

LUNCH MENU

STARTERS & SOUPS

SOUP DU JOUR \$5	FRENCH ONION SOUP \$7
CREAM OF CRAB \$8	Meltd Cheese / Croutons / Sweet Onions
Cream Soup / Sherry Drizzle	
CRUNCHY TUNA WONTONS \$15	TOMATO BASIL BISQUE \$6
Sesame Seared Sushi Grade Tuna / Crispy Wonton /	House Made Croutons
Asain Slaw / Wasabi Drizzle	
STUFFED MUSHROOM CAPS \$14	BAKED CRAB DIP \$15
Jumbo Lump Crabmeat / Mornay Sauce	Jumbo Lump Crabmeat / Toasted Baguette
	SHRIMP COCKTAIL \$12
	4 Jumbo Shrimp / Cocktail Sauce

SALADS

Add Grilled Chicken \$5 / Grilled Shrimp \$9 / Salmon \$10 / Crab Cake \$14 / Filet Tips \$10

LARGE HOUSE SALAD \$8	
Mixed Greens / Tomato / Cucumber/ Carrots	
LARGE GREEK SALAD \$10	
Mixed Greens / Cherry Tomatoes / Red Onions / Kalamata Olives / Feta Cheese	
CAESAR SALAD \$10	
Parmesan Reggiano / Croutons / Anchovies	
WEDGE SALAD \$10	
Crisp Iceburg / Applewood Bacon / Blue Cheese Crumbles / Cherry Tomatoes / Crispy Onions	

SANDWICHES

CREEKSTONE FARMS ANGUS BURGER \$13	
1/2 lb Hand Patty/ Choice of Cheese / French Fries / Add Bacon \$1.50	
MILLIONAIRE BURGER \$16	
1/2 lb. Wagyu Beef / Caramelized Onions / Black Truffle Aioli / French Fries	
CRAB CAKE SANDWICH \$16	
Potato Roll / Tartar Sauce / Housemade Chips	
GRILLED REUBEN \$10	
House Cooked Cornbeef / Sauerkraut / Thousand Island / Marble Rye / Housemade Chips	
MARYLAND GRILLED CHEESE \$16	
Jumbo Lump Crabmeat / Mozzarella / Swiss / Cheddar / Brioche / Tomato Basil Bisque / Housemade Chips	
GRILLED RIBEYE PANINI \$15	
Sliced Ribeye / Sautéed Onions / Peppers / Provolone / Sriracha Aioli / Housemade Chips	
CRISPY CHICKEN SANDWICH \$12	
Dill Pickle Chips / Mayo / French Fries	

CRAB SPECIALS

Choice of One Side

NICK'S FAMOUS CRAB CAKE \$15	
Single Crab Cake / Jumbo Lump Crab Meat / Housemade Tartar	
MARYLAND CRAB IMPERIAL \$15	
Baked in Casserole / Imperial Sauce	
CRAB MEAT PARMESAN \$15	
Baked Jumbo Lump Crab Meat / Marinara / Parmesesan & Mozzarella	
CRAB MEAT AU GRATIN \$15	
Crab Imperial Topped w/ Parmesan	

ENTRÉES

All Entrées Include a Choice of Two Sides

FRESH ATLANTIC SALMON \$17	
Lemon Butter	
PAN SAUTÉED TILAPIA \$19	
Jumbo Lump Crab Meat / Toasted Pecans / Apricots / Lemon Butter	
GRILLED HERB CHICKEN BREAST \$15	
Lemon Butter	
ALMOND CRUSTED CHICKEN \$16	
Honey Mustard Glaze	
VEGAN QUINOA BOWL \$15	
Roasted Seasonal Vegetables / Chickpeas / Toasted Pepitas	
SALMON CAKES \$15	
Broiled / Lemon Butter Sauce	

SIDES

GREEK SALAD	HOUSE SALAD	VEGETABLE DU JOUR
MEDITERRANEAN RICE	FRENCH FRIES	COLE SLAW
ONION RINGS	SWEET POTATO FRIES	TAPIOCA

All parties of 8 or more, 20% gratuity will be added
No Substitutions / Split Plate Charge \$5