

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, cucumber salad, fried green tomatoes, side salad, coleslaw or apple sauce. Add \$1.50 for Loaded baked potato.

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.

DELMONICO (\$21) - Twelve ounce delmonico steak, grilled to your liking, complimented by prosciutto ham and asparagus filled ravioli and garlic cream sauce.

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

CRAB CAKES (\$27) - 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.

Add to any entree for an additional charge: Coco bongo shrimp \$5, Crab Cake \$9, Crab imperial \$7, Mushrooms and Onions \$2.

Chef Creations

ANNAPOLITAN ROCKFISH (\$23) - Eight ounce fresh rockfish filet, flawlessly broiled, Complimented by sweet mango and jumbo lump crab meat, tossed in a light and flavorful cream sauce. Served with sauteed spinach, mushrooms and island rice.

Wine Recommendation: Woodbridge, Moscato

MANGO CRAB EXPLOSION (\$29) - 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: Campanile, Pino Grigio

TORTILLA CRUSTED TUNA (\$19) - Two six ounce Ahi tuna steaks baked with spicy citrus tortilla crust. Served over a refreshing cucumber tomato salad and island rice. Finished with a fresh lime twist.

Wine Recommendation: Kendall Jackson Chardonnay

PANKO CRUSTED SOFTSHELL (\$21) - Jumbo soft shells crusted in Japanese bread crumbs and pan fried to perfection. Accompanied by fresh field greens and Siracho Aioli. Served over flavorful succotash.

Wine Recommendation: 5 Rivers Pinot Noir

HERRINGTON SEAFOOD MEDLEY (\$21) - Eight ounce fresh Atlantic salmon and sea scallops blackened to perfection. Served over prosciutto ham and asparagus filled ravioli. Complimented by a blue lump cream sauce.

Wine Recommendation: Monkey Bay, Sauvignon Blanc

Lite Fare

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

BACON WRAPPED SHRIMP (\$13) - Two bacon wrapped gulf shrimp skewers grilled in a honey mango bbq sauce. Served with cool cucumber salad.

SOUTHWEST CHICKEN (\$11) - Six ounce boneless chicken breast baked with fire roasted corn and tomato salsa. Complimented by a southwest cream sauce and island rice.

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

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