

appetizers

CRAB MONTEREY

Served with hand-cut tortilla chips. Perfect to share.

13.95

TOWN DOCK OYSTERS "ROCKEFELLER"

Fried oysters with seasoned spinach and braised fennel

12.95

FRIED CALAMARI

Hand-breaded, served with roasted tomato sauce

12.95

soup

CRAB BISQUE

Our award winning creamy crab soup with lump crabmeat

6.95

FRENCH ONION

Baked with a garlic crouton and mozzarella cheese

6.50

OYSTER STEW

An Eastern Shore tradition

8.75

salad

SEAFOOD COBB

Lump crabmeat, bacon, blue cheese, tomato, avocado and egg on a bed of mixed greens, house mustard seed dressing on the side.

16.75

TUNA

Grilled sushi quality tuna over soba noodles, mixed greens and crisp wonton with our Asian dressing

14.25

CAESAR

Romaine lettuce, homemade croutons, shaved Romano cheese

8.25

with grilled shrimp or fried oysters 14.95

sandwich

with
Fresh Fruit or
Creamy Cole Slaw

CRABCAKE

5 oz. jumbo lump crabmeat broiled to golden brown on a potato roll

15.95

BLACK ANGUS BURGER

1/2 lb. patty grilled to perfection with American, Swiss or blue cheese on a soft Kaiser roll

\$8.95

SALMON SALMON

Pastrami cured salmon and grilled salmon filet with lemon-dill mayonnaise on foccacia

12.95

FRIED OYSTERS

Hand breaded with Panko breadcrumbs on a toasted potato roll

11.75

entrée

with
House Salad

PRINCE EDWARD ISLAND MUSSELS

Poached with white wine, garlic & tomatoes. Served with garlic toast

13.95

BOUILLABAISSÉ

Our specialty! Fresh seafood steeped in tomato-saffron broth

17.50

SATAY MIXED GRILL

Skewers of bacon wrapped shrimp, chicken and beef with peanut sauce and Thai cucumber salad

12.75

FISH & CHIPS

Fresh filets dipped in beer batter, served with malt vinegar

\$14.25

BABY BACK RIIBS

Apple glazed and roasted. Served with onion rings

\$14.95