

## 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, 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.

**PRIME RIB (\$21)** - 14 ounce slow roasted prime rib cooked to your liking and served with Au jus. Accompanied by a crab filled potato pancake and luscious hollandaise 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.

**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

**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, Pinot Grigio - A silky well-balanced wine with hints of pineapple and grapefruit with a crisp finish.

**NAPOLI SALMON (\$20)** - Eight ounce fresh Atlantic salmon grilled to perfection and laid atop fresh baby greens. Complimented by smoked fresh mozzarella, garden tomato slices, and frizzled onions. Drizzled with a balsamic vinegar reduction.

Wine Recommendation: Infamous Goose, Sauvignon Blanc - A vibrant wine style with a zesty crisp acid and lively palate of gooseberry and apple flavors, with hints of green melon

**CHICKEN ROULADE (\$18)** - Tender chicken breast rolled with spinach and parmesan baked to perfection. Served with island rice and grilled asparagus. Complimented by a pesto cream sauce.

Wine Recommendation: Chateau Ste. Michelle, Riesling - Fruity, delicious and off-dry, this Riesling goes great with food or stands alone as the perfect "cocktail wine."

## 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.

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

**SIRACHA LOBSTER MACARONI W/CHEESE (\$13)** - Homemade baked macaroni and cheese loaded with three cheeses and tender lobster meat. Drizzled with a Siracha aioli. Served with a side salad.