

## Oysters:

- Chincoteague's - Shooting Pt., Va. \$2 /per  
Duxbury Pearls - Duxbury, Mass. \$5 / per  
Raspberry Points - Prince Edward Island \$5 /per  
Sand Dunes - Prince Edward Island \$5 / per  
The Sampler: (8) - 2 of each \$18 / (12) 3 of each \$28



## Soups:

- Maryland Crab - Classic Tomato & Vegetable - Blue crab - Cup \$6 / Bowl \$9  
Cream of Crab - Silky, Creamy & Crabby! - Cup \$8 / Bowl \$11  
½ & ¾ - Cup \$7 / Bowl \$10

## Small Plates:

- Moms Shrimp - Grilled Shrimp (4) - Served with Hot Dippin Bread & finished with a Garlic White Wine sauce \$18 (GF)  
Sesame Seared Tuna Nachos - Rare "Ahi" Tuna, Wontons, Seaweed Salad, Red Chili Aioli, Asian BBQ & Cusabi Drizzle \$18  
Thai Chicken Tenders - Crispy Tenders - Tossed in a Sweet Thai Chili sauce - Sesame & Scallion garnish \$12 (GF)  
Crispy Lobster Tails (2) - Lightly breaded & Flash Fried cold water tails - Asian BBQ & Old Bay Tartar dipping sauces \$29  
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 - Hand Breaded Local Oysters (4) - Cocktail Sauce. \$18

## Salad Plates:

- The Caesar Salad - Chopped Romaine tossed in Roasted Garlic Caesar Dressing- Shaved Parmesan, Tomato & Croutons \$8/\$12  
Asian Spinach Salad - Sesame Crusted Seared Tuna, Diced Pear, Cucumber, Tomato, Red Onion over Baby Spinach  
- Cucumber Wasabi drizzle & Wonton garnish. \$18 (GF)  
Blue Heron Oyster Salad - Romaine & Mixed Greens, Diced Tomato, Cuke, Hard Boiled Egg - tossed in our Louie dressing.  
Topped with Crispy Hand Breaded Oysters. (4). \$22 (GF)

### Salad Add - Ons:

Scallops \$8, Fried Oysters \$12, Lobster Tail \$15, Crab Cake \$14, Seared "Ahi" Tuna \$9, Grilled Shrimp \$8 or Chicken \$6

## Sandwiches:

Served with Lettuce, Tomato & 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, Sracha Mayo Slaw & Pickles - Toasted Roll \$18  
Meatloaf Sammich - Warm Meatloaf, Melted Cheddar, Crispy Onions, Meatloaf glaze on Toast Points \$16 (GF)  
Crab Cake - Broiled Lump Crab Cake, Let & Tom., Old Bay Tartar. Served on Toasted Roll \$22 (GF)  
Fried Oyster Po'boy - Hand Padded Oysters served on a toasted French Bread Roll. Red Chili Aioli garnish \$18  
Shrimp Po'boy - Breaded & Flash Fried Shrimp - Served on a toasted French Bread Roll. Red Chili Aioli garnish \$16  
The Jive Chicken - Pan-Fried Fresh Chicken Breast, Bacon, Melted Cheddar. Toasted Roll & Honey Mustard \$16 (GF)  
Blackened Grouper Club - Seared Grouper on Toasted roll - Crispy Bacon, Let, Tom & Old Bay Tartar sauce \$18 (GF)

\* Sauces served on the side - Except for Bird is the Word \*

## Big Plates: - Served with Starch & Vegetable of the day.

- Crab Cakes - Lump Blue Crab Cakes (Single or Twin) - Old Bay Tarter \$24 / 34 (GF)  
Filet Fenwick - Seared 8 oz. Center Cut Fillet, Blue Cheese Crusted - Port Wine demi-glaze. \$39  
Twin Lobster Tails (6oz.) - Two 6oz. Cold Water Lobster tails - Broiled & Served with drawn Butter \$42 (GF)

**Surf & Turf** - Seasoned & Seared 8oz. Filet & Broiled Lobster Tail (6oz.) with butter \$55 (GF)

**Crispy Buttermilk Chicken** - Crispy Chicken Breast, Old Bay & Hot Honey Drizzle. \$19

**"Mom's" Meatloaf** - Warm Meatloaf, Melted Cheddar, Crispy Onions, Meatloaf glaze \$18 (GF)

**Grouper "Au Poivre"** - Pepper crusted Pan Seared - Served with a Classic Cognac Pan sauce \$28 (GF)

**Bone-In Pork Chop** - Grilled Prime Chop - Apricot & Horseradish glaze & topped with Crispy Onions \$ 35 (GF)

**Flash Fried Oysters (5)** - Hand breaded local oysters - Served with Cocktail sauce \$25

**Seared Diver Scallops (5)** - Pan seared - Garnished with a Bacon & Onion Jam - Balsamic reduction drizzle \$26 (GF)

### Sides:

Starch of Day \$4

Skin On French Fries (Frites) \$4

Vegetable of the Day \$4

Shredded Cole Slaw \$5

Cucumber & Onion Salad \$5

Side House Salad \$6

Side Caesar Salad \$8

Crispy Onions \$5

### Desserts: \$9

Warm Apple Snickerdoodle Pie \*

Hot Lava Cake Sundae - Caramel & Fudge Drizzle. Whipped Cream \$10

Peanut Butter Pie \*

Carrot & Pineapple Cake \*

Add Ice Cream "Ala Mode" \$2.00

\* From Sweet Cheeks ( Rock Hall )

### Kids Meals: (10 & Under only !)

\* Served with choice of Side \*

Crispy Chicken Strips \$8,

PBJ \$5

Grilled Cheese \$6

Kid - Mini Crab Cake \$14

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

(GF) - Notes Gluten Free - served w/o bread, crispy onions etc.

