



Appetizers

Steamed Shrimp 15

½ lb. of steamed spiced shrimp, sweet onions & cocktail sauce

Calamari 16

Crispy calamari served with pesto cream sauce & marinara

Crab Dip 18

Topped with bubbly cheese & served with a sliced baguette & crudite

Mom's Shrimp 15

Sautéed with garlic herb butter, toasted banquet

Meat on a Stick 18

Grilled marinated ribeye, sweet potato fries, house-made steak sauce & pickled horseradish red onions

Bangin' Shrimp 13

Popcorn gulf shrimp & sliced cherry peppers tossed in a sweet & spicy sauce

Tuna Nachos 15

Seared sesame crusted tuna over wontons & seaweed salad

Shrimp & Scallops 20

Bacon wrapped shrimp & scallops glazed with a sweet teriyaki sauce

Steak Crostini 19

Seared sliced ribeye, sauteed red onions & peppers topped with a horsey sauce

Burrata Flatbread 16

Thinly sliced prosciutto, burrata & arugula with a sweet balsamic glaze

Salads & Soup

Big House Salad 12

Mixed greens with cucumbers, carrots, cherry tomatoes, red onions & bleu cheese crumbles

Pittsburgh Steak Salad 21

Grilled sliced ribeye, caramelized onions, sauteed mushrooms, tomatoes, cucumbers & bleu cheese crumbles tossed with a house-made steak sauce spiked creamy vinaigrette over fries

Big Caesar Salad 12

House made roasted garlic dressing & croutons topped with Parmigiano-Reggiano

Roasted Beet Salad 14

Fresh roasted red & yellow beets atop an herb pesto, garnished with goat cheese & spiced candied pecans

Cream of Crab with Sherry 9/13

Chef's Soup of the Day MKT



HEALTH DEPARTMENT WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Chef's Featured Entrees

Grilled Local Blue Tilefish 41

Sauteed peppers, onions, mushrooms & tomatoes, prosecco lemon butter & jasmine rice

Thai Coconut Poached Rockfish 43

Fresh bok choy, roasted mushrooms

Honey Soy Glazed Halibut 45

Sesame crusted, vegetable risotto

Shrimp & Mussel Risotto 36

vegetable risotto & lemon butter sauce

Linguini & Clams 39

Linguini with fresh local clams in a prosecco lemon butter sauce

Classic Entrees

Lobster Orzo 38

Cold water lobster tail, creamy parmesan orzo pasta

Freddy's Seafood Pasta 39

Jumbo shrimp, lump crabmeat, scallops, squash & tomatoes in a light garlic sauce

Chicken Chesapeake 36

Roasted chicken breast topped with jumbo lump crab imperial

Jumbo Lump Crab Cakes 30/55

5oz single or double served with island aioli

Blackened Scallops 36

Cajun seasoned scallops served with a sweet honey cream sauce

Farm Raised Ribeye 52

Pan seared 14oz cut, whiskey caramelized onion butter, with grilled asparagus & roasted potatoes

Filet & Shrimp 50

Pan roasted, Mediterranean style zucchini, onions, mushrooms & tomatoes, shellfish cream sauce

Add-Ons & Toppings

6oz Lobster Tail 32	Crab Imperial 16	Red Wine Demi Glaze 4
Jumbo Lump Crab Cake 22	Garlic Cream 4	Bleu Cheese Encrusted 4
Jumbo Shrimp 9	Onions & Mushrooms 3	Chimichurri 3



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