

## Desserts\*

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**Crème brûlée**

19  
9 €

## Alcoholic Drinks

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**Champagne**

## Appetizers\*

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**Jumbo Gulf Shrimp Cocktail**

18  
€



**Rusty Scupper Tower**



**Burrata Beets\***

13  
€



**Pork Belly Confit\***

14  
€



**Chesapeake Bay Crab Dip**

15  
€



**Bellinis**

## Burgers\*

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All-American Cheeseburger

16  
€

## Side dishes\*

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Mashed potatoes

6  
€

## Toast

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French Toast

## Sandwiches

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Mahi-Mahi

31  
€



Crab Cake Sandwich

28  
€

## Seafood

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**Squid**

8  
15  
€



**Swordfish**

31  
€



**Twin Lobster Tails**



**Seafood**

## SIDES

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**Grilled Shrimp (5)**

10  
€



**Grilled Asparagus**

9  
8  
€



**Maple Sausage**

## Drinks

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**Fruit Juices**



Tea

## Fish\*

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Smoked Salmon

2

## Indian specialties

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Chai tea mixture

9

## Beef dishes

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Filet Mignon

9

## Desserts

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Chocolate Mousse Tart

10  
€



Peach Cake

10  
€



**Warm Butter Cake**

12  
€



**Key Lime Tart**

8  
€



**Seasonal Bread Pudding**

8  
€



**The Ice Cream Parlor**

6  
€

## Salad

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**Caesar Salad**

11  
11  
€

## Side Dishes

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**French Fries**

9  
6  
€

## Soups & Salads

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**Simple Garden Salad**

9  
€

## Pizzas

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**Asian Style**

## Duc Tam Specialities

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**Chicken Breast**

7  
€

## Main

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**Waffle Bar**

## Sandwich klein Ø 26cm

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**Caprese Sandwich**

16  
€

## Beverages

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**Mimosas**

## Coffee

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**Fresh Brewed Coffee**

## Entrees

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**Crab Stuffed Shrimp (3)**

21  
€



**Baltimore Fish Fry**

30  
€



**Lump Crab Fettuccine**

33  
€



**Jumbo Lump Crab Cakes**

51  
€



**Spiced Roasted Chicken**

27  
€



**Blackened Shrimp Grits**

29  
€



**Whole Crispy Fish\***

41  
€



**Roasted Seasonal Vegetables**

7  
€



**Breaded Pan Fried Chicken Breast**

23  
€

## Popular Items

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**Lucky Lime**

## Salad Additions

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**Chilled Gulf Shrimp (3)**

10  
€

## Oysters

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**Raspberry Point**

## Champagne & Sparkling

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**La Marca, Prosecco, Italy**



## White Wines

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**Freixenet, Cordon Negro Brut, Spain**

## Sparkling

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**Mumm Napa, Rosé, Napa Valley, CA**



**Perrier Jouet, Grand Brut, FR**

## Pinot Noir

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**Kendall Jackson Vintners ' Reserve , CA 19**



**Meiomi, CA 18**



**Diora, Lapetite Grace, Monterey, CA 17**



**Georges du Boeuf, Pays d`Oc, FR 20**



**Elouan, OR 19**



**MacMurray Ranch, Central Coast, CA 18**



**La Crema, Sonoma, CA 19**



**Resonance, Willamette Valley, OR 19**



**Macphail, The Flyer, Sonoma Coast, CA 18**



**Niner, Edna Valley, CA 17**



**Gran Moraine, Yamhill-Carlton, OR 17**



**Flowers, Sonoma, CA 18**



**Twomey, Russian River Valley, CA 19**

## **Merlot**

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**Clos du Bois, CA 19**



**Columbia Winery, Columbia Valley, CA 19**



**Gundlach Bundschu, Mountain Cuvee, Sonoma, CA 19**



**Emmolo by Caymus, Napa Valley, CA 15**



**Thorn, Prisoner, CA 16**

## **Chardonnay**

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**Carmel Road, Monterey County, CA 20 (Unoaked)**



**Cartlidge Browne, California, 19**



**Boordy Vineyards, Baltimore, Maryland 21**



**Harken, California, 20**



**Mer Soleil, Reserve, Santa Lucia, CA 20**



**Hess Collection, Napa Valley, CA 19**



**Imagery, by Jaime Bezinger, CA 20**



**Kendall Jackson Reserve, CA 19**



**The Stag, Santa Barbara, CA 20**



**La Crema, Monterey, California, 20**



**St. Francis, Sonoma County, CA 19**



**Craggy Range, Single Vineyards, Hawkes Bay, NZ 15**



**Bouchard Pere Fils, Bourgogne, FR 20**



**J Vineyards Winery, CA 19**



**Sixto Uncovered, WASH 14**



**Dom. Ferret, Pouilly Fuisse, Burgundy, FR 19**



**Jordan, Russian River Valley, CA 18**



**Cakebread Cellars, Napa Valley, CA 20**



**Far Niente, Napa Valley, CA 20**



**Karia, Stag`s Leap Wine Cellars, CA 19**



**Newton Unfiltered, Napa Valley, CA 16**

## Sea

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**Pan Seared Scallops**

39  
€

## Malbec

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**Diseno, Mendoza, ARG 20**



**La Linda, Finca, Mendoza, ARG 20**



**Tahuan, Mendoza, ARG 18**



**Diamandes de Uco, Mendoza, ARG 15**



**Red Schooner, Voyage 9, Caymus, ARG CA 19**

## Cold

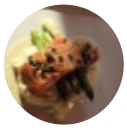
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**Raw Oyster Bar**

## Dinner Entrées

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**Atlantic Salmon**

30  
€

## Heavenly Omelettes

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**Biscuits Gravy**

## Weekend Brunch

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**Jumbo Lump Crab Cake**

9  
25  
€

## Complimentary

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**House Made Red Sangria Summer**



**Hot Apple Cider Winter**

## **Raw Bar**

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**Chilled Steamed Shrimp**

## **Build Your Burger**

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**APPLEWOOD BACON**

## **Champagne & Sparkling Wines**

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**Martini Rossi Asti (Sweet), Italy**



**G.H. Mumm, Grand Cordon, FR**



**G.H. Mumm, Cordon Rose, FR**



**Palmer Co, Brut Reserve, Reims, FR**



**Veuve Clicquot "Yellow Label, Brut, FR**



**Taittinger, Brut la Francaise, FR**



**Moet Chandon Imperial, Reims, FR**



**Belle Epoque, Perrier Jouet, FR**



**Dom Perignon Brut, Reims, FR 12**

## **On The Bun**

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**Surf N Turf Burger**

25  
€

## **Riesling**

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**Starling Castle, Rheinhessen, GER 20**



**StoneCap, Columbia Valley, WA 19**





**August Kessler, Kabinet Rheingau, GER 20**



**Eroica, WASH 21**



**Prager, Wachau, Austria 17**



**Penner Ash, Dry Classique, Hyland Vineyard, Newbeg, ORG 18**

## Seafood Selections

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**Tuna Carpaccio\***

16  
€

## Land

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**Chicken du Jour**

## Steaks And Seafood

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**Chilean Sea Bass**

9  
42  
€

## Salads

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**Wedge Salad**

9  
12  
€

## Signature Sauces & Dry Rubs

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**Maryland Style**

## Pinot Grigio / Pinot Gris

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**Ruffino, Lumina, Venezie, IT 20**



**Hayes Ranch, CA 21**



**King Estate, Willamette Valley, OR 21**



**Benvolio, Friuli, IT 20**



**Chloe, Valdadige D.O.C, IT 21**



**Willamette Valley Vineyards, Willamette Valley, OR 20**



Santa Margherita, Val d`Adige, IT 20

## Breakfast Side Orders

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Grits

## Soups & Stews

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Cream of Crab

12  
€

## Accessories

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Breakfast Potatoes

## Simply Grilled

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Ribeye Steak

## After Dinner

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**Chocolate Mousse Trio**

9  
€

## Sauvignon Blanc / Fume Blanc

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**Monkey Bay, NZ 20**



**Chateau Les Reuilles, Bordeaux, FR 19**



**Yealands, Marlborough, NZ 21**



**Hess, Shirltail Ranches, North Coast, CA 20**



**Noble Vines 242, CA 21**



**Brancott, Marlborough, NZ 21**



**Mouton Cadet, Baron Philippe de Rothschild, FR 20**



**Joel Gott, CA 21**



**Waterbrook, Columbia Valley, Walla-Walla, WA 20**



**Whitehaven, Marlborough NZ 21**



**Twomey, Napa Sonoma, CA 20**



**Duckhorn, Napa, CA 20**

## **Build Your Own Surf & Turf**

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**Sautéed Jumbo Lump Crabmeat**

13  
€

## **Prosecco Bottles**

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**Maschio, Prosecco, Treviso, Italy**

## **Pizzas & Sandwiches**

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**Shrimp Oyster Po'Boy**

21  
€

## Cabernet Sauvignon & Proprietary Blends

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**H3, Horse Heaven Hills, WASH 19**



**Hess Select, North Coast, CA 18**



**Treanna, Hope Family, Paso Robles, CA 20**



**Liberty School, Paso Robles, CA 20**



**Claret, Francis Coppola Black Label, CA 18**



**Allomi, The Hess Collection, Napa, CA 19**



**Frei Brothers, Alexander Valley, Sonoma, CA 18**



**Black Stallion, Napa Valley, CA 19**



**St. Francis, Sonoma, CA 18**



**Austin Hope, Paso Robles, CA 20**



**Groth, CA 16**



**Duckhorn, Napa Valley, CA 19**



**Clos du Val, Napa Valley, CA 18**



**Faust, Napa Valley, CA 17**



**Lancaster Estate, Alexander Valley, Sonoma, CA 16**



**Cakebread Cellars, Napa, CA 18**



**Stags` Leap, Napa Valley, CA 18**



**Jayson, Pahlmeyer, Napa Valley, CA 19**



**Caymus 48, Napa Valley, CA 18/19**



**Chimney Rock, Stags' Leap District, CA 16/18**



**Beringer, Private Reserve, Napa, CA 12**



**Kathryn Hall, Napa Valley, CA 15**



**Robert Mondavi The Reserve , To Kalon, Oakville, CA 15**



**Opus One, Napa, CA 16**



**Cask 23, Stag`s Leap, Napa, CA 17**

## **Early Dining Desserts**

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**Premium Desserts**

## **Soups, Sides & Bowls - Soups**

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**Maryland Crab**

12  
€

## **Made-To-Order Omelets**

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**Assorted Imported Cheese Display**



**Seasonable Vegetables**

## **Winter Desserts**

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**Smith Island Cake**

14  
€

## **Exciting, Refreshing Whites**

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**Viognier, Cass, Paso Robles, CA 20**



**Vouvray, Chenin Blanc, Man, South Africa 21**



**Vouvray, Chenin Blanc, Marc Bredif, Loire France 18**



**Vouvray, Chenin Blanc, B G, Loire, France 20**



**Gewurztraminer, Dr. Konstantin Frank, Finger Lake, NY 20**



**Gewurztraminer, Gewurz, Mendocino, CA 20**



**Moscato, Anterra, Italy 20**



**Moscato d`Asti, Dogliotti DOCG, IT 20**



**Blend, Blindfold, Prisoner, CA 17**

## Dry Rose Wines

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**Malbec, Dona Paula, Mendoza, ARG 18**



**La Vieille Ferme, FR 21**

## Exciting, Alternative Reds

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**The Walking Fool, Caymus Suisun, CA 19**



**Blend, Abstract, Orin Swift, Napa, CA 20**



**Blend, Villa Antinori, Marchesi Antinori, Tuscany, Italy 18**



**Chianti, Querceto, Italy 19**



**Chianti, Tenuta di Arceno Classico Reserve, Italy 17**



**Zinfandel, Maggio, Old Vine, Lodi 17**



**Bordeaux Blend, Frederick, Walla-Walla, WASH 16**



**Bordeaux Blend, Chalk Hill, CA 14**



**Xinomavro, Naoussa Boutari, Greece 16**

## **Chef's Special Hot Selections**

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**Fresh Fish Du Jour**



**Hand Carved Meat**



**PEI Mussel Selection**



**Chilled Tossed Salads Fresh Fruits**

## **Entrée Salads and Sandwiches**

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**Seafood Cobb Salad**

28  
€

## **Tozier&apos;s Favorites**

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**Lobster Tail**

9

## **Shrimp&comma; Combinations & Platters**

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**Crab Stuffed Shrimp**

36  
€

## **Chargrilled Fish Options**

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**Simply Prepared**

## **Uncategorized**

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**Raspberry Point, Canada**



**Lucky Lime, Canada**



**Chilled Jumbo Lump Crabmeat**

13  
€