

# GLUTEN FREE MENU



## OYSTERS & CLAMS

The following oysters are available by the half dozen on the half shell.

### Bay Oysters

Our house oyster, harvested around Delmarva each season. \$9

### Chincoteague Salts

(Assateague Channel, VA)

An Eastern Shore Classic -- unique saltiness and cool ocean flavors. Locally and sustainably harvested from Chincoteague Shellfish Farms. Availability may be limited. \$10

### Steamed Clams

A baker's dozen little neck clams served with drawn butter. \$10

### Clams On the Half Shell

Six top necks freshly shucked. \$7.50

## BREAKERS

### Steamed Shrimp

A half pound of shrimp coated in spices and ready to peel. \$10

All entrées are accompanied by our unlimited side dishes. Add a House Salad or Caesar Salad for 3.99. No substitutions, please.

## FRESH FISH

### Tilapia

Broiled. \$18

### Rockfish

A Maryland favorite, and our most popular fresh fish; grilled. \$24

### Atlantic Salmon

Grilled. \$22

### Complimentary Sauces for Fresh Fish Selections

Tropical Mango & Pineapple Salsa  
Chimichurri: Fresh Herbs, Garlic, & Olive Oil

Blackened Add \$2.75

### Mahi Mahi

Grilled. \$21

### Swordfish

Grilled. \$23

### Yellow Fin Tuna

Grilled. \$22

## HOUSE FAVORITE FISH DISHES

### Caribbean Mahi Mahi

Blackened fillet topped with our pineapple mango salsa. \$23

## OCEAN TREASURES

### Large Cold Water Lobster Tail

Sweet and tender 12 oz. tail served with drawn butter. \$37

### Alaskan Snow Crab Legs

1.33 lb. served with drawn butter. \$33

### Alaskan King Crab Legs

1.33 lb. of the most succulent crab of Alaska. \$42

## FAVORITES FROM THE SHORE



### The Captain

A 12 oz. ribeye steak grilled to your liking. \$27

### The Commodore

Our popular 12 oz. center cut NY strip, tender and full of flavor. \$30

### The Admiral

An 8 oz. filet mignon served with béarnaise sauce. \$31

### Traditional Surf & Turf

Filet mignon with a sweet and tender small cold water lobster tail. Served with drawn butter. \$46

## ENTREE SALADS

### Your Choice of a Large Caesar or House Salad \$8

Topped with **Grilled Chicken Breast** \$12

Topped with **Blackened Shrimp** \$14

Dressing: House Honey Lemon, Balsamic Vinaigrette

## UNLIMITED SIDES

All entrées are accompanied by as many of the following as you like

**Vegetable du Jour • Steamed Red Potatoes**

**French Fries • Applesauce • Coleslaw**



HOUSE FAVORITE