

## ***Appetizers***

**Baked Brie in Puff Pastry..... \$11.99**

Brie cheese with a roasted Fuji apple and sun-dried cherry compote baked in flaky puff pastry.  
Topped with honey & toasted almonds, served with toast points.

**Fresh Mozzarella & Tomato Salad..... \$9.99**

Fresh basil & tomato layered between slices of fresh Mozzarella cheese, drizzled with pesto,  
olive oil & Balsamic vinegar, served with warm sun-dried tomato herb toast.

**Crab Dip..... \$12.99**

Backfin crabmeat and Boursin cheese, dusted with bread crumbs and baked until golden brown, served with pita  
chips.

**Steamed Spiced Shrimp..... 1/4 Lb - \$5.99....1/2 Lb - \$10.99**

**Oysters Rockefeller..... \$11.99**

Oysters on a bed of spinach served on the 1/2 shell with a Pernod cream sauce and Applewood bacon, bread  
crumbs baked until golden brown.

**Baked Goat Cheese..... \$10.99**

With roasted red peppers, Roma tomato, basil, Kalamata olives and roasted garlic, served with  
Sun-dried tomato herb bread.

**Smoked Atlantic Salmon Plate.....\$11.99**

Thinly sliced cold smoked Atlantic salmon served with toast points, capers, diced Bermuda onion,  
and wholegrain Dijon mustard.

**Stuffed Artichoke Hearts..... \$8.99**

Beer battered artichoke hearts stuffed with Boursin cheese and served with honey mustard  
sauce.

**Chicken Liver Mousse Pate..... \$8.99**

Spreadable rich chicken liver mousse seasoned with garlic, green peppercorns and Cognac,  
served with diced Bermuda onions, capers, Country Dijon mustard and toast points.

**Spinach Cheese Dip..... \$8.99**

Creamy Pepper Jack cheese dip with spinach, onion, red bell pepper and tomato. Served hot  
with sour cream and warm corn tortilla chips.

**Fried Calamari..... \$11.99**

Lightly breaded and fried crispy, served with our home-made Marinara sauce.

**Steamed Mussels..... \$11.99**

Steamed in a white wine butter sauce with lemon and garlic, served with Sun-dried tomato bread.

**Crab Bisque..... Cup - \$7.99, Bowl - \$8.99**

**Irish Stew..... Cup - \$4.99, Bowl - \$5.99**

Hearty beef stew with Guinness beer, potatoes, pearl onions, green peas and herbs.

## ***Entrees***

- Mélange Peppercorn Crusted Duck Breast with Pumpkin Sage Ravioli..... \$27.99**  
Boneless duck breast crusted with black, green & pink peppercorns, pan-fried with a Wild mushroom Madeira wine sauce with garlic, Cremini, Shiitake & Portobello mushrooms, fresh basil and onion, tossed with Pumpkin-Sage ravioli.
- Apple and Sausage Stuffed Pork Loin..... \$18.99**  
Baked pork loin stuffed with a sage herb stuffing with apples, Country sausage, eggs and sherry, topped with a peppercorn cream sauce.
- Rack of Lamb in a Port Wine, Sun-Dried Tomato Sauce..... \$31.99**  
Grilled lamb served over a Port wine, sun-dried tomato sauce with onions, mushrooms, roasted garlic and fresh basil.
- Half Pound of Steamed Spiced Shrimp..... \$20.99**  
Spiced with Old Bay seasoning and served with our home-made cocktail sauce.
- Grilled Fresh Scottish Salmon..... \$24.99**  
Fresh char-broiled salmon topped with Angelica butter.
- Grilled with Cajun Spices..... \$24.99**
- Fried Oysters..... \$26.99**  
Lightly breaded and deep-fried until plump and juicy.
- Crab Cake Dinner..... \$26.99**  
Back-fin crab meat with egg, lemon, garlic and bread crumbs, pan-fried with cocktail sauce on the side.
- Crab Imperial Stuffed Rainbow Trout..... \$26.99**  
Pan-fried and served over a Parmesan cheese cream sauce.
- Chesapeake Bay Seafood Bake..... \$32.99**  
Sea scallops, shrimp and crab Imperial baked in a white wine and butter sauce with Old Bay seasoning topped with Japanese breadcrumbs and Parmesan cheese.
- Filet Mignon & Jumbo Shrimp Oscar.....\$36.99**  
Filet Mignon grilled to order topped with seasoned grilled jumbo shrimp and asparagus; topped with Hollandaise
- Grilled Mahi Mahi with Sun-Dried Tomato Butter..... \$25.99**  
An 8 oz. grilled Mahi Mahi filet topped with Sun-dried tomato basil butter.
- Grilled with Cajun Spices.....\$25.99**
- Pistachio Crusted Sea Bass..... \$34.99**  
Served with hazelnut Beurre Blanc made with garlic, Hazelnut liquor and whole butter.
- Add a skewer of Cajun Shrimp - \$5.95-  
- Add a Crab Cake - \$10.00-

<b>Prime Rib.....</b>	<b>10oz - \$24.99....12oz - \$26.99....16oz - \$32.99</b>
Slowly cooked aged beef, tender and juicy.	
<b>Grilled w/ Cajun Spices.....</b>	<b>10oz - \$25.99....12oz - \$27.99....16oz - \$33.99</b>
<b>Barbequed Baby Back Ribs.....</b>	<b>\$28.99</b>
A full rack of baby back ribs slowly cooked until tender and brushed with our homemade barbeque Sauce.	
<b>½ Rack.....</b>	<b>\$20.99</b>
<b>St Louis Rack &amp; Barbeque Brisket Combo.....</b>	<b>\$27.99</b>
Try a half rack of our St. Louis ribs and a tender slice of BBQ Brisket, brushed with our homemade barbeque sauce.	
<b>Barbequed Beef Brisket.....</b>	<b>\$27.99</b>
Beef brisket slowly cooked until tender and brushed with our homemade barbeque sauce.	
<b>Barbequed Baby Back Ribs and Beef Brisket Combo.....</b>	<b>\$28.99</b>
A ½ rack of baby back ribs and a tender slice of BBQ beef brisket brushed with our homemade barbeque sauce.	
<b>New York Strip.....</b>	<b>\$26.99</b>
10 oz. of New York strip, hand-trimmed and grilled to order.	
<b>Grilled with Cajun Spices.....</b>	<b>\$27.99</b>
<b>Sautéed in a Peppercorn Cream Sauce.....</b>	<b>\$28.99</b>
<b>Sautéed with a Port Wine Sun-Dried Tomato Sauce.....</b>	<b>\$28.99</b>
<b>Filet Mignon.....</b>	<b>\$30.99</b>
7 oz. of US grade A choice center cut of beef tenderloin, trimmed and grilled to order.	
<b>Grilled with Cajun Spices.....</b>	<b>\$31.99</b>
<b>Sautéed in a Peppercorn Cream Sauce.....</b>	<b>\$32.99</b>
<b>Sautéed with a Port Wine Sun-Dried Tomato Sauce.....</b>	<b>\$32.99</b>
<b>Top Sirloin.....</b>	<b>\$24.99</b>
10 oz. top sirloin steak, grilled to order.	
<b>Grilled with Cajun Spices.....</b>	<b>\$25.99</b>
<b>Sautéed in a Peppercorn Cream Sauce.....</b>	<b>\$26.99</b>
<b>Sautéed with a Port Wine Sun-Dried Tomato Sauce.....</b>	<b>\$26.99</b>
<b>Ribeye .....</b>	<b>\$29.99</b>
12 oz. Ribeye steak, grilled to order.	
<b>Grilled with Cajun Spices.....</b>	<b>\$30.99</b>
<b>Sautéed in a Peppercorn Cream Sauce.....</b>	<b>\$31.99</b>
<b>Sautéed with a Port Wine Sun-Dried Tomato Sauce.....</b>	<b>\$31.99</b>

- Add a skewer of Cajun Shrimp - \$5.95-

- Add a Crab Cake - \$10.00 -

\*\*\*\*20% GRATUITY ADDED TO PARTIES OF 6 OR MORE\*\*\*\*

**Catch of the Day.....Market Price**

Ask Us About the Catch of the Day

**Chicken Cordon Bleu..... \$21.99**

Lightly breaded chicken breast stuffed with Black Forest ham, Swiss cheese, baked and topped with a Parmesan cheese cream sauce.

**Local Catfish & Shrimp Jambalaya..... \$25.99**

Blackened fresh Rappahannock River catfish served over a spicy Jambalaya sauce with Shrimp, Andouille Sausage, eggplant, okra, mushrooms, onions, bell peppers, tomatoes, served over rice.

**Chicken Stuffed with Prosciutto Ham..... \$21.99**

Chicken stuffed with Prosciutto ham and Provolone cheese, sautéed in a Marsala wine sauce with onion, mushroom and garlic, served over angel hair pasta.

**Seafood Bouillabaisse..... \$32.99**

Sea scallops, shrimp, clams, mussels & Snow Crab cluster, simmered in a spicy citrus scented tomato vegetable broth, served with garlic herb crostini.

**Cajun Chicken Fettuccine..... \$19.99**

Chicken breast grilled with Cajun spices and served on a bed of fettuccine over a sun-dried tomato cream sauce.

**Vegetable Lasagna..... \$16.99**

Grilled eggplant, mushroom, spinach, zucchini, yellow squash, Ricotta, Mozzarella, Romano, Parmesan and Cottage cheese lasagna baked in our Marinara Sauce. Served with toasted sun-dried tomato bread.

**Pan-fried Quail..... \$27.99**

Two pan-fried quail served with a roasted red pepper polenta over fresh herb veal au jus.

**Vegetable Curry.....\$17.99**

Sautéed broccoli, red bell pepper, carrot, potato, Bermuda onion, zucchini, yellow squash in a spicy coconut curry sauce over Israeli Cous Cous, topped with crushed peanuts. (Vegan)

- All Entrees include a House Salad and Fresh Baked Bread –

- Add a skewer of Cajun Shrimp - \$5.95-

- Add a Crab Cake - \$10.00-

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