

LUNCH MENU (7/21)

STARTERS & SOUPS

FRENCH ONION SOUP	\$10	OYSTERS ON THE HALF SHELL	\$18
Melted Cheese / Croutons / Sweet Onions		1/2 Dozen Local Chunu Chincoteague Oysters / Cocktail Sauce	
TOMATO BASIL BISQUE	\$6	JUMBO SHRIMP COCKTAIL	\$14
CRUNCHY TUNA WONTONS	\$16	Cocktail Sauce	
Sesame Seared Sushi Grade Tuna / Asain Slaw / Wasabi Drizzle		SHRIMP CEVICHE	\$15
COCONUT CRUSTED GULF SHRIMP	\$15	Blue Corn Chips	
Thai Chili Dipping Sauce			

SALADS

Add Grilled Chicken \$5 / Grilled Shrimp \$9 / Salmon \$10

LARGE HOUSE SALAD	\$8
Mixed Greens / Tomato / Cucumber / Carrots	
LARGE GREEK SALAD	\$10
Mixed Greens / Tomato / Cucumber / Green Pepper / Red Onion / Kalamata Olives / Feta Cheese	
CAESAR SALAD	\$10
Parmesan Reggiano / Croutons / Anchovies	
STRAWBERRY SPINACH SALAD	\$12
Fresh Strawberries / Goat Cheese / Toasted Walnuts / Poppy Seed Dressing	
GREEK VILLAGE SALAD	\$10
Tomato / Cucumber / Onion / Green Pepper / Potato / Feta Cheese / Housemade Vinaigrette	

SANDWICHES

CREEKSTONE FARMS ANGUS BURGER	\$14
1/2 lb. Hand Patted / Choice of Cheese / French Fries / Add Bacon \$1.50	
GRILLED FISH TACOS	\$16
Blackened Tilapia / Lime Slaw/ Avocado / Tomato / Sour Cream Sriracha Drizzle	
VEGETABLE QUESADILLA (ADD GRILLED SHRIMP \$7)	\$12
Cremini Mushroom / Pepper / Onion / Black Bean / Monterey Jack Cheese / Pico De Gallo / Sour Cream	
CRAB CAKE SANDWICH	\$19
Potato Roll / Tartar Sauce / Housemade Chips	
GRILLED CHICKEN SANDWICH	\$13
Provolone Cheese / Bacon / Kaiser Roll / French Fries	
CALIFORNIA GRILLED CHEESE	\$15
Avocado / Tomato / Mozzarella / Swiss / Cheddar / Brioche Bread / Tomato Basil Bisque / Housemade Chips	
SALMON BLT	\$16
Grilled Atlantic Salmon / Bacon / Lettuce / Tomato / Mayo / Housemade Chips	
RIBEYE PANINI	\$16
Sliced Beef / Grilled Onions & Peppers / Provolone / Ciabatta	

ENTRÉES

All Entrées Include a Choice of Two Sides

SALMON CAKE	\$18
Caper Dill / Lemon Butter	
PASTITSIO "GREEK LASAGNA"	\$15
Ground Beef / Bucatini Noodles / Bechamel Sauce	
NICK'S FAMOUS CRAB CAKE	\$23
Single Crab Cake / Jumbo Lump Crab Meat / Housemade Tartar	
MARYLAND CRAB IMPERIAL	\$23
Baked in Casserole / Imperial Sauce	
PAN SAUTÉED TILAPIA	\$19
Jumbo Crab / Apricots / Toasted Pecans / Lemon Butter	
FRESH ATLANTIC SALMON	\$18
Lemon Butter Sauce	
GRILLED HERB CHICKEN BREAST	\$17
Lemon Butter	
ALMOND CRUSTED CHICKEN BREAST	\$17
Honey Mustard Glaze	
N.Y. STRIP STEAK	\$18
8 oz. / Housemade Steak Sauce	

SIDES

GREEK SALAD	HOUSE SALAD	MARKET VEGÉTABLE
MEDITERRANEAN RICE	POTATO DU JOUR	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

DUE TO THE DRASTIC INCREASE IN FRESH JUMBO LUMP CRAB MEAT, WE HAVE TEMPORARILY INCREASED ALL CRAB ENTRÉES.