

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 Redskin 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.

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

CRAB BALLS (\$13) - Mini crab balls fried to a golden brown and served with a siracha aioli.

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 an Irish Eggroll. Served with raspberry coulis, marinara, and thousand island dressing.

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

LOBSTER TEMPURA (\$18) - Seven ounce lobster tail, tempura battered and lightly deep fried. Served with seaweed salad, drizzled with wasabi cream, and a sesame oriental reduction.

REUBEN EGG ROLLS (\$8) - Tender corned beef, tangy sauerkraut, and melted swiss cheese rolled in an egg roll wrapper and lightly deep fried. Served with thousand island dressing.

CLAMS CASINO (\$8) - Fresh middleneck clams, stuffed with a pepper and onion filling baked to perfection and finished with crisp bacon and parmesan cheese.

PIEROGIES (\$7) - Potato and onion filled pierogies lightly breaded and deep fried. served with a pesto cream sauce and fresh diced tomatoes.

Soup Du Jour	CUP \$5	BOWL \$7
<u>AWARD WINNING:</u>		
Cream of Crab	CUP \$5	BOWL \$7
Maryland Vegetable Crab	CUP \$5	BOWL \$7

Choice of dressing: Ranch, Blue Cheese, Caesar, Mango Poppy Seed Vinaigrette, French, Honey Mustard, Balsamic Vinaigrette, Maytag Bleu Cheese Vinaigrette, or Thousand Island.

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 (\$9) - Fresh baby spinach tossed with candied walnuts, granny smith apples, hardboiled egg, feta cheese and delicious raisins.

BLACK AND BLUE (\$14) - Crisp romaine lettuce topped with fresh sliced mushrooms, blue cheese crumbles, frizzled onions, and a petite filet mignon grilled to your liking.

Add to any salad: Chicken \$4 ♦ Blackened Salmon \$4
Ahi Tuna \$5 ♦ Shrimp \$5 ♦ Filet \$6

Includes choice of two side items unless otherwise stated:
Baked Potato, Cheddar & Chive Mashed Potatoes, Island Rice,
French Fries, Vegetable Du Jour, Side Salad, Coleslaw, or Apple Sauce.
Add \$1.50 for a Loaded Baked Potato.

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

FILET (\$25) - Tender juicy, ten ounce filet cooked to your preference. Topped with frizzled onions.

CRAB CAKES (\$27) - Two fresh jumbo lump crab cakes. Served your choice, broiled or fried to perfection.

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

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 HADDOCK (\$19) - Seven ounce fresh haddock filet, stuffed with our famous crab imperial and baked to perfection.

PESTO SALMON (\$19) - Eight ounce fresh atlantic salmon lightly seasoned and grilled to perfection. Complimented by four gulf shrimp sautéed in a pesto cream sauce.

FILET NAPOLEON (\$25) - Two-five ounce filet medallions grilled to your liking, piled high with sautéed spinach and crumbled feta cheese. Served over cheddar and chive mashed potatoes and drizzled with balsamic reduction.

Add to any entrée for an additional charge: Coco-Bongo shrimp \$5
Crab Cake \$9 ♦ Crab Imperial \$7 ♦ Mushrooms and Onions \$2

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

SESAME CRUSTED TUNA (\$22) - Two-six ounce Ahi tuna steaks baked to your liking and served with sautéed spinach and mushrooms. Drizzled with sesame oriental reduction and wasabi cream.

Wine Recommendation: Hess, Cabernet

SALMON PONZU (\$21) - Eight ounces fresh atlantic salmon, sesame crusted, and baked to perfection. Served over angel hair pasta, tossed with shredded carrots, sliced scallions, and a wasabi ponzu reduction. Finished with a tempura battered gulf shrimp.

Wine Recommendation: Hess, Cabernet

PARMESAN CRUSTED FILET (\$29) - Two-five ounce filet medallions grilled to your liking and finished with parmesan cheese. accompanied by potato and onion filled pierogies. Served over fresh baby spinach and drizzled with balsamic vinegar reduction.

Wine Recommendation: Greg Norman, Cabernet/Merlot

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

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

FISH TACOS (\$11) - Delicately seasoned fresh haddock filet broiled to perfection. Served on corn tortillas with crisp lettuce, fire roasted corn and red peppers, fresh salsa and feta cheese.

THE CALIFORNIA KING (\$13) - Classic California sushi roll, sliced into six pieces, tempura battered and lightly deep fried. Served on a bed of seaweed salad and drizzled with a siracha aioli sauce. .

****CONSUMING RAW OR UNCOOKED MEATS, FISH, SHELLFISH OR FRESH EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS****

VEGETARIAN PASTA (\$13) - Garden vegetables lightly sautéed with white wine and garlic, then tossed with penne pasta.

CIOPPINO (\$20) - Jumbo lump crabmeat, luscious lobster tail meat, midleneck clams, and fresh salmon, sautéed in a sweet and spicy marinara, and served over angel hair pasta.

CHICKEN PARMESAN (\$16) - Tender chix breast rolled in italian seasoned panko bread crumbs, and lightly deep fried. topped with marinara and melted provolone cheese. Served over penne pasta, tossed in olive oil.

LOBSTER RAVIOLI ALFORNO (\$21) - Lobster filled ravioli delicately steamed and tossed in a creamy marinara sauce. Finished with jumbo lump crab meat and shredded parmesan cheese.

All sandwiches served with French fries, apple sauce or cole slaw.

B.Y.O.B. (\$8) - Fresh angus ground beef grilled to your liking topped with, lettuce, tomato, mayonnaise or bbq sauce. Choice of American, swiss or provolone cheese, raw or fried onions, bacon and mushrooms (.30 cents each)

THE BULLS NEST (\$13) - Five oz. filet grilled to your liking, topped with frizzled onions and melted provolone cheese. Served on a toasted Kaiser roll with horseradish cream sauce.

CRAB CAKE (\$16) - Fresh lump crab cake, broiled or fried to perfection.

MANGOS ULTIMATE WRAP (\$11) - Grilled shrimp and chicken accompanied by fresh mango, lettuce, tomato, bacon and a creamy ranch dressing.

GRILLED CHICKEN SANDWICH (\$8) - Boneless six ounce chicken breast grilled in a mango lime marinade topped with crisp bacon and melted provolone.

IRISH CHEESE STEAK(\$11) - Tender braised corned beef, thinly sliced chuck eye steak, sautéed with sauerkraut and caramelized onions. Finished with melted provolone cheese. Served on a toasted sub roll with lettuce, tomato and a side of Thousand Island dressing.

PORTABELLA MUSHROOM (\$10) - Garden fresh portabella mushroom baked with sautéed spinach, tomatoes and crumbled feta cheese.

AVOCADO TURKEY BURGER (\$7) - Seven ounce turkey burger pan fried and topped with fresh avocado slices and melted provolone cheese. Served on a toasted kaiser roll.

SALMON BLT (\$9) - Petite salmon filet grilled and served on texas toast with crisp iceberg lettuce, tomato and bacon.

CALIFORNIA COBB (\$11) - Tender gulf shrimp wrapped in a flour tortilla with baby spinach, crisp bacon, fresh avocado, blue cheese crumbles and garden tomatoes.

SOUTHWEST CHIX SUB (\$8) - Tender chicken breast thinly sliced with melted cheddar cheese and a southwest spicy ranch sauce. served panini style on a demi baguette.

MINI SLIDERS - Your choice of four mini sliders.

Burger (\$8) served with lettuce, tomato, pickles and american cheese.

Crab (\$14) served with lettuce, tomato, and tartar sauce.

Salmon (\$9) served with lettuce and tomato.

The following are \$2.50 with free refills:

Pepsi ♦ Diet Pepsi ♦ Sierra Mist

Ginger Ale ♦ Ice Tea ♦ Lemonade ♦ Coffee

The following are \$2.50 with no free refills:

Milk ♦ Assorted Tea ♦ Cranberry

Mango Sweet Tea ♦ Pineapple ♦ Apple ♦ Orange juices

Red Bull \$4.00 no refills!

18% gratuity added to all tables of 6 or more. No split checks.
Proudly accept Mastercard, Visa, American Express and Discover.

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