SPRING/SUMMER 2024

LUNCH MENU

APPETIZERS

SOUP DU JOUR 6

Fresh Made Soup of the Day

CREAMY CRAB DIP 18

Hot and Creamy Crab Dip, Cheddar Cheese, Warm Bread

FRIED IPSWICH BELLY CLAMS 18

House Breaded Clams, Sriracha Pepper Aioli

Roasted Peach, Prosciutto, Goat Cheese, Basil, Balsamic Glaze

MARGHERITA FLATBREAD 14

Heirloom Tomato, Basil, Fresh Mozzarella Cheese, Sea Salt, EVOO

SALADS

CAESAR 15

Romaine, House Made Croutons, Pecorino-Romano Cheese, Creamy Caesar Dressing, Black Pepper

WATERMELON FETA 18

Arugula, Watermelon, Feta Cheese, Sea Salt, EVOO

CHESAPEAKE COBB 19

Romaine, Crispy Chicken, Lump Crab, Heirloom Cherry Tomato, Red Onion, Avocado, Bacon, Old Bay Ranch

(№) WEDGE 18

Iceberg Wedge, Bacon, Heirloom Cherry Tomato, Gorgonzola, House Made Bleu Cheese Dressing

(*) CAPRESE 18

Heirloom Tomato, Basil, Fresh Mozzarella, Balsamic Glaze, EVOO, Sea Salt

ADDITONAL PROTEINS:

Chicken 7 | Shrimp 9 | Salmon 12

HANDHELDS

All handhelds served with Cole Slaw, and House Potato Chips, Substitute Hand Cut French Fries for \$3

PASSWATERS BURGER 16

Lettuce, Tomato, Onion, Cheddar Cheese, Garlic Aioli

DECADENT GRILLED CHEESE 14

Brioche, Brie, Fig Spread, Granny Smith Apple

CRAB CAKE SANDWICH 18

Lettuce, Tomato, Old Bay Remoulade

OYSTER PO' BOY 18

House Breaded and Fried Oysters, Shredded Lettuce, Lemon- Garlic Aioli

LOBSTER ROLL 19

Lobster Salad, Buttered Top Split Hot Dog Roll



