

Appetizers

<i>Crab Fingers ... bakers dozen, plump and juicy crab fingers served with a mustard dipping sauce</i>	9.5
<i>Crabmeat Cocktail ... fresh jumbo lump crabmeat served with a zesty cocktail sauce</i>	14
<i>Colossal Shrimp Cocktail...three jumbo gulf shrimp served with lemon wedge and cocktail sauce</i>	11.75
<i>Oysters or Clams on the Half Shell ... bakers half dozen of your choice</i>	10
<i>Crab Dip... five ounces of jumbo lump crabmeat with a three cheese sauce, Swiss, Parmesan and Cream Cheese, baked golden brown, served with toasted rounds</i>	12
<i>An order to share... ten ounces, and yes, it's that good!</i>	22
<i>Shrimp Tempura ... three colossal gulf shrimp lightly battered and crispy, presented with two Thai style dipping sauces – a sweet chili and a citrus Ponzu</i>	12.75
<i>Stuffed Mushrooms ... fresh mushroom caps filled with lump crabmeat and glazed with Imperial sauce</i>	12
<i>Club Casino ... six top neck clams baked with bacon, garlic butter, Swiss and Parmesan cheeses and breadcrumbs</i>	12

Soups & Salads

<i>Maryland Crab Soup ... homemade with garden vegetables, fresh crabmeat in a tomato broth, seasoned with Eastern Shore spices</i>	6.75
<i>French Onion Soup ... sweet onions simmered in a beef broth and seasoned with thyme, bay leaf, kosher salt and pepper, topped with croutons and covered with Swiss and Provolone cheeses, baked golden brown</i>	6.75
<i>Chicken Noodle Soup ... homemade with fresh garden vegetables and egg noodles</i>	6.25
<i>Caesar Salad ... crisp romaine, seasoned croutons and Parmesan cheese with our our homemade dressing</i>	9.5
<i>Hearts of Palm ... tender hearts of palm served on a bed of romaine and served with a raspberry vinaigrette or your choice of dressing</i>	9.5
<i>The Ocean Club ... chilled fresh greens, tomatoes, cucumbers, mushrooms, onions, almonds, Mandarin oranges and seasoned croutons</i>	8.5

Entrees

<i>Chicken Horizon ... pan-seared chicken breasts crowned with crabmeat topped with sauce Béarnaise and almonds, accompanied by vegetable du jour and crispy garlic potatoes</i>	25
<i>Wine: Chardonnay, Frogs Leap ... 45; Chardonnay, Stag's Leap Wine Cellars ...55</i>	
<i>Shrimp Scampi ... jumbo gulf shrimp sautéed in butter, garlic, lemon and white wine, garnished with fresh lemon and parsley, served over fettuccini pasta</i>	26
<i>Wine: Macon Villages, Louis Jadot...30; Chardonnay, Silverado ... 35</i>	
<i>Jumbo Crab Cakes ... two fresh back-fin jumbo lump crab cakes, broiled or deep-fried, with crispy garlic potatoes and vegetable du jour, served with lemon wedges and tartar or cocktail sauce</i>	29
<i>Single crab cake ...</i>	19
<i>Wine: Sparkling, Chandon, Brut...40; White Zinfandel, Beringer, Premier Selection. 30</i>	

Imperial Crab “Maryland” ... fresh back-fin jumbo lump crabmeat, prepared from a classic recipe served with vegetable du jour and crispy garlic potatoes Wine: Chardonnay, Robert Mondavi, Reserve...50; Chardonnay, Cakebread Cellars...40	28
Lobster Tail ... cold water lobster tail broiled or Tempura battered, served with crispy garlic potatoes, vegetable du jour and drawn butter Wine: Sauvignon Blanc, Duckhorn...35; Chardonnay, Stag’s Leap Cellars...65	31
Orange Roughy Annapolis ... New Zealand Roughy stuffed with crab Imperial, baked golden brown, served with crispy garlic potatoes and vegetable du jour Wine: Chardonnay, Kendall Jackson Grande Reserve...35; Chardonnay, Simi, Reserve ... 45	24
Orange Roughy Chesapeake ... New Zealand Roughy seasoned with old bay and lemon pepper served with crispy garlic potatoes and vegetable du jour Wine: Chardonnay, Sonoma Cutrer ... 35; Fume Blanc, Chateau St. Jean...30	19

From Our Broiler Featuring Certified Angus Beef

New York Strip Sirloin ... succulent sirloin steak prepared to perfection, per your order, grilled or blackened, accompanied by baked potato and vegetable du jour Wine: Chateaufeuf du Pape, Barton & Guestier...40; Cabernet Sauvignon, Jordan ... 85	12oz 29 16oz 35
Filet Mignon ... nine-ounce steak cut from the heart of the tenderloin, grilled to your liking, served with a baked potato and vegetable du jour Wine: Cabernet Sauvignon, Frogs Leap...70; Meritage, Worthy 02 ...45	36
Surf and Turf ... a petite filet mignon and a cold-water lobster tail with drawn butter, served with vegetable du jour and baked potato Wine: Pinot Noir, Etude...60; Merlot, Rombauer...45	44
Prime Rib of Beef Au Jus ... tender cuts, prepared and served in its own juices, charbroiled or blackened, with a baked potato and vegetable du jour Wine: Pinot Noir, Cinnabar...60; Merlot, Swanson...50	12oz 29 16oz 35
Delmonico Steak ... choose between cuts of mouthwatering steaks, blackened or grilled and accompanied by a baked potato and vegetable du jour Wine: Zinfandel, Edmeades ... 45; Merlot, Frogs Leap...55	12oz 29 16oz 35

Vegetable

Asparagus ...	6
Broccoli ...	6

Desserts

Fresh cakes and pies	6.25
Vanilla and chocolate ice creams and orange sherbet	6
Chocolate, Chocolate Fudge, Butterscotch and Strawberry Sundaes	6.5
Fresh Seasonal Fruit	6.25

Beverages

Coffee, Tea ...	1.6
Milk (Whole, Skim) or Chocolate ...	1.85
Pepsi, Diet pepsi, Sierra Mist, Ginger Ale, Lemonade ...	2.6
Cappuccino, Café Late, Espresso ...	3.75

We are happy to recommend wines from our award winning wine list

20% service charge on parties of 6 or more