

## SIGNATURE COCKTAILS

- LIA-TINI.....\$10**  
GREY GOOSE, ST. GERMAINE, FRESH GRAPEFRUIT
- THE GIGI.....\$10**  
GREY GOOSE, COMBIER CREME DE MURE, ST GERMAINE, FRESH LEMON
- THE ELLE.....\$11**  
TITO'S, SOLERNO BLOOD ORANGE, LILLET BLANC, FERNET BRANCA
- THE HONEYSUCKLE.....\$9**  
WILD TURKEY AMERICAN HONEY, FRESH GRAPEFRUIT
- BARR-A-KUDA.....\$10**  
MAKER'S 46, COMBIER ROUGE CHERRY LIQUEUR INFUSED ICE SPHERE
- ESPRESSO MARTINI.....\$10**  
HOUSE RECIPE, LAVAZZA ESPRESSO

## CRUSHES

- ORANGE.....\$9**  
SKYY ORANGE, TRIPLE SEC, FRESH SQUEEZED OJ
- GRAPEFRUIT.....\$9**  
PINNACLE GRAPEFRUIT, TRIPLE SEC, FRESH SQUEEZED GRAPEFRUIT JUICE
- JOHN DALY.....\$8**  
FIREFLY VODKA, SIMPLE, FRESH SQUEEZED LEMON

## BOTTLES & CANS

### CRAFT

- ANGRY ORCHARD CRISP APPLE.....\$5.50**
- BREWER'S ART RESURRECTION.....\$6**
- VICTORY GOLDEN MONKEY TRIPLE ALE.....\$7**
- TROEGS DREAMWEAVER.....\$5.50**
- BREWER'S ART BEAZLY GOLDEN ALE.....\$6**
- STONE IPA.....\$5.50**
- TROEGS PERPETUAL IPA.....\$5.50**
- FLYING DOG RAGING BITCH IPA.....\$5.50**

### DOMESTIC IMPORT

- BUDWEISER.....\$3.75 HEINEKEN.....\$3.75**
- BUD LIGHT.....\$3.75 AMSTEL LIGHT.....\$3.75**
- MILLER LITE.....\$3.75 CORONA.....\$3.75**
- COOR'S LIGHT.....\$3.75 CORONA LIGHT.....\$3.75**
- YUENGLING.....\$3.75 MODELO ESPECIAL\$3.75**
- MICHELOB ULTRA\$3.75**
- TWISTED TEA.....\$4.25**
- NATURAL LIGHT....\$3.75**
- NATTY BOH.....\$3.75**
- WHITE CLAW.....\$3.75**

## WINE BY THE BOTTLE

### WHITE

- PINOT GRIGIO | DANZANTE.....\$35**  
VENETO, ITALY
- SAUVIGNON BLANC | KIM CRAWFORD.....\$45**  
MARLBOROUGH, NZ
- SAUVIGNON BLANC | CAKEBREAD.....\$75**  
NAPA VALLEY, CA
- CHARDONNAY | FLOWER'S.....\$90**  
MONTEREY, CA
- CHARDONNAY | PATZ & HALL.....\$88**  
RUSSIAN RIVER VALLEY, CA
- ROSE | WHISPERING ANGEL.....\$60**  
PROVENCE, FRANCE

### RED

- CHIANTI| BANFI DOCG CLASSICO.....\$55**  
CHIANTI, ITALY
- PINOT NOIR | OYSTER BAY.....\$39**  
MARLBOROUGH, NZ
- MALBEC | LUIGI BOSCA D.O.C.....\$51**  
LUJAN DE CUYO, ARG
- CABERNET SAUVIGNON | JAM.....\$42**  
NAPA COUNTY, CA
- CABERNET SAUVIGNON | TERLATO.....\$105**  
RUTHERFORD, NAPA, CA
- SHIRAZ | D'ARENBERG 'FOOT BOLT' .....\$38**  
MCCLAREN VALE, AUS
- RED BLEND | ORIN SWIFT 'THE PRISONER' .....\$95**  
NAPA VALLEY, CA

# COLOSSAL CRAB CAKES

BROILED, SERVED WITH TWO SIDES, LEMON,  
AND CHOICE OF COCKTAIL OR TARTAR

SINGLE PLATTER	DOUBLE PLATTER
6oz.....\$24	6oz.....\$46
8oz.....\$27	8oz.....\$50

## ENTREES

SERVED WITH CHOICE OF TWO SIDES

- ATLANTIC SALMON.....\$18** PAN SEARED, GRILLED OR BLACKENED
- ELLE IMPERIAL.....\$27** CHICKEN BREAST TOPPED WITH COLOSSAL CRAB IMPERIAL AND BAKED
- GREEK STYLE LAMB CHOPS.....\$28** MARINATED IN OLIVE OIL, LEMON AND FRESH HERBS
- NEW YORK STRIP AU POIVRE.....\$30** 14 oz. NY STRIP PEPPERCORN ENCRUSTED, COOKED TO TEMPERATURE, BRANDY CREAM SAUCE
- FILET MIGNON.....\$30** GRILLED TO TEMPERATURE
- CHICKEN or VEAL MARSALA...\$18/\$22** SAUTEED IN A DELICATE MARSALA WINE SAUCE WITH MUSHROOMS
- CHICKEN or VEAL FRANCAISE \$18/\$22** FLOUR AND EGG DIPPED SAUTEED IN A LEMON WINE SAUCE
- SURF & TURF.....\$49** 8 oz FILET MIGNON GRILLED TO TEMPERATURE ACCOMPANIED WITH A 6 oz CRAB CAKE
- RIBEYE.....\$28** 14 oz. RIBEYE GRILLED TO TEMPERATURE TOPPED WITH A GARLIC COMPOUND BUTTER

## SIDES

ALA CARTE \$4

- |                  |                       |                          |
|------------------|-----------------------|--------------------------|
| MIXED VEGETABLES | BABY CARROTS          | BAKED POTATO             |
| COLE SLAW        | MASHED POTATOES       | GARLIC GREEN BEANS       |
| MAC & CHEESE     | PARMESAN RISOTTO      | SIDE OF PASTA - MARINARA |
| BROCCOLI         | SAUTEED SPINACH       | FRENCH FRIES             |
|                  | PASTA - EVOO & GARLIC |                          |

## PASTA

SERVED WITH GARLIC BREAD & SIDE SALAD

- PASTA MARINARA.....\$13** PENNE, LINGUINE, CAPELLINI OR FETTUCINE ADD MEATBALLS +\$3 ADD MEATSAUCE +3
- PENNE ala VODKA.....\$15** VODKA SAUCE, SPINACH, SUN-DRIED TOMATO
- FETTUCINE ALFREDO.....\$16** CREAMY ALFREDO SAUCE, BROCCOLI, FETTUCINE
- LASAGNA.....\$18** SEASONED BEEF, RICOTTA, MOZZARELLA AND PARMESAN PILED HIGH
- VOODOO PASTA.....\$18** BLACKENED CHICKEN, BELL PEPPERS, CAJUN CREAM SAUCE
- CHICKEN PARMESAN.....\$18** CRISPY CHICKEN BREAST, MARINARA, MELTED MOZZARELLA, LINGUINE
- CASA PASTA.....\$28** JULIENNE CHICKEN, JUMBO SHRIMP, COLOSSAL CRAB, VODKA CREAM SAUCE, LINGUINE
- CHICKEN TORTELLINI.....\$20** JULIENNE CHICKEN, CHEESE FILLED TRI-COLORED TORTELLINI, GARLIC CREAM SAUCE
- LAMB RAGOUT.....\$23** BRAISED LAMB, TOMATO, SCALLIONS, FRESH HERBS, FETTUCINE
- SHRIMP SCAMPI.....\$21** JUMBO SHRIMP, GARLIC WHITE WINE SAUCE, CAPELLINI

## PIZZA

12" FRESH DOUGH

- TRADITIONAL.....\$10** TOMATO SAUCE, MOZZARELLA
- WHITE.....\$13** TOMATO, BROCCOLI, FRESH HERBS, RICOTTA, MOZZARELLA, GARLIC OIL
- MEAT.....\$14** PEPPERONI, BACON, HAM, SAUSAGE
- CRAB CAKE.....\$17** TRADITIONAL TOPPED WITH OUR CRAB MIX WITH A TOUCH OF OLD BAY
- SPANAKOPITA.....\$14** GARLIC OIL, SPINACH, TOMATO, FETA CHEESE
- MARGHERITA.....\$13** GARLIC OIL, FRESH MOZZARELLA, BASIL, TOMATO
- BBQ CHICKEN.....\$13** CHICKEN, CHEDDAR, RED ONION, BARBEQUE
- SHRIMP SCAMPI.....\$14** GULF SHRIMP, LEMON, FETA, MOZZARELLA, GARLIC OIL