

# Tonight's Features

## Appetizer

### **Spicy Asian Shrimp**

Sweet sticky rice and pickled cucumber

\$8.95

## **Inspired by our Chefs**

### **Nightly Feature**

Each night we offer our guests a special entrée that combines the freshest seafood with seasonal ingredients and regional flavors at an excellent value

## Entrees

### **Surf & Turf Selections \$27.95**

A 6oz. charbroiled filet mignon served with your choice of the following:

#### **Chesapeake Bay Crab Cake**

Our signature recipe, with sweet corn sauté and a sea salt baked potato

#### **Jumbo Shrimp & George's Bank Sea Scallop Skewer**

Grilled, brushed with shallot butter and served with a sea salt baked potato and sauteed asparagus

#### **Lobster Ravioli**

Semolina pasta with Maine lobster meat, fresh sautéed asparagus and King crab Alfredo sauce

## World Class Wines

### **Bonterra Chardonnay**

Impressions of rich buttery cream turn to aromas of honey and toasted almonds followed by tropical aromas of pineapple and citrus..... 8/28

### **Bonterra Cabernet Sauvignon**

Aromas of Bing cherry, currants and raspberry, with spicy notes of cedar, dried cranberry and vanilla ..... 9/32