

OCEANSIDE STARTERS

½ lb LARGE STEAMED SHRIMP.....\$9.95
Served with a horseradish infused cocktail sauce

BUFFALO WINGS.....\$9.95
Served mild or hot with crisp celery sticks and blue cheese dressing

NACHOS.....\$7.95
Tri-colored corn tortilla chips topped with salsa, sour cream, onions, black olives, cheddar cheese sauce and jalapeno peppers

CRISP CHICKEN TENDERS.....\$6.95
Served with a Honey Dijon dressing

STUFFED POTATO SKINS (4).....\$6.95
Crisp skins, crisp bacon, cheddar jack cheese, scallions and sour cream

FRESH FRUIT CUP.....\$6.75
Honeydew melon, cantaloupe, oranges, pineapple, grapes and other fresh fruit as available

CRAB DIP.....\$10.95
A creamy crab mixture topped with cheddar and Monterey Jack cheeses baked in a bread bowl
Enough to share!

SOUPS

FRENCH ONION.....\$5.75

MARYLAND STYLE CRAB.....\$6.25

CREAM OF CRAB.....\$6.75

ADD A SALAD WITH A BOWL OF SOUP.....\$2.25

SALADS

All Salads Are Served With Crisp Garlic Bread Sticks

TOSSED GARDEN SALAD.....\$5.25
A blend of mixed greens with tomato, cucumber, red onion and garlic croutons served with your choice of dressing

SPINACH SALAD.....\$8.25
Baby spinach leaves with bleu cheese crumbles, bacon bits, cherry tomatoes, candied walnuts and apple slices served with a raspberry vinaigrette dressing

TRIO SALAD PLATE.....\$13.50
Tuna, chicken and shrimp salads on a bed of greens garnished with fresh fruit

CAESAR SALAD.....\$8.95
Crisp hearts of romaine tossed in a classic Caesar dressing and topped with shaved parmesan cheese

WITH GRILLED CHICKEN BREAST.....\$13.95

SANDWICHES

*We will be happy to make your sandwich on your choice of white, wheat or rye bread,
a Kaiser roll, a croissant, or wrapped in a whole wheat flour tortilla*

*All sandwiches are served with lettuce, tomato, chips and a pickle
All wraps include lettuce and tomato served with chips and a pickle*

SUBSTITUTE FRENCH FRIES for an Additional\$1.50

TROPICAL JERK CHICKEN SANDWICH.....\$10.50

Jerked seasoned chicken breast with tropical mango salsa and pepper jack cheese

GRILLED HAM, BRIE AND APPLE SANDWICH.....\$10.50

Grilled sourdough bread topped with smoked ham, brie cheese and apple slices with honey
Dijon mustard on the side

JUMBO LUMP CRAB CAKE.....\$13.95

Our version of the great local tradition, broiled or deep fried on a Kaiser roll

DUNES BEACH BURGER.....\$8.95

Char-broiled and topped with crisp bacon and cheddar cheese served on a Kaiser roll

KIDS CORNER

All Kids Corner Meals Are Served With French Fries

CHICKEN FINGERS\$6.25

CHEESEBURGER \$6.25

GRILLED CHEESE\$6.25

ENTRÉES

All Entrées are served with Fresh Baked Ranch Rolls, Baked Potato and Vegetable Du Jour
A Side Salad available with Entrée for an Additional \$1.25

SEAFOOD

GRILLED SALMON	\$19.95
Soy sauce, brown sugar, garlic marinated salmon filet, cha- grilled to retain the perfect salty sweet richness of the salmon	
CRAB IMPERIAL	\$23.95
All jumbo lump crab meat blended in a classic imperial sauce with peppers and pimentos	
OUR EASTERN SHORE CRAB CAKES	\$23.95
Two all lump crab cakes seasoned with an array of spices and broiled and served with tartar sauce	
NEPTUNE'S BOUNTY DELIGHT	\$26.95
Crab cake, shrimp, scallops, flounder and tuna broiled in a lemon butter sauce	
FILET OF FLOUNDER	\$18.95
Broiled filet of flounder with white wine, lemon and butter	
STUFFED WITH CRAB IMPERIAL	\$23.95
STUFFED SHRIMP	\$22.95
Bacon wrapped jumbo shrimp with crab stuffing, finished with peach mango salsa and a sweet chili glaze	

BROILER CLASSICS

GRILLED LONDON BROIL	\$18.95
Italian oil marinated flank steak char grilled and finished with a mushroom demi glaze	
CHICKEN BREAST OSCAR	\$23.95
Pan sautéed boneless chicken breast topped with asparagus, jumbo lump crabmeat, and mushrooms and finished with a hollandaise sauce	
FILET MIGNON	\$27.95
The king of steaks! 8 oz. center cut filet, char-broiled and served with a classic béarnaise sauce	
QUEEN'S FILET MIGNON	\$22.95
6 oz. center cut filet, char-broiled and served with a classic béarnaise sauce	
NEW YORK STRIP	\$26.95
14 oz. center cut New York strip, char-broiled and smothered in onions and mushrooms	
BAR-B-QUE BABY BACK RIBS	\$19.95
Tender baby back ribs in a smoky bar-b-que sauce	

PASTA SPECIALS

SPAGHETTI WITH MARINARA SAUCE	\$14.95
Our own house made marinara sauce, sweat basil infused	
ADD MEAT BALLS	\$16.95
BAKED LASAGNA ROLLADES	\$16.95
Lasagna pasta rolled with ricotta cheese and baked in our house made marinara sauce	
SPAGHETTI WITH RED OR WHITE CLAM SAUCE	\$16.95
Our house marinara sauce or a white wine garlic sauce	
OR MAKE IT CRAB SAUCE FOR AN ADDITIONAL	\$5.00

BEVERAGES

<i>COFFEE, TEA, HOT CHOCOLATE</i>	\$2.35
<i>MILK (WHOLE OR SKIM)</i>	\$2.65
<i>CHOCOLATE MILK</i>	\$3.00
<i>ICED OR SWEET TEA</i>	\$2.35
<i>SODA (PEPSI, DIET PEPSI, DR. PEPPER, SIERRA MIST, ORANGE SLICE)</i>	\$2.35
<i>JUICE (ORANGE, GRAPEFRUIT, TOMATO, CRANBERRY, APPLE)</i>	Small\$2.35
	Large\$3.25

FROZEN DRINKS

<i>OUR VERY OWN "DUNESBERRY"</i>	\$6.50
Blend of blueberry schnapps, black raspberry liqueur, cranberry juice and strawberries	
<i>STRAWBERRY OR LEMON-LIME MARGARITA</i>	\$6.00
<i>RUM RUNNER</i>	\$6.75
151 Rum, Blackberry Brandy, Banana Liqueur, lime juice and grenadine	
<i>PINA COLADA</i>	\$6.00

PREMIUM WINES BY THE GLASS

<i>STERLING "VINTNER'S SELECT" CHARDONNAY</i>	\$7.00
Crisp, bright fruits combine nicely with caramel and soft oak to create a smooth finish	
<i>CHARLES KRUG SAUVIGNON BLANC</i>	\$6.50
Grapefruit with a note of peach skin and lime, Napa Valley with a New Zealand style	
<i>SKETCHBOOK CABERNET SAUVIGNON</i>	\$10.00
Full bodied with pleasing complexity of ripe blackberry, black raspberry, sweet oak and vanilla	
<i>CHARLES KRUG MERLOT</i>	\$7.00
Berry aromas with floral notes and a touch of toasty oak	
<i>BRIDGEVIEW "BLUE MOON" PINOT NOIR</i>	\$6.00
Fresh ripe flavors, showing black cherries and raspberries	
<i>KENDALL JACKSON CHARDONNAY</i>	\$7.00
Pineapple, mango and papaya with notes of fresh oak	