

First Course

Portobello Mushrooms

Oak grilled and topped with a Garlic, Shallot, and Thyme Butter
served with Parmesan Polenta *8.95*

Escargots Bourguignonne

Burgundy Snails served Piping Hot with a Brandy Pernod Garlic Butter *9.75*

Baked “Double Creme” Brie

En Croute with Apple Cider Butter Sauce *8.95*

Artisan Cheeses

Lambchopper, a firm and smooth Sheep’s Milk Cheese;
Humboldt Fog, an aged Goat Cheese; 2 year aged Vermont White Cheddar;
and a smooth elegant triple Cream Cheese *14.95*

Hawaiian Ahi Sashimi

Seared Ahi Tuna served rare with Miso Vinaigrette Slaw *10.95*

Chesapeake Crab Cakes

Crisp Crab Cakes served with a Three Mustard Lobster Sauce *10.95*

Prawn Cocktail

Chilled Mexican Prawns with a Zesty Cocktail Sauce *12.95*

Seaside Sampler (for four)

A combination Platter of Chesapeake Crab Cakes,
Chilled Mexican Prawns, and Hawaiian Ahi Sashimi *29.95*