trio – Shrimp / Tuna / Chicken Salad. Over Leaf Lettuce Crown, Hardboiled Egg, Local Tomato, Saltines
Blue Heron Oyster Salad – *Mixed Greens*, Diced Tomato, Cuc, Egg, Cheese tossed our Louie dressing.
– Topped with Crispy Hand Breaded Oysters. (4).

Add-Ons:

Flash Fried, Grilled or Jerk Chicken, Shrimp, Scallops, Fried Oysters, Broiled Crab Cake, Seared "Ahi" Tuna

Scoop of: Shrimp Salad, Chicken Salad, Tuna Salad

Sandwiches: Served with Lettuce, Tomato, pickles & your choice of: House Old Bay Chips, Cole Slaw or Cucumber & Onion Salad add Skin On French Fries for an additional charge

“Bird is the Word!” – Crispy Buttermilk Chicken Breast, Sirachi Mayo Slaw & Pickles – Toasted Brioche Roll

Old Bay Shrimp Salad – Creamy Texas Shrimp - Choice of Bread.....Lett & Tomato

The “Hutzler” – Our Shrimp Salad served on warm Parmesan crusted Toast. Lett & Tomato.

Chicken Salad – Tender Chicken Breast, Hellman’s Mayo & Tarragon. - Choice of Bread. Lett & Tom.

Chicken Sunshine – Our Chicken Salad, Sliced red grapes and slivered almonds on a Croissant. Lett & Tom.

Tuna Salad – Pickle relish, Celery, Hellmann’s mayo & Old Bay on choice of bread.....Lett & Tomato

The “Love Boat” – Our Tuna Salad, Velveta Cheese chunks. Then baked in a French Bread Hoagie Roll ‘til melted.

Meatloaf Sammich – Warm Meatloaf, Melted Cheddar Cheese, Crispy Fried Onions, Special sauce on Ciabatta Toast Points

Crab Cake – Broiled Lump Crab Cake, Lett & Tom., Old Bay Tartar. Served on Brioche Roll

Fried Oyster Po’boy – Hand Padded Oysters served on toasted French Bread Roll. Red Chili Aioli garnish

The Jive Turkey – Warm Pan Fried Fresh Chicken Breast, Bacon, Melted Cheddar. Served on Croissant – Honey Mustard drizzle.

Blackened Grouper Club – Seared Grouper on Brioche roll - Crispy Bacon, Lett, Tom & Old Bay Tartar sauce

(Breads: Brioche, White Ciabatta, Wheat, Croissant, French Bread Hoagie Roll)

Big Plates: (After 4pm.)

Crab Cakes – Lump Blue Crab Cakes (1 or 2) – Roasted Fingerling Potatoes & French Beans.

Filet Chesapeake – Grilled 8oz. Fillet, Lump Crabmeat & Bearnaise. Mashers & Veg medley.

Or one or other crab one on special

Filet Fenwick – Grilled 10oz. Fillet, Boursin Crust, Port Wine demi & Crispy Onions. Mashers & Veg.

Nantucket Pasta – Pan seared Shrimp, Scallops & Crab. Served over Pappardelle Pasta.

- Tossed with a Rose’ Absolute Peppar a la Vodka Sauce. Parmesan Crisp?? garnish.

Bone-In Pork Chop – 10 oz. Grilled & Glazed with an Apricot Horseradish Glaze, Garlic mashers & Veg Medley.

Crispy Buttermilk Chicken – Crispy Chicken Breast, Old Bay Hot Honey drizzle. Garlic Mashers & Veg.

“Mom’s” Meatloaf – served over Garlic Mashers, Crispy Onions, Pan gravy & Veg.

Grouper “Au Poivre” & Frits – Pepper crusted then Pan seared- topped with Classic Cognac Pan sauce

- Served over Frites & Veg.

Bank Street Oysters – Flash Fried Oysters over a Pernod creamed spinach. Toasted pine nut & bacon garnish.

- Served with Whipped garlic mashers & Veg Medley

Sides:

Whipped Roasted Garlic Mashers

Roasted Fingerling Potatoes

Shoestring Fries (Frits)

French Beans

Candied Roasted Carrots

Shredded Cole Slaw
Cucumber & Onions Salad

Desserts:

Chocolate Mousse
Carrot & Pineapple cake *
Hot Fudge Sundae
Peanut Butter Pie *
Vaccaro's Cannoli (1 or 2)
Lemon Cake *
* From Sweet Cheeks (Rock Hall)

Kids Meals:

Crispy Chicken Strips, PBJ, Tuna or Chicken Salad Sandwich, Grilled Cheese
"The Spaulding" - You'll get nothing & like it!

Beverages:

Coke, Diet Coke, Ginger Ale, Iced Tea, Cranberry juice & Fresh Squeezed Lemonade
Hot Coffee & Tea