

White Wine

Primo Amore Moscato (Italy) \$7.00 / \$25.00	Whitehaven Sauvignon Blanc (New Zealand) \$9.50 / \$35.00
Saracco Moscato D'Asti (Italy) \$8.50 / \$32.00	Dark Horse Chardonnay (California) \$7.00 / \$25.00
Ecco Domani Pinot Grigio (Italy) \$6.50 / \$24.00	Horton Chardonnay (Virginia) \$7.50 / \$26.00
Pepi Pinot Grigio (California) \$7.00 / \$24.00	William Hill Central Coast Chardonnay (California) \$8.00 / \$28.00
Zaccagnini Pinot Grigio (Italy) \$9.00 / \$35.00	Kendall-Jackson Chardonnay (California) \$8.50 / \$32.00
Sagelands Riesling (Washington) \$7.00 / \$26.00	Cambria Katherine's Chardonnay (California) \$9.50 / \$36.00
Jekel Riesling (California) \$8.00 / \$28.00	Sonoma-Cutrer Russian River Chardonnay (California) \$10.50 / \$40.00
UpperCut Sauvignon Blanc (California) \$8.00 / \$30.00	

Blush Wines

Salmon Creek White Zinfandel (California) \$6.50 / \$25.00	Barefoot Red Refresh (California) \$6.50 / \$25.00
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Red Wines

A by Acacia Pinot Noir (California) \$7.50 / \$28.00	McWilliam's Hanwood Estate Shiraz (Australia) \$7.00 / \$26.00
MacMurray Russian River Pinot Noir (California) \$10.00 / \$36.00	Alamos Cabernet Sauvignon (Argentina) \$7.00 / \$27.00
Apothic Red (California) \$8.00 / \$28.00	William Hill Central Coast Cabernet Sauvignon (California) \$8.00 / \$30.00
Red Rock Merlot (California) \$7.00 / \$25.00	Louis Martini Cabernet Sauvignon (Sonoma Valley, California) \$8.50 / \$32.00
William Hill Merlot (California) \$8.00 / \$32.00	Beaulieu Vineyards (B.V.) Tapestry (Napa, California) \$50.00
Horton Norton (Virginia) \$7.50 / \$28.00	Edmeades Mendocino Zinfandel (California) \$45.00
Navarro Correias Malbec (Argentina) \$9.50 / \$36.00	

Champagne, Sparkling & Port Wines

Zonin Prosecco Split \$7.50	Piper-Heidsieck Cuvee Brut (France) \$60.00
La Marca Prosecco (Italy) \$30.00	Horton Vineyards Vintage Port (Virginia) \$8.00 / \$28.00
Korbel Brut (California) \$30.00	Bogle Petite Sirah Port (California) \$8.00 / \$36.00

Appetizers

NEW Crab Combo Sampler Crab & Avocado Eggrolls, Mini Crab cakes, Crab Dip with seasoned flatbread and homemade tortilla chips \$13.95	NEW Crab & Avocado Eggrolls Crab, avocado and cilantro wrapped in rice paper and fried golden brown. Served with spicy mango chutney \$10.95
NEW Chile Lime Shrimp Lightly floured shrimp fried to a golden brown then tossed in a spicy chile sauce \$9.95	NEW Fried Oysters Fresh oysters lightly floured and fried to a golden brown \$9.95
Mini Crab Cakes Our house favorite, three mini backfin crab cakes lightly fried and served with remoulade sauce \$10.95	NEW BBQ Bacon wrapped Scallops Served with a sweet & spicy kale slaw \$10.95
Oysters On The 1/2 Shell 1/2 dozen oysters freshly shucked, served with cocktail sauce and crackers \$9.95	Crab Dip Creamy blend of tender crab meat, artichoke hearts, white wine and cheese in a light cream sauce served with flatbread and tortilla chips \$10.95
Peel & Eat Shrimp Steamed shrimp seasoned with classic old bay and butter 1/4 lb / 1/2 lb \$8.95 / \$15.00	NEW Shrimp Cocktail 5 chilled shrimp served with chopped avocado and pico de gallo \$9.95
Cheese Board Chef's selection of brie, bleu and boursin cheese served with crackers, flatbread and seasonal fruit \$11.95	Roasted Garlic Hummus Roasted garlic Hummus topped with roasted red peppers and served with celery sticks, carrots and seasoned flatbread \$7.25

Soup & Salad

Add to any salad, Chicken \$5.00, Salmon \$7.00, Shrimp \$7.00, Sirloin Steak \$7.00

Soup Of The Day Cup-Bowl

\$4.00 / \$6.50

Caesar Salad

Romaine lettuce and parmesan cheese tossed in our Caesar dressing topped with freshly baked croutons \$6.25

Seafarer's Salad

Tender Shrimp and Scallops marinated in a dill sauce served over mixed greens, tomatoes and crumbled bleu cheese. This salad is tossed in our signature balsamic vinaigrette dressing. For our seafood lovers, add fried Calamari or fried Clam strips for only \$5.00. \$15.95

NEW The Wedge

A wedge of Iceberg lettuce drizzled with bacon, red onions, crumbled bleu cheese and a balsamic glaze vinaigrette \$6.95

Side Caesar Salad

\$4.25

Crab Chowder Cup-Bowl

Oscar's famous Crab chowder!! Succulent Crab meat and fresh vegetables in a savory cream sauce. 5.00/ \$7.95

NEW Summer Salad

Mixed greens, beets, asparagus, roasted corn, red onions, goat cheese, red and bell peppers tossed in our signature balsamic vinaigrette dressing \$8.95

NEW Power Salad

Shredded kale, spinach leaves, red cabbage, carrots, roasted corn, red onions, toasted pine nuts, pineapple, red and bell peppers tossed in a mango pineapple dressing \$8.95

NEW All-American Salad

Chopped mixed greens, avocado, bacon, cheddar cheese and fried chicken tenders tossed in our buttermilk ranch dressing \$11.95

Side Mixed Greens Salad

\$4.25

Entrées

All Entrées are served with seasoned wild rice, garlic mashed potatoes, baked potato, onion rings or sautéed mixed vegetables

Tilapia Bruschetta

Baked Tilapia served over seasoned flat bread and topped with fresh tomatoes, basil, parmesan cheese and a balsamic glaze \$16.95

NEW Crab Crusted Salmon

Grilled Salmon topped with our crabcake and served toasty brown \$19.95

Stuffed Flounder

A fresh filet of Flounder stuffed with Crab meat, Bay Shrimp and monterey jack cheese then baked in an exquisite beurre blanc sauce. \$22.95

Crab Cake Platter

Two Chesapeake Bay Style Crab cakes made with jumbo lump Backfin Crab meat and a blend of our secret spices. Served with remoulade sauce \$22.95

Cowboy Rib-eye

A bone-in Rib-eye Steak grilled to perfection & served with garlic mashed potatoes \$20.95

Filet Mignon

8oz. Filet Mignon grilled to perfection, topped with fresh basil and boursin cheese \$23.95

NEW Surf & Turf

A mouth-watering 6 oz. centercut Sirloin and our succulent Crab cake \$22.95

NEW Swordfish Kabobs

Two skewers of Swordfish, pineapple, red peppers, onions and tomatoes grilled and served over wild rice with a tropical salsa \$16.95

NEW Pork Chop Marsala

Two bone-in Pork Chops grilled then topped with sautéed mushrooms and marsala wine sauce \$15.95

Stuffed Shrimp

Five jumbo Shrimp stuffed with lump Crab meat and broiled to perfection \$22.95

Chicken Oscar

A sautéed Chicken breast stuffed with Crab meat & asparagus then topped with melted provolone cheese and served over a creamy béarnaise sauce \$18.95

Chicken Bryan

Our tender grilled Chicken Breast topped with goat cheese, roasted red peppers and lemon butter \$14.95

Grilled Vegetarian Portobello

Two Grilled Portabella Mushrooms topped with goat cheese and roasted pine nuts then smothered with melted provolone cheese. Served with sautéed mixed vegetables. * You may want to top this with our bruschetta topping \$13.95

Pasta

Nautical Pasta

A combination of Shrimp, Scallops and Crab meat tossed in a white wine cream sauce tossed with penne pasta \$20.95

NEW Shrimp Scampi

Shrimp sautéed with garlic, white wine, herbs and lemon butter, tossed with penne pasta \$16.95

Dirty Chicken

A grilled Chicken Breast served over a bed of penne pasta with spicy sausage, mushrooms, and cheese, tossed in a cajun cream sauce, topped with scallions, tomatoes and parmesan cheese \$14.95

NEW Sautéed Scallops

Large Sea Scallops sautéed then tossed with penne pasta in a basil pesto sauce \$16.95

Sandwiches / Hand helds

All Sandwiches are served with French Fries or Onion Rings

NEW Fish Tacos

3 flour tortillas filled with lightly battered then fried Mahi Mahi, crisp lettuce, pico de gallo and our cilantro sour cream. Served with chips & salsa \$15.95

Chicken Salad

Our secret blend of Chicken Breast, almonds, sweet chutney, spices, and mayo, served on a croissant \$9.95

Mad Burger

1/2 lb. Burger, grilled to temperature then topped with hickory smoked bacon and cheddar cheese on a toasty brioche bun \$10.95

Big Fish

Oversized, succulent, battered Haddock served on a fresh bun with lettuce and tartar sauce \$9.95

Claudia's Reuben

Thinly sliced Corn Beef, sauerkraut, and thousand island dressing between two thick slices of marble rye bread, grilled to a toasty brown \$9.95

NEW California Burger

1/2 lb. Burger, grilled to temperature then topped with roasted red peppers, goat cheese, spinach leaves and a basil pesto spread on a toasty brioche bun \$11.95