

TO START

Chicken Ranchero Quesadilla \$10.00

*Southwest Chicken with Black Beans, Corn, Cheese Blend and Pico de Gallo
Guacamole and Sour Cream served on the side*

Waterside Sliders \$12.00

3 Baby Crab Cakes on Brioche with Bibb Lettuce, Tomato and Tangy Dijon Sauce

Winging It \$10.50

*8 Jumbo Chicken Wings tossed in our Zesty Sauce served with choice of Blue Cheese or Ranch Dressing
Carrot and Celery Sticks on the side*

Ale Steamed Shrimp \$10.00

*Half-pound Gulf Shrimp steamed in Local Ale with Old Bay
Cocktail Sauce and Lemons on the side*

Spinach and Artichoke Dip \$7.00

Topped with Parmesan Cheese and Served with Tri-Colored Tortilla Chips

Eggplant Fries \$7.00

Crispy Battered Eggplant Strips with Fresh Marinara

SOUP AND SALAD

Salads served with choice of Ranch, Creamy Blue Cheese, Balsamic Vinaigrette or Italian Dressing

Chesapeake Cream of Crab Soup \$8.00

Creamy Soup finished with Lump Crabmeat, Sherry and Old Bay Seasoning

Loaded Baked Potato Soup \$6.00

A Hearty Potato Soup loaded with Applewood Bacon, Sharp Cheddar Cheese, Scallions and Tomatoes

Homestyle Chicken Soup \$5.00

Flavorful, Slow Simmered Broth with White Meat Chicken, Egg Noodles, Carrots and Celery

Classic Cobb Salad \$12.00

*Grilled Chicken, Chopped Eggs, Bacon, Tomato, Blue Cheese Crumbles, Onion and Avocado on a bed of
Crisp Greens*

BBQ Ranch Chicken Salad \$11.00

*Crisp Greens with Fried Chicken Bites, Corn, Black Beans, Tomato, Crispy Onions and House-made
BBQ Ranch Dressing*

Hearts of Romaine Caesar Salad \$9.00

*Herb and Garlic Croutons, Tomato Basil Compote and Shredded Parmesan with
a Creamy Caesar Dressing*

Add Chicken \$3 Add Shrimp \$5 Add Salmon \$6

Strawberry and Watermelon Salad \$12.00

Baby Arugula and Spinach, Goat Cheese, Balsamic Drizzle, Fresh Basil and Toasted Pistachios

Roasted Vegetable Salad \$11.00

Mixed Greens topped with Artichokes, Peppers, Squash, Eggplant, Tomatoes, Asparagus and Avocado

Mediterranean Salad \$10.00

*Field Greens with Olives, Cucumber, Tomatoes, Red Onion, Roasted Peppers, Feta Cheese and
Pepperoncini*

Add Chicken \$3 Add Shrimp \$5 Add Salmon \$6

*When ordering, please remember that consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
18% Gratuity will be added to your bill for groups of 6 or more.*

SANDWICH SHOPPE

Served with choice of: French Fries, Vegetable Slaw or Tossed Salad

Big City Burger \$11.00

Half-pound Char-Grilled Patty on a Buttery Brioche Bun with or without choice of cheese Cheddar, Swiss, Provolone, Pepperjack or American

Chesapeake Crab Cake \$16.00

Broiled Jumbo Lump Crab Cake on toasted Brioche with Lettuce, Tomato and Dijon Aioli

Chicken Parmesan \$11.00

Crispy Fried Chicken Breast on Focaccia with Provolone, Marinara, Roasted Tomatoes and Fresh Basil

Nawlins Shrimp Po Boy \$12.00

Cornmeal dusted Shrimp, Shredded Lettuce, Diced Tomato and Bistro Sauce on a Baguette

Ruben's Reuben \$11.00

Shaved Corned Beef on Sourdough Marble Rye Bread with House-made Sauerkraut, Swiss Cheese and Secret Sauce

Italian Club \$12.00

Salami, Capicola, Ham, Pepperoni, Provolone, Roasted Peppers and Bacon served warm on Toasted Ciabatta with Heirloom Tomatoes, Bibb Lettuce and Italian Dressing

Gulf Shrimp Salad Wrap \$13.00

Creamy Shrimp Salad with Celery and Chives on an Old Bay Flour Tortilla with Shredded Lettuce and Diced Tomato

MAINS

Served with Mixed Green Salad or Caesar Salad

Ranch, Creamy Blue Cheese, Balsamic Vinaigrette or Italian Dressings

Artisan Bread & Butter served upon request.

All Entrees Served with Fresh Daily Vegetable and Mashed Potatoes or Wild Rice Pilaf

Roasted Amish Chicken \$18.00

Herb and Lemon rubbed Half Bone-In Chicken

Roasted to a Golden Brown and Topped with Baby Tomato Compote

Perfect Pair \$34.00

5 oz Char-Grilled Filet Mignon with Roasted Shallot Demi Glace Paired with a Jumbo Lump Crab Cake with Sweet Corn and Pepper Relish

Applewood Smoked Pork Loin \$18.00

Center Cut Tender Boneless Pork seared and topped with a Roasted Peach Barbecue Sauce

Sweet Chili Salmon \$23.00

Jasmine Rice, Vegetable Slaw, Broccoli & Sesame Ginger Sauce

12oz. Cowgirl Ribeye \$28.00

Blue Cheese Butter, Roasted Peppers and Crispy Onions

Grilled Portobello Stack (Vegan) \$17.00

Zucchini, Squash, Peppers, Eggplant and Asparagus layered on Portobello Mushroom and topped with a Roasted Tomato Sauce

Bruschetta Chicken (Gluten Free) \$14.00

Gluten Free Spaghetti tossed with Fresh Basil Pesto and topped with Herb Grilled Chicken Breast, Tomato Compote, Marinara Sauce and Parmesan Cheese

TO END

Ice Cream "Nachos" \$6.00

Salted Caramel Ice Cream, Cinnamon Tortillas and Caramel Drizzle

Strawberry Shortcake \$6.00

Golden Pound Cake topped with Strawberry Sauce, Whipped Cream and Fresh Strawberries

Peanut Butter Brownie Cake \$6.00

Sweet & Salty Peanut Butter Crunch, Chocolate and Caramel on a Brownie Cake

Creamy Cheesecake \$6.00

Choice of Strawberry or Chocolate Sauce with Fresh Berries