

APPETIZERS

Soup of the Day \$3.95 served by the cup	Cream of Crab \$5.95 by the cup, homemade with all lump crabmeat
Maryland Crab Soup \$5.50 by the cup, homemade with all lump crabmeat	Clams Casino \$9.95 fresh top neck clams broiled with garlic herb butter and bacon
Oyster Stew \$7.95 fresh oysters steamed in a buttery, savory broth	Shrimp Cocktail \$12.95 jumbo shrimp steamed with Old Bay
Grilled Lamb Chops \$15.95 French cut New Zealand lamb chops marinated in olive oil and rosemary	Bluepoint Oysters \$12.95 fresh Bluepoint oysters served iced on the half shell with cocktail sauce
Coconut Shrimp \$12.95 jumbo shrimp dredged in coconut and served with an orange marmalade sauce	Flatbread \$7.95 flatbread baked with mozzarella and Romano cheese, fresh tomato, red onion and pesto
Fried Oysters \$13.95 fresh oysters individually hand patted, deep fried and served with cocktail sauce	Caesar Salad \$6.95 fresh romaine lettuce tossed with croutons, caesar dressing and shaved Romano cheese
Wedge Salad \$6.95 a wedge of iceberg lettuce with fresh tomatoes, bacon bits and our chunky bleu cheese dressing	Spinach Salad \$7.95 fresh baby spinach with mushrooms, grape tomatoes, bacon bits and hard boiled egg; served with a raspberry vinaigrette dressing

Toppers for your salad

- with grilled chicken breast + \$ 5	- with grilled filet mignon + \$ 9
- with grilled fresh sea scallops + \$ 9	- with grilled jumbo shrimp + \$ 9
- with grilled North Atlantic Salmon + \$ 9	- with fried oysters + \$ 9
- with our shrimp salad + \$ 8	

LITE FARE

The Peppermill Burger \$12.95 black angus beef charbroiled, then topped with bacon and jalapeno pepper jack cheese; served on a brioche roll with lettuce, tomato and french fries	Filet Mignon \$20.95 a six ounce filet cut from the tenderloin, charbroiled and served with sautéed mushrooms
Shrimp Salad \$15.50 with Old Bay seasoning, garnished with egg wedges and grape tomatoes	Filet Stir Fry \$13.95 strips cut from the tenderloin, sautéed with fresh broccoli, snow peas, onions, mushrooms, green and red peppers; served over rice with a teriyaki glaze
Lobster Tail \$18.95 a single five ounce New England cold water lobster tail, broiled and served with drawn butter	Chicken Marsala \$13.95 boneless chicken breast sautéed with mushrooms in a marsala wine sauce, served over Barilla angel hair pasta
Fish and Chips \$13.95 beer battered cod, deep fried and served with a seafood dipping sauce and french fries	Prime Rib of Beef \$19.95 a junior cut of aged corn fed black angus beef, slow roasted in house, served au jus
French Dip \$17.95 thinly sliced from our prime rib, served warm on a toasted split top roll, served au jus with french fries	Catfish <i>farm raised</i> - filet broiled in lemon and butter \$12.95 - blackened with cajun spices \$13.95
Salmon Cake \$11.95 fresh North Atlantic salmon steamed, blended with scallions and fresh dill, broiled and served with a lemon dill sauce	Crab Cake \$18.95 a five ounce all jumbo lump crab cake, your choice broiled or fried
Fried Oysters \$17.95 fresh oysters individually hand patted, deep fried and served with cocktail sauce	Salmon Florentine \$17.95 fresh North Atlantic salmon, broiled in garlic butter and served over fresh baby spinach

All light fare entrées include a choice of one vegetable:
A tossed salad can be added to any lite fare entrée for \$ 2.95
- our own bleu cheese dressing .50 extra