



Lunch:

First:

Cream of Crab- our homemade recipe- made with plenty of sherry and topped with jumbo lump crab

or

Jalapeno Corn Crab Chowder- our award winning blend of fresh jalapenos, corn, bacon, onion and southwest spices- topped with jumbo lump crab

Second: choose one

Chicken BLT- tender sautéed chicken breast seasoned with spicy sweet dry rub, topped with bacon, Havarti cheese, lettuce, tomato and mayo- served with your choice of fries or homemade Old Bay chips

Lures Blackened Tuna Salad- blackened sushi grade tuna, seared rare and served atop mixed greens, mandarin oranges, crispy wontons, and iceless green onions. Served with a side of mandarin orange dressing and finished with a cucumber wasabi drizzle

Cranberry Almond Chicken Salad- mixed greens topped with chicken salad, red onions, raisins, almonds and toasted goat cheese- served with a side of raspberry vinaigrette

Blackened Tilapia Panini- Blackened tilapia served atop a toasted Panini pressed ciabatta bread with fresh baby spinach, Pico de Gallo and a creamy boursin cheese spread - served with your choice of fries or homemade Old Bay chips



Dinner:

First:

Cream of Crab- our homemade recipe- made with plenty of sherry and topped with jumbo lump crab

Jalapeno Corn Crab Chowder- our award winning blend of fresh jalapenos, corn, bacon, onion and southwest spices- topped with jumbo lump crab

Or

Caesar Salad- chopped romaine hearts, house made croutons and shaved parmesan dressing tossed in a Caesar dressing

House Salad- mixed greens, feta cheese, black olives, corn, Pico de Gallo, red onion, sunflower seeds and a pepperoncini drizzled with balsamic dressing vinaigrette dressing

Second:

New York Striploin – Hand-cut New York strip char grilled to your liking. Served with mixed vegetables, mashed potatoes and finished with a sweet demi-glace

Jumbo Crab Cake - Not just you're run of the mill crab cake. This 8 oz. beauty is sure to impress, served broiled or fried and finished with mixed vegetables, rich and creamy brown butter sauce and your choice of rice pilaf or mashed potatoes –tartar and cocktail on the side

Grilled Wild Mushroom Pasta –Fresh portabella caps marinated in a balsamic vinaigrette and char grilled to perfection. Bow tie pasta, roasted red peppers, grilled zucchini, roasted garlic and grilled onions tossed in a rich Cajun style alfredo sauce round off this dish – served with crusty parmesan ciabatta bread on the side.

Third:

Smith Island Cakes – One piece of Maryland's state dessert, Smith Island Cake! We drive to the eastern shore just to pick these up. Two constantly changing flavors to choose from.