
SOUPS & SALADS

| | |
|---|--------|
| She Crab Soup Rich and creamy soup made with crabmeat, roasted red peppers, onions, garlic and finished with a dash of sherry | 15.75 |
| Florida Gumbo A stew like soup with shrimp, crab, crawfish, okra, garlic, onion, tomatoes, peppers, celery and file gumbo | 13.75 |
| Gf Chopped Kale Salad Kale, onions, parsley, peanuts, cabbage, parmesan, cranberries and a Parm crisp Jalapeno apricot dressing. | 18.95 |
| Chopped Harvest Salad Artisan lettuce, arugula, romaine, cherry tomatoes, avocado, roasted red peppers, toasted pecans, mint, green onion. Italian dressing. | 16.75 |
| Chopped Pesto Caesar Chopped romaine, cherry tomatoes, croutons, Parmesan cheese. Pesto Caesar dressing. | 17.50 |
| Seasonal Salad A salad special inspired by seasonal ingredients | market |

APPETIZERS

| | |
|--|--------|
| Appetizer Platter Smoked salmon with all the trimmings, Brillat Savarin Triple Brie with local honey, Parmesan olive tomato tapenade, Iberico chorizo, grapes, pickles, Marconas. Romaine and toast points. | 39.75 |
| Cheese plate Four artisan cheeses, fig almond cake, crackers, walnuts, Dijon and local honey | 25.25 |
| Gf Oysters on the half shell White Stones, farmed at the mouth of the Rappahannock river in Chesapeake Bay, Md. Mignonette, cocktail sauce, horseradish, crackers | market |
| Oysters Rockefeller Six oysters baked in creamy spinach with garlic, bacon, bread crumbs and fresh Parmesan. | 21.95 |
| Gf Tuna Tartare Fresh tuna, mango and avocado, soy, wasabi cream, siracha, blue tortilla chips | 23.65 |
| Smoked Fish Dip Homemade pickles, onions, capers, roasted red peppers, pita points | 17.25 |
| Smoked Salmon Bruschetta Arugula, tomato jam, capers, Parmesan dill sauce on toasted baguette | 19.65 |
| Peel & Eat Shrimp Our local Royal Reds steamed (shell-on) shrimp. Served with melted butter, Old Bay Seasoning and cocktail sauce. Half Pound 20.95 | 38.95 |
| Gf Dungeness Crab Cluster One steamed cluster per order, drawn butter, cocktail sauce | 29.95 |
| Beef Tips Grilled, marinated, hanger steak tips topped with sesame seeds, crunchy wontons, ponzu | 23.25 |
| Parmesan Crab Cake Served with dressed spring mix and smoked pepper aioli | 20.75 |
| Southern Crab Dip All crab meat marinated in oil, vinegar, yellow onion and a lil sugar! Southern and Refreshing! Captain Wafers | 19.75 |
| Pear Ravioli Hand made raviolis stuffed with pear, toasted pine nuts, parsley and ricotta. Parmesan sauce | 21.25 |
| Gf Garlic Oysters Six oysters baked in a creamy Boursin garlic cheese with Parmesan | 20.75 |
| Garlic Shrimp Royal reds sautéed in garlic butter and red pepper flakes. Toast points for dipping | 19.85 |
| Calamari Vilano Fried calamari tossed in spicy garlic sauce, olives and Parmesan, fried spinach | 19.75 |
| Gator Tail Tender pieces of breaded gator with orange marmalade cream sauce | 20.75 |
| Truffle Parmesan Fries Fries tossed in truffle oil and grated Parmesan with black garlic mayo | 15.85 |
| Belgian Fries Twice fried, thicker fry. Choice of ketchup, datil ketchup, garlic mayo or peanut sauce | 14.65 |
| Fish Nuggets Fried breaded catch pieces tossed in kibbeling spices (Dutch street food seasoning) | 18.95 |

SANDWICHES

We use a home baked ciabatta roll for all our sandwiches

| | |
|---|--------|
| Fish Sandwich Fried, blackened or seared catch on a bun, tartar sauce, lettuce and tomato with your choice of a side. We usually offer mahi, flounder or another white fish for this sandwich. | market |
| Salmon BLT Grilled salmon, lettuce, tomato and apple wood smoked bacon, honey mustard | market |
| Chicken Sandwich Fresh organic grilled chicken, applewood smoked bacon, tomato jam and melted pepper jack cheese | 18.55 |
| Crab Cake Sandwich Lettuce, tomato, onion, smoked pepper aioli | 22.75 |
| Fried Grouper Sandwich Fried grouper, tartar sauce, lettuce and tomato. Note: We use wild caught (not local) grouper from the Pacific. | 22.95 |

ENTRÉES

We offer a gluten-free crust for our crusted catch and sesame seared tuna dishes. Note that the tuna dish will be crusted but without sesame seeds. our kabayaki soy dressing is made with tamari, thus also gluten free.

| | | | |
|---|--------|---|-------|
| Gf Seared Catch Mashed potatoes and roasted carrots in a Parmesan beurre blanc | market | Fried Shrimp Dinner Fresh local, classically breaded, shrimp. Hushpuppies, coleslaw, cocktail and tartar sauce | 29.95 |
| Gf Blackened Catch Over rice in a sweet curry sauce with onions, diced plantains, small shrimp and lemon grass. Pickled vegetables | market | Vanilla Grouper Fried, horseradish crusted grouper, mashed potatoes, fried spinach in a vanilla rum sauce. We do not use local grouper for this dish, but a wild caught grouper from the Indian ocean, which fries well. | 31.25 |
| 🌱 Sesame Seared Tuna Fried spinach, plantains, sweet & sour cucumbers, teriyaki sauce, wasabi, pickled ginger | market | Seafood Trio A Parmesan crab cake, cod strips, fried shrimp, coleslaw and hush puppies, cocktail and tartar sauce | 37.95 |
| Crab Cake Dinner Two of our famous Parmesan crab cakes, side salad, grilled asparagus, smoked pepper aioli | 40.95 | Jambalaya Shrimp, crawfish, andouille sausage and chicken. Served over rice with home made corn muffins | 20.85 |
| Fish and Chips Fried cod strips, fries and hushpuppies with tartar sauce | 28.55 | | |

SIDES

| | | |
|------------------------------------|-----------------------------------|---------------------------------------|
| Truffle Parmesan Fries 9.25 | Gf Mashed Potatoes 5.85 | Gf Coleslaw 4.45 |
| French Fries 7.25 | Gf Chilled Bean Salad 6.25 | Gf Sweet & Sour Cukes 5.85 |
| Fried Plantains 6.85 | Gf Balsamic Carrots 5.75 | Gf Side Green Salad 7.75 |
| Hushpuppies 5.75 | Gf Grilled Asparagus 8.45 | 🌱🌍 Side Caesar Salad 7.45 |

🌱 = contains nuts

🌱 = gf version available

Gf = gluten free

🌱 This symbol indicates that this dish is available in a gluten free version. Often the gluten component is bread or a fried side. We can substitute these with your choice of gluten free crackers or romaine wedges. It is important (to avoid cross contamination in our kitchen) to inform your server if you have a gluten allergy or if gluten free is a preference.