

# Appetizers

## MUSSELS

A heaping bowl of North Atlantic mussels that can be prepared with marinara or traditional scampi style. 10



## TUNA TINI

Served rare with avocado, chives, and sesame with a crispy wonton with wasabi topika 12

## SURF & TURF SKEWERS

Lobster and Filet Mignon 22



## BAKED OYSTERS

Baked to perfection with aged Gouda and crème spinach. 11

## SLIDERS

3 BBQ pulled pork or 3 Kobe beef mini's guaranteed to melt in your mouth. 7

## FRIED MOZZARELLA

Strips of freshly breaded mozzarella cheese fried and served with marinara. 7

## CLAMS CASINO

Tender whole clams baked with our homemade seasoned topping of peppers, onions, celery, and bacon. 8

## ONION RINGS

Thin sliced rings that are freshly breaded and fried to a golden brown. 8

## SEARED SCALLOP BLT

Sautéed fresh sea scallops served with smoked bacon bits, masculine greens, chopped tomato, and sauce remoulade. 10

## CRAB BITES

A miniature version of our signature crab cake served five to an order with cocktail sauce for dipping. 11

## BAKED GOUDA CHEESE BITES 7

## SALT & PEPPER CALAMARI

Fresh calamari lightly dusted in seasoned breadcrumbs and flash fried until crisp. Served with a zesty marinara. 9

## CHEESE STEAK SPRING ROLL

A traditional style cheese steak wrapped in a flakey Spring roll shell served cut in half with horseradish sauce. 7

## AHI TUNA SASHIMI

Sesame seared, sliced thin, wasabi and pickled ginger. 11

## THE ITALIAN STARTER

An assortment of cheeses and meats: Gouda, shaved parm, Pecorino, Smoked Mozz, Gorgonzola, Figs, olives, supersad, and hard salimi served with rustic style bread. 14

# Brick Oven Pizza

## THE ITALIAN CLASSIC

Fresh Mozzarella, fresh garlic, Pecorino spice mix, topped with prosciutto and fresh basil. 9

## MARGHERITA

Red pizza sauce, fresh mozzarella and fresh basil. 9

## THE GRILLED BELLA

Grilled chicken with caramelized onions and Gorgonzola cheese. 10

# Oyster Bar Selection

## JUMBO SHRIMP COCKTAIL

Served six to an order with cocktail sauce. 10

## MARYLAND CRAB FINGERS

Meaty blue claws with spicy mustard sauce. 8

## OYSTERS

Single. 2  
1/2 dozen. 12

## CLAMS ON THE HALF SHELL

A 1/2 dozen cherry stones shucked to order. 7

## CRABMEAT COCKTAIL

Fresh jumbo lump crab served with cocktail sauce. 10

## JERSEY SHORE SAMPLER

Shrimp cocktail, clams, crab fingers and jumbo lump crab. 13

## STEAMERS

Tender littleneck clams steamed in garlic and butter. 10

## SNOW CRAB CLAWS

Six Jumbo claws served with cocktail and mustard sauce. 12

## HOT & SPICY SHRIMP

U-peel shrimp steamed with old bay. 10



# Soups and Salads

## DAILY SOUPS

Cup 4, Bowl 5

MONDAY: Tomato and Crab

TUESDAY: Escarole

WEDNESDAY: Shrimp Bisque

THURSDAY: Roasted Chicken with Wild Rice

FRIDAY: Roasted Pepper

SATURDAY: Seafood Bisque

SUNDAY: Maryland Crab

## NEW ENGLAND CLAM CHOWDER

Cup 4, Bowl 5

## CROCK OF FRENCH ONION SOUP 6

## CAESAR SALAD

Crisp romaine tossed with croutons  
and homemade dressing.

Starter 5

Entrée 11.95

## CAPRESE SALAD

Mixed greens with sliced tomatoes, fresh  
mozzarella, basil and roasted peppers drizzled  
with balsamic vinaigrette. 8

## BLUE CHEESE WEDGE

A crispy wedge of Iceberg lettuce topped with  
crumbled blue cheese and served with a light  
blue cheese dressing. 8

## ROASTED BEET GOAT CHEESE SALAD

A fresh spring mix, roasted beets and goat  
cheese served with raspberry vinaigrette. 12

## CHOPPED SALAD

Julienne Iceberg lettuce, spinach and radicchio  
tossed with sliced red onion and mushrooms  
chopped green olives, hearts of palm, eggs,  
bacon, croutons, blue cheese and lemon basil  
dressing. Served with cherry tomatoes and  
topped with crispy fried onions. 12

# Sandwiches

## CRAB CAKE SANDWICH 9

## BLUE ONION BURGER

A1, onion rings, crumbled bleu cheese. 9

## SHRIMP KABOB WRAP

Peppers, mushrooms, onion, wasabi. 9

## CHICKEN QUESADILLA 8

Sandwiches will be served with fries or coleslaw

# Paninis

## CHICKEN BLT

Grilled Chicken, smoked bacon, romaine,  
tomato. 9

## SLICED STEAK

Filet Mignon, griddles onion, roasted tomato,  
creamy horseradish. 15

## TURKEY FLORENTINE

Roasted turkey, provolone, roasted pepper,  
spinach. 15

Paninis will be served with fries or coleslaw



# Entrees

*All entrees served with a choice of potato, vegetable, and house salad.*



## SEARED SCALLOPS

Asparagus, risotto, roasted tomato butter. 24

## CEDAR PLANK SALMON

Delivered fresh daily salmon broiled to perfection on a seasoned cedar plank. 24

## PASTA OF THE DAY

Ask server for the day's signature selection. 23

## SESAME TUNA

Sesame crusted Ahi Tuna with soba noodle salad. Served with wasabi. 24

## FILET OF FLOUNDER

Locally caught flounder broiled or fried. 23

Stuffed with Crab Imperial. 25

## CHICKEN BALTIMORE

Sauteed chicken breast, Jumbo lump crab meat and asparagus in a light garlic sauce. 24

## CHICKEN MARSALA

Sauteed chicken breast, fresh sliced mushrooms, in a sweet marsala basil sauce. 24

## SHRIMP SCAMPI

Six fresh shrimp sautéed in butter, garlic, fresh cut parsley and sherry served over angel hair pasta. 24

## JUMBO LUMP CRAB

Fresh Jumbo crabmeat sautéed with butter and a touch of sherry. 26

## WINDRIFT SHRIMP

Six hand breaded fried shrimp. 23

Or five broiled shrimp stuffed with our own crab imperial. 25

## CRAB AU GRATIN

Fresh jumbo lump layered with a mornay sauce, dusted with breadcrumbs, then baked with grated parmigiano. 26



## CRAB CAKES

Our house recipe for over twenty years.

Two lightly breaded cakes fried until golden brown. 25

*18% gratuity may added to parties of 8 or more.*



## NEW YORK STRIP STEAK

A classic 12 oz. center cut sirloin grilled to your liking. 26

## VEAL OSCAR

Sauteed milk fed veal or chicken breast with asparagus tips and crab meat topped with hollandaise. 24 / 26

## RED SNAPPER FRANCAISE

A boneless filet sautéed in a seasoned egg batter with lemon and capers. 23



## CRAB CRUSTED HALIBUT

Halibut that is encrusted in a combination of jumbo lump crabmeat, herbs, and spices grilled crispy on the outside, moist on the inside. 25

## HERBED SCALLOPS

Cedar plank roasted scallops with fresh spinach and a Dijon cream sauce. 23



## FILET MIGNON

Your choice of a 6 oz. or 8 oz. center cut beef tenderloin. Served with onion rings. 25 / 28

## VEAL OR CHICKEN PARMESAN

Our traditional fried cutlets served with a side of angel hair. 22 / 20

Enhance any steak or entrée with the following:

### OSCAR

Asparagus, jumbo lump crabmeat, and hollandaise. 7

### SCAMPI

Three sautéed shrimp in garlic aioli. 7

### LAND & SEA

A Windrift crabcake. 7

### BALTIMORE

Seared in old bay seasoning and topped with crabmeat. 7



Ask your friendly server today about Windrift Gift Cards and Rewards Cards.

*18% gratuity may added to parties of 8 or more.*

