

Dinner Selections

Starters & Steamers

Mozzarella Sticks , hand breaded & served with marinara sauce	\$7
Onion Rings , heaping portion, hand cut & ale battered served with horsey sauce	\$7
Crab Dip , blend of cheeses & jumbo lump crab served with a toasted baguette	\$10
Calamari , ale battered & lightly fried served with horsey sauce & marinara	\$10
Bacon Wrapped Scallops , served with horsey sauce	(GF) \$10
WingsBBQ, Honey Mustard, Mild, Medium, or Hot served with celery, carrot sticks & blue cheese dressing	
Or try one of our Dry Rubs ♥ ... Chipotle Lime, Old Bay, or Lemon Pepper	(GF) \$8
Quesadillas , blackened chicken & cheddar served in a grilled tortilla with pico de gallo & sour cream	\$8
Corn Fritters , served with bacon sour cream	\$7
Beer Cheese & Soft Pretzels hand rolled pretzels served with an ale & cheddar dip	\$8
PEI Mussels , 1 lb. served in a light white wine lemon broth with garlic & tomatoes	♥ (GF) \$10
Clams , dozen little necks sautéed in a garlic white wine butter broth	♥ (GF) \$9
Shrimp , ½ lb of shell-on Jumbo shrimp served with Old Bay & cocktail sauce	♥ (GF) \$10
Clams Casino , ½ dozen broiled little necks topped with a blend of cheeses, bacon, & peppers	\$10
Crab Balls , a mini version of our delicious house crab cakes served with our Cajun remoulade	\$10
Broiled Combination , sampling of crab dip, bacon wrapped scallops, crab balls & clams casino	\$14
Fried Sampler , PICK ANY 3... Ale Battered Onion Rings, Mozzarella Sticks, Corn Fritters, or Choose one wing flavor (check out the options listed above)	\$15

Greens

	Full / Petite Portion
Blue Cheese , mixed greens, candied walnuts, cranberries & julienned carrots tossed in our Sweet Balsamic Dressing and topped with gorgonzola cheese	(GF) \$9/\$5
Sashimi , seared, sesame encrusted Ahi Tuna served over a bed of greens with julienned carrots tossed in our Honey Ginger Dressing with a side of wasabi and soy reduction	♥ (GF) \$11
Caesar , chopped romaine, asiago cheese, seasoned croutons in our House Caesar Dressing	\$7/\$4
House , mixed greens, tomatoes, cucumbers, carrots, red onions, & cheddar in our Buttermilk Ranch Dressing	♥ (GF) \$8/\$5
Spinach , red onions, bacon, almonds, egg, & mozzarella in our Honey Mustard Vinaigrette	(GF) \$8/\$5
Cajun Chopped , romaine, onions, pico de gallo, avocado, & pepper jack cheese tossed in Southwest Ranch Dressing, served in a seasoned tortilla shell with your choice of blackened.... <u>Chicken</u>	\$14
Or a selection from our <u>Fish Board</u>	\$18
Oyster Salad , ale battered fried oysters over a petite House Salad with our Buttermilk Ranch	\$12
Hummus Platter , served with crispy seasoned tortilla chips or try assorted fresh veggies	♥ (GF) \$8

Served With a Spoon

	Bowl / Cup
French Onion , caramelized with provolone cheese and croutons or order without for a (GF) option	\$5, crock
Soup du jour , Ask your server for details!	Market price
Butternut Squash , honey roasted, seasoned with nutmeg & garlic and pureed	♥ (GF) \$6/\$4

(GF) = Gluten Free / ♥ = Lower Calorie, Lower Fat or Heart Healthy when ordered without butter, oil, dressing, or cheese

From The Sea

Ask your server about our Fresh Fish Board for today's seafood selections

Full portions are served with 2 side dishes/ Petite portions are served with 1 side dish

	Full/ Petite Portion
Stuffed Flounder , with jumbo lump crab imperial	(GF) \$20
Crab Cakes , Maryland style (2) seasoned cakes with jumbo lump crab & enough filler to hold them together, served with our Cajun remoulade	\$21/\$14
Shrimp & Scallop Imperial , broiled and topped with our homemade crab imperial	(GF) \$24

Crispy Specialties

Full portions are served with 2 side dishes / Petite portions are served with 1 side dish

	Full/ Petite Portion
Fish & 'Chips' , ale battered white fish served with tartar sauce, Idaho fries & a side of coleslaw	\$17/\$10
Fried Combination , jumbo shrimp, scallops, & oysters served with cocktail & tartar	\$20
Jumbo Shrimp , a ½ lb ale battered & butterflied, served with cocktail sauce	\$19/\$12
Oysters , a generous portion, ale battered & served with cocktail sauce	Market Price
Flounder , 6 oz, light and flaky served with tartar sauce	\$16
Coconut Shrimp , panko & coconut breaded shrimp served with our D.D.S (delicious dipping sauce)	\$21/\$14
Chicken Tenders , ale battered & lightly fried	\$13/\$8

Robust and Savory

Add a side salad for an additional \$1

Blue Water Pasta, jumbo shrimp & lump crab tossed in our asiago cream sauce with diced tomatoes, spinach, julienned carrots, and mushrooms over penne pasta **Full portion \$21 / Petite Portion \$14**

Veggie Pesto, fresh julienned vegetables tossed in our house basil pesto over penne pasta topped with asiago cheese **Full portion \$16 / Petite Portion \$9**

Seafood Stew, chef's selection of Shellfish & Fresh Fish sautéed in a roasted garlic, tomato & white wine broth over rice **(Gluten Free!) Full Portion \$21 / Petite Portion \$11**

Rage N' Cajun, jumbo shrimp, diced chicken, fresh tomatoes & spinach tossed in a zesty tomato cream sauce & served over fettuccine **Full Portion \$22 / Petite Portion \$12**

Land Lovers

Full portions are served with 2 side dishes /Petite portions are served with 1 side dish

	Full/Petite Portion
BBQ Ribs , full or half rack pork ribs seasoned and slow roasted then topped with tangy BBQ sauce delicious with our Coconut Shrimp for only \$9 more!	(GF) \$20/\$15
Blue Water Meatloaf , home-style recipe topped with mushroom gravy	\$16/\$10
Chicken Chesapeake , grilled chicken breast topped with jumbo lump crab imperial	(GF) \$20
Chicken & Waffles , buttermilk fried chicken with sage waffles topped with savory gravy	\$17

Hot Off the Grill

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Full/Petite Portion

Filet, our leanest cut, bacon wrapped & grilled to order served with caramelized onions.

8oz & 5oz portions available

(GF) \$25/\$16

New York Strip, (10oz) seasoned & grilled to order

(GF) \$20

Ribeye, (12oz) seasoned & grilled to order

(GF) \$22

Pork Chop, (12oz) grilled bone-in chop topped with apple & walnut chutney

♥ (GF) \$18

Surf & Turf, a jumbo lump crab cake paired with a (5oz) grilled bacon wrapped filet mignon \$25

Pair any of the following with an entrée or a la Carte.....

This, That, and the Other

Sautéed Mushrooms \$2

Sautéed or Fried Onions \$.75

Grilled Shrimp Skewer \$8

Fried Shrimp \$8

Broiled Crab Cake \$10

Jumbo Coconut Shrimp \$9

Crab Imperial \$9

Petite Bacon Wrapped Filet (5oz) \$14

Chicken Breast (grilled, blackened, or fried) (6oz) \$6

Between the Bread

Served with one side dish

House Burger, grilled to order all beef patty on a toasted *Kaiser* with greens & sliced tomatoes

\$7

Naked Chicken, served grilled ♥ or fried on a toasted *Kaiser*

\$7

Crab Cake, jumbo lump crab, seasonings, & enough filler to hold it together on a toasted *Kaiser*

\$13

Oyster Po-Boy, ale battered fried oysters served on a toasted *hoagie roll* with greens, sliced tomatoes

and a side of our homemade cocktail sauce

Market Price

Hot Chick, blackened chicken Po-boy with chopped romaine, tomatoes, and our Cajun remoulade

\$8

on a toasted *hoagie roll*

Add Sautéed or Fried Onions \$.75 Add
Bacon \$1 Substitute Pretzel Bread \$1

Add provolone, cheddar, asiago, Swiss,
smoked mozzarella, pepperjack or
gorgonzola cheese for \$1

Side Dishes

Baked Potato GF

Risotto Cake

Coleslaw GF

French Fries GF

Sweet Potato Fries GF

Honey Bourbon Whipped Sweet Potatoes GF

Side Salad (\$1) GF

Yukon Gold Smashers GF

Mac n' Cheese

Succotash GF

Creamed Spinach GF

Apple Sauce GF

Veggie of the Day GF

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***Consuming raw or undercooked foods of animal origin, including meats, poultry, seafood, shellfish, & egg may increase your risk of food borne illness, especially if you have certain medical conditions**

