

Oysters & Raw Bar:

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



Shrimp Cocktail (5) - Cocktail & Tartar sauces \$15 (GF)
Crab Centerpiece - 1lb. of Fresh Jumbo Lump - Dusted with Old bay.
- Served with crackers & Cocktail & Old Bay tartar. \$48 (GF)

Soups:

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

Small Plates:

BJ's Seafood Skins - Baked Potato Skin (4) - Creamy blend of Crabmeat, Shrimp, Scallops. Cheddar Jack cheese. \$16 (GF)
Boom-Boom Shrimp - Flash Fried Shrimp. Seaweed Salad, Boom-Boom Drizzle, Sesame Seeds & Wonton Crisps \$14
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)
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 & Croutons \$8/\$12 (GF)
Asian Tuna Salad - Sesame Crusted Seared Tuna, Diced Pear, Cucumber, Tomato, Red Onion over Mixed greens
- Cucumber Wasabi drizzle & Wonton garnish. \$18 (GF)
Blue Heron Oyster Salad - Romaine & Mixed Greens, Tomato, Cucumber, Hard Boiled Egg, Roasted Corn & Bacon. \$22 (GF)
Tossed in our Louie dressing. Topped with Crispy Hand Breaded Oysters. (4).
Wedge Salad - Romaine Hearts, Blue Cheese dressing, Tomato, Bacon & Stilton Blue Cheese crumbles \$12 (GF)

Salad Add-Ons:

Scallops \$8, Fried Oysters \$12, Lobster Tail \$15, Grouper \$8, 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, Siracha 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-glace. \$39 (GF)

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)

Beach's Fried Shrimp - Jumbo Shrimp (8) - Hand Breaded & Flash Fried - Served with Cocktail sauce. \$26 (GF)

Pan Seared Grouper - Seasoned & Seared - Served with a Saffron, Shitake, Roasted Corn & Crab 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 \$3

Cucumber & Onion Salad \$3

Side House Salad \$6

Side Caesar Salad \$8

Crispy Onions \$5

Desserts: \$9

Warm Apple Snickerdoodle Pie *

Molten Lava Cake Sundae - Caramel & Chocolate 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.

