

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.

BAKED BRIE (\$9) - Decadent brie cheese rolled in toasted almonds and flash baked. Served with warm mango chutney and toasted crostinis.

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

SOUTHERN STYLE ROCKFISH BITES (\$9) - Luscious rockfish lightly breaded and deep fried. Complimented by a bed of flavorful succotash.

CRAB STACKER (\$13) - Jumbo lump crabmeat tossed in a light cream sauce, layered between crispy wontons with fresh mango and avocado. Drizzled with a zesty Caribbean sauce.

SHRIMP & AVOCADO EGGROLLS (\$9) - Gulf shrimp, crispy bacon and fresh sliced avocado rolled in a crispy eggroll wrapper. Served with ranchito 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 & avocado egg rolls. Served with raspberry coulis, marinara and ranchito sauce.

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

Soups

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

SUMMER STEAK & SHRIMP SALAD (\$15) - Baby greens tossed in balsamic vinaigrette with sweet corn, roasted peppers, avocado and cherry tomatoes. Layered with filet mignon cooked to your liking and gulf shrimp.

NUTS & BERRIES (\$10) - Seasonal berries, feta cheese, granola and candied walnuts tossed with baby greens and balsamic vinaigrette.

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.

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