

# Entrees

Served After 4pm/Sundays 2pm

Includes choice of two side items unless otherwise stated:  
baked potato, garlic mashed potato, island rice, French fries, vegetable du jour, side salad, coleslaw or apple sauce. Add \$1.50 for Loaded baked potato.  
Add to any entree for an additional charge: Coco bongo shrimp \$5, Crab Cake \$9, Crab imperial \$7, Mushrooms and Onions \$2.

**CARIBBEAN CHICKEN (\$16)** - Two boneless chicken breasts grilled in a mango vinaigrette, served with sautéed pineapple in a coconut orange reduction, topped with toasted almonds. Accompanied by our island rice and the vegetable du jour.

**FILET MIGNON (\$26)** - Tender juicy, ten ounce filet cooked to your preference. Topped with an Onion nest.

**CHICKEN IMPERIAL (\$21)** - Two boneless chicken breasts baked with crab imperial and a creamy Chesapeake sauce.

**CRAB CAKES (\$25)** - Two fresh jumbo lump crab cakes broiled or fried to perfection.

**TOURNEDOS CHESAPEAKE (\$30)** - Two five ounce filet mignon medallions grilled to your liking and topped with crab imperial and two jumbo gulf shrimp.

**CRAB IMPERIAL (\$22)** - Jumbo lump crab mixture seasoned to perfection baked with a creamy Chesapeake sauce.

**COCO-BONGO SHRIMP (\$19)** - Eight butterflied gulf shrimp rolled in coconut milk and pineapple juice, tossed with Japanese bread crumbs and shredded coconut. Deep fried to perfection, served with a raspberry coulis.

**SEAFOOD PLATTER (\$23)** - Flounder, sea scallops, jumbo shrimp and a three ounce mini crab cake. Your choice of broiled or fried.

**STUFFED FLOUNDER (\$17)** - Seven ounce flounder filet baked with our famous crab imperial.

**SALMON FLORENTINE (\$19)** - Eight ounce fresh atlantic salmon blackened to perfection. Served with a blue lump cream sauce and sautéed spinach.

## Chef Creations

**FUSION TUNA (\$20)** - Pan seared Ahi Tuna, served rare and layered atop sautéed spinach and angel hair pasta tossed in a wasabi soy sauce reduction. Topped with frizzled onions and toasted sesame seeds.  
Wine Recommendation: 5 Rivers Pino Noir

**MANGO CRAB EXPLOSION (\$28)** - Twelve ounce jumbo lump crab cake, stuffed with crab imperial and chef's special spice blend. Complimented by a blue lump cream sauce, island rice and jumbo gulf shrimp.  
Wine Recommendation: Meridian Chardonnay

**VEAL LUCIANO (\$19)** - Tender veal cutlet rolled with sweet italian sausage stuffing and black forest ham baked to perfection. Complimented by a wild mushroom demi-glace and garlic mashed potatoes.  
Wine Recommendation: Matua Sauvignon Blanc

**FILET NAPOLEON (\$26)** - Two five ounce filet medallions cooked to your liking. Layered with sautéed spinach and crumbled feta cheese. Drizzled with balsamic reduction. Served over garlic mashed potatoes.  
Wine Recommendation: Rutherford Hill Cabernet

## Lite Fare

**CRAB CAKE (\$16)** - Fresh lump crab cake fried or broiled to perfection. Served with the vegetable du jour.

**BEEF TIPS (\$14)** - Tender bites of filet mignon sautéed with peppers and onions in a port wine mushroom reduction. Complimented by garlic mashed potatoes.

**SHRIMP SCAMPI (\$13)** - Five jumbo gulf shrimp sautéed with fresh mushrooms in a white Wine veloute. Served over angel hair pasta.

**FISH AND CHIPS (\$12)** - Beer Battered cod filet lightly fried and served with french fries and cole slaw.

**PIZZA OF THE DAY (\$9)** - Ask your server for Chef's pizza of the day.