



Oysters:

- Salt Ponds – Judith Pt., R.I. \$3/per
Chincoteague's – Tom's Cove, Va. \$2/per
Raspberry Points – Prince Edward Island \$3/per
Sand Dunes – Prince Edward Island \$3/per
The Sampler: (8) - 2 of each \$12 / (12) 3 of each \$24

Soups:

- Maryland Crab – Classic Tomato & Vegetable - Blue crab – Cup \$6/Bowl \$9
Cream of Crab – Silky, Creamy & Crabby! – Cup \$8/Bowl \$11

Small Plates:

- Little Neck Clams – Steamed Local Clams - Roasted Corn, Red Tomato, Andouille & Herb Broth – Crostini \$18 (GF)
Bank Street Shrimp – Bacon wrapped BBQ Shrimp over a cool Cucumber & Onion salad. – Sesame Seed & BBQ drizzle \$18 (GF)
Sesame Seared Tuna Nachos – Rare "Ahi" Tuna, Wontons, Seaweed Salad, Red Chili Aioli, Asian BBQ & Cusabi Drizzle \$18
Jerk Chicken Skewers – Island marinated Chicken thighs, Grilled Pineapple Chutney & Honey Mustard Drizzle \$15 (GF)
Seared Diver Scallops – Pan Seared Diver Scallops over a Caramelized Red Onion & Bacon Jam. \$18 (GF)
Chesapeake Flatbread – Roasted Corn, Blue Crab, Caramelized Onion, Tomato & Parmesan. EVOO drizzle. \$18
Crispy Fried Oysters – Cocktail Sauce & Crackers. \$18

Salad Plates:

- The Caesar Salad – Chopped Romaine tossed in Roasted Garlic Caesar Dressing– Shaved Parmesan, Ripe Tomato & Croutons \$10
Asian Spinach Salad – Sesame Crusted Seared Tuna, Diced Pear, Cucumber, Tomato, Red Onion over Baby Spinach- Cucumber Wasabi drizzle. – Wonton Noodle Strips \$18
Blue Heron Oyster Salad – Mixed Greens, Diced Tomato, Cuke, Hard Boiled Egg & Cheese tossed our Louie dressing. Topped with Crispy Hand Breaded Oysters. (4). \$22

Salad Add - Ons:

Jerk Chicken \$6, Shrimp Salad \$8, Seared Scallops \$8, Fried Oysters \$12, Broiled Crab Cake \$12, Seared "Ahi" Tuna \$9

Sandwiches: Served with Lettuce, Tomato, pickles & your choice of: Kettle Chips, Cole Slaw or Cucumber & Onion Salad

- Add Skin On French Fries \$1

- "Bird is the Word!" – Crispy Buttermilk Chicken Breast, Siracha Mayo Slaw & Pickles – Toasted Brioche Roll \$16
Old Bay Shrimp Salad – Creamy Texas Shrimp - Choice of Bread.....Let & Tomato \$16 (GF)
Meatloaf Sammich – Warm Meatloaf, Melted Cheddar, Crispy Onions, Special sauce on Ciabatta Toast Points \$15 (GF)
Crab Cake – Broiled Lump Crab Cake, Let & Tom., Old Bay Tartar. Served on Brioche Roll \$20
Fried Oyster Po'boy – Hand Padded Oysters served on toasted French Bread Roll. Boom-Boom Aioli garnish \$18
The Jive Chicken – Pan-Fried Fresh Chicken Breast, Bacon, Melted Cheddar. Brioche Roll & Honey Mustard \$15 (GF)
Blackened Grouper Club – Seared Grouper on Brioche roll - Crispy Bacon, Let, Tom & Old Bay Tartar sauce \$18

(Breads: Brioche Bun, White, Multi-Grain, French Hoagie Roll)

Big Plates: (After 4pm.) - served with Whipped Mashed Potatoes & French Beans

Crab Cakes - Lump Blue Crab Cakes (Single or Twin) - Old Bay Tarter \$22 / 30 (GF)

Filet Fenwick - Seared 8 oz. Certified Angus Beef Center Cut Fillet, Boursin Crust, Port Wine demi-glace. \$38

Crispy Buttermilk Chicken - Crispy Chicken Breast, Old Bay Hot Honey drizzle. \$19

"Mom's" Meatloaf - served over starch and vegetable of the day, topped with Crispy Onions & Pan gravy \$18 (GF)

Grouper "Au Poivre" & Frites - Pepper crusted Pan seared- topped with Classic Cognac Pan sauce \$28 (GF)

Sides:

Roasted Garlic Mashed \$4

Skin On French Fries (Frites) \$4

French Beans \$4

Shredded Cole Slaw \$3

Cucumber & Onion Salad \$3

Desserts: \$8

Warm Apple Snickerdoodle Pie *

Hot Fudge Sundae

Peanut Butter Pie *

Carrot and Pineapple Cake *

* From Sweet Cheeks (Rock Hall)

Kids Meals: (10 & Under only!)

Crispy Chicken Strips \$8,

PBJ \$5

Shrimp Salad Sandwich \$10

Grilled Cheese \$6

Kid - Mini Crab Cake \$14

"The Spalding" - You'll get nothing & like it!

(GF) - Notes Gluten Free - served w/o bread.

