

Chef Moran's Dinner Menu

Soup and Salad

Soup du Jour 4/7
New England Clam Chowder 4/7

House Salad 5/9
Mixed greens, tomatoes, carrots, mushrooms,
red onions, and cucumbers.

Caesar Salad 5/9
Romaine lettuce, shaved parmesan,
and house made croutons.

Chef's Salad 12

Mixed greens, tomatoes, cucumber, onions,
carrots, cheddar cheese, Swiss cheese,
Virginia ham, turkey, and hardboiled egg.

Spinach Salad 5/9

Baby spinach, tomatoes, mushrooms,
red onion, and hard boiled egg, served
with warm bacon dressing.

Salad Upgrades

Chicken 4 Shrimp 6 Crab cake 12 Salmon 11

(grilled or blackened; except crab cake)

Appetizers

Steak and Mushroom Bites 12

Marinated steak bites with Crimini mushrooms
sautéed and served with creamy horseradish sauce

Chicken Wings 14

Buffalo, Teriyaki, BBQ, or Garlic Parmesan, served
with celery sticks and choice of Bleu Cheese or Ranch

Steak or Chicken Quesadilla

Choice of steak or chicken with peppers, onions, and
cheddar cheese in a flour tortilla, served with salsa
and sour cream

Steak 12 Chicken 10

**Fried Green Tomatoes with
Pimento Cheese 10**

Panko breaded green tomatoes served with
house made pimento cheese

Jumbo Crab Cake 18

House made jumbo crab cake over a
simple mixed green salad with grilled
asparagus and cajun remoulade sauce

**Cream Cheese Stuffed
Jalapenos 8**

Jalapenos breaded and fried, served
with chipotle ranch

Entrees

All entrees served with cup of soup or house salad and choice of two sides (except Pork Chop & NY Strip—one side)

7 oz. Black Angus Filet 32

Grilled to your specifications with demi glaze

10 oz. Bone-In Pork Chop 19

with grilled pineapple and a maple-cider glaze, simple salad, & succotash

Crab Cake Dinner 34

Two house made crab cakes with cajun remoulade sauce

Cedar Plank Salmon 27

Atlantic salmon grilled on a cedar plank and topped with creamy leeks

10 oz. Brazilian Style New York Strip 34

Black Angus strip seasoned with a smoky marinade of garlic, sage, mint, mustard, herbs, and crushed red pepper served with a side of lobster mac & cheese

Bruschetta Chicken 17

Grilled chicken with fresh mozzarella, tomatoes, basil, and balsamic glaze

Stuffed Roast Butternut Squash (Gf and V) 16

with wild rice, quinoa, edamame, bell pepper, spinach, corn and cannellini beans

Crab Stuffed Shrimp 32

Jumbo shrimp filled with lump crab stuffing and baked golden brown, topped with white wine sauce

Or choose one of our nightly dinner features; ask your server for more details

Available Sides

Grilled Asparagus, Fresh Vegetable Medley, Steamed Broccoli, Sautéed Spinach, Baked Potato,
Baked Sweet Potato, Rice Pilaf, Mashed Potato, or Cole Slaw
Premium Sides: Succotash +\$2 or Lobster Mac & Cheese +\$4

We cook food to order. Consuming raw or undercooked meats, poultry, seafood, shellfish. or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.