

## Appetizers

**CRAB DIP (\$10)** - A tender blend of crab meat, spinach, artichokes, cheeses and seasonings. Served piping hot with a demi-loaf and tortilla chips.

**WINGS (\$8)** - Ten wings tossed in a Buffalo or Chesapeake style sauce.

**STEAMED SHRIMP (\$10)** - A half pound of jumbo shrimp steamed traditional chesapeake style with onions, old bay and cocktail sauce.

**PEPPERED TUNA (\$12)** - Six ounces of pan seared peppered Ahi tuna served rare with wasabi and pickled ginger.

**CRAB BALLS (\$13)** - Mini crab balls fried to a golden brown and served with a creole remoulade.

**FRIED CALAMARI (\$9)** - Lightly breaded fresh calamari deep fried to perfection and served with marinara.

**CHICKEN TENDERS (\$7)** - Tender chicken fried to a golden brown and served with honey mustard.

**COCO-BONGO SHRIMP (\$11)** - Five gulf shrimp coconut rolled, then deep fried to perfection. Served with a raspberry coulis.

**SHRIMP SPRING ROLLS (\$10)** - Asian vegetables and seasonings wrapped in light and flaky rice paper with tender shrimp. Served with a sweet Asian chili sauce.

**HERRINGTON SAMPLER (\$17)** - Coco Bongo shrimp, mini crab dip, fried calamari and spring rolls. Served with raspberry coulis, marinara and sweet Asian chili sauce.

**CARNIVORE SAMPLER (\$16)** - Mini Sliders, Chicken tenders, hot wings, onion straws and pepper steak wontons. Served with honey mustard, blue cheese and sweet vidalia dipping sauce.

**STUFFED PORTABELLA MUSHROOM (\$9)** - Fresh garden portabella mushroom. Baked with sweet italian sausage and green bell peppers. Finished with parmesan cheese.

**FILET BRUSCETTA (\$9)** - Thinly sliced filet mignon served medium over toasted crostinis. Topped with a light tomato salsa, feta cheese and drizzled with balsamic reduction.

**COLOMBO OF MUSSELS (\$10)** - Fresh canadian mussels sautéed out of the shell with white wine veloute' and garden tomatoes. Served with toasted foccacia crostinis.

**Oysters Marshall (\$8)** - Six fresh oysters. Lightly baked with sharp cheddar cheese and cracked black peppercorn.

**Pepper Steak Wontons (\$8)** - Five crispy fried wontons stuffed with tender filet mignon bites, onions and bell peppers. Served with a sweet vidalia dipping sauce.

## Soups

Maryland Vegetable Crab Award Winning	cup \$4	bowl \$6
Cream of Crab	cup \$4	bowl \$6
Soup Du Jour	cup \$4	bowl \$6

## Salads

choice of dressing: Ranch, Blue Cheese, Caesar, Mango Poppy Seed Vinaigrette, French, Honey Mustard, Balsamic Vinaigrette, Sweet Vidalia Onion, or Oil and Vinegar.

**SIDE SALAD (\$3) HOUSE SALAD (\$6)** - Crisp mixed lettuce topped with cucumbers, tomatoes, carrots, onions, shredded cheese and croutons.

**CLASSIC CAESAR (\$8)** - Fresh Romaine lettuce tossed in a classic Caesar dressing, then topped with shredded parmesan cheese and home style croutons.

**MANGO SALAD (\$14)** - Mixed lettuce topped with crumbled feta cheese, mushrooms, fresh mango, grilled chicken, shrimp, cucumbers, cherry tomatoes, red onions and sliced almonds. Accompanied by our mango poppy seed vinaigrette.

**SPINACH SALAD (\$10)** - Fresh baby spinach, tossed with granny smith apples, hard boiled egg, crumbled feta cheese and candied pecans. Served with balsamic vinaigrette.

Add to any salad. Chicken \$4 • Blackened Salmon \$4  
Tuna \$4 • Shrimp \$5 • Filet Mignon \$6