



## SOUPS

### Classic French Onion

Toasted Crostini, Gruyere Cheese

### Lobster Bisque

Tarragon infused crème fraiche

### She Crab Soup

Deglazed with sherry wine, fresh dill

## SALADS

### House

Mixed field greens, garden picked tomatoes and cucumber

### Caesar

Prosciutto, toasted crostini, shaved aged reggiano

### Spinach

Fresh shaved reggiano, wild mushrooms, grape tomatoes, 12-minute egg, warm bacon vinaigrette

### Wedge

Chilled baby iceberg, apple wood smoked bacon, grape tomatoes, grilled red onion, Maytag blue cheese

### Seared Tuna

Sushi grade, field greens, mango, avocado, cilantro-ginger vinaigrette

## APPETIZERS

### Mama's Meatballs

House made marinara, basil instilled ricotta, garlic baguette

### Gulf Oysters

½ dozen on the half shell, champagne mignonette, cocktail sauce

### Spinach Dip

Chicago style, reggiano, artichokes, warm grilled pita

### Clams or Mussels

Two ways; Garlic, lemon, white wine or Saffron, fennel marinara

### Shrimp Cocktail

Chilled jumbo shrimp, house-made cocktail sauce

### Tuscan Flatbread

House marinara, whole-milk mozzarella, roasted tomatoes, artichokes, baby arugula, reduced balsamic

### Wild Mushroom Flatbread

Roasted garlic, grated reggiano, truffle fortified crème fraiche

### Clams Casino

Crispy pancetta, crabmeat, white wine

### Calamari

Lightly coated and fried, artichokes, banana peppers, oven roasted tomatoes, cilantro-lime aioli and marinara

### Maryland Crab Cake

Jumbo lump crabmeat, French Pommery mustard

### 9th Street Mozzarella

Fresh water mozzarella, beefsteak tomatoes, reduced balsamic, garlic pesto

Erick Jones, Chef de Cuisine

Melissa Hinger, Maitre D

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food related illness, especially if you have certain medical or allergy conditions. Please notify an employee if you have certain food allergies or if you're having an allergic reaction. An 18% gratuity will be applied to parties of 6 or more.



## FROM THE GRILL

Additional enhancements offered for \$6; Grilled Asparagus, Sautéed Spinach, Broccoli, Kennet Square Mushrooms, Baked Potato, Garlic Mashed Potatoes. \$11 Lobster Mac & Cheese

### Filet Mignon

8 ounce, center cut, grilled to perfection, garlic mashed potatoes

### Chicken Francaise

Lightly battered and seared, white wine, lemon, brocolini, over linguine or angel hair

### Amish Chicken

Split roasted rotisserie chicken, baby carrots, garlic mashed potatoes, lemon thyme jus

### Veal Chop

12 ounce, hand cut, bone in and grilled, baked potato

### Braised Short Rib

Wild mushrooms, garlic mashed potatoes spinach, goat cheese, crispy shallots, red wine demi

### Double Cut Pork Chop

House sausage, Vidalia onions, brocolini, ground mustard

### Prime New York Strip

Hand cut, 16 ounce, 28 day, dry aged, baked potato

## UNDER THE SEA

### Jumbo Crab Cake

Melted leeks, applewood smoked bacon, tomato jam, French Pommery mustard, garlic mashed potatoes

### Twin Tails

8 ounce Brazilian Lobster tails, touch of lemon, baked potato

### Seafood Pasta

Linguine, jumbo shrimp, scallops, calamari, mussels, clams, sautéed in white wine fennel-marinara

### Seared Scallops

Saffron scented cauliflower puree, dried cherries, smoked bacon, orange gastrique

### Flounder Francaise

Lightly battered filet, white wine, lemon, brocolini, over linguine or angel hair

### Stuffed Shrimp

4 jumbo shrimp, lump crab meat, lemon, caper remoulade, baked potato.

### Jail Island Salmon

Sautéed spinach, herb maitre d' butter

### Stuffed Lobster Tail

8 ounce warm water tail, lump crab meat, touch of lemon, grilled asparagus

### Ahi Tuna

Grilled asparagus, citrus cilantro vinaigrette

### Chilean Sea Bass

Broccoli, lemon beurre blanc

## FISHERMAN'S COMBINATION PLATTERS

Accompanied by a Baked Potato and Grilled Asparagus

### The Delaware Fry

Delicately fried calamari, crab cake, flounder, shrimp

### Surf & Turf

Center cut petite filet accompanied by an 8 ounce warm water lobster tail

### The Cape May Broil

Simply broiled lobster tail, scallops, clams casino, crab stuffed shrimp