

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, Chesapeake, or Redskins style sauce.

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

CRAB & ARTICHOKE FLATBREAD PIZZA (\$9) - Italian herbed flatbread, lightly toasted with jumbo lump crab meat, artichoke hearts, pesto sauce and melted mozzarella cheese.

CABBAGE ROLLS (\$7) - Tender cabbage rolled with roasted garlic mashed potatoes and braised corned beef. Served with a dijon mustard dipping sauce.

SHRIMP WONTONS (\$8) - Five jumbo shrimp, stuffed in a crisp wonton with cheeses and spices. Served with a sweet Asian chili sauce.

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

TEMPURA FRIED GREEN BEANS (\$7) - Crisp green beans tempura battered and lightly deep fried. Served with ranch dipping sauce.

MOZZARELLA BALL (\$9) - Fresh mozzarella rolled in Italian style bread crumbs and flash fried. Served over marinara.

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.

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

STUFFED PORTABELLA MUSHROOM (\$9) - Fresh garden portabella mushroom, baked with sautéed spinach and tomatoes. Finished with crumbled feta cheese.

MUSSELS (\$8) - Fresh Canadian mussels, steamed with tomatoes and garlic in a white wine veloute.

Soups

Soup Du Jour	CUP \$4	BOWL \$6
Cream of Crab	CUP \$4	BOWL \$6
AWARD WINNING		
Maryland Vegetable Crab	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 (\$8) - Fresh baby spinach layered with crumbled feta cheese, hard boiled egg, granny smith apples and candied pecans. Served with sweet vidalia onion dressing

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