

TONIGHTS FEATURES
APPETIZERS, SOUPS AND SALADS

Iceberg wedge.....crispy bacon, tomatoes, red onions, ever blue ... **8**

Seared Ahi Tuna...thai red curry aioli, seaweed salad ... **10**

Mussels...P.E.I mussels, herb butter, local tomatoes, white wine ... **9**

Steak Nachos...Steak, Lettuce, Olives, Jalapenos, Queso Blanco ... **11**
Crab skins.....**11**

Corn chowder ...**4**...bowl...**6**

Chicken noodle.....**4**...bowl...**6**

add Bread Bowl...**1.99**

SPECIAL PIZZA

Spicy Italian..... arugula, Italian sausage, pomodoro, spicy garlic aioli

Garlic roasted mushroom....exotic mushrooms, chives, truffle oil

Bianca....thin crust, fresh spinach, Fox's cheese blend, goat cheese

ENTREES

Filet Mignon...loaded potato...asparagus.....**\$23**

Pan Seared Rockfish....drunken carrots.....**\$20**

Lamb chop ...mashed potato...broccoli **\$18**

MD Burger.....brioche....LTOP.....crab meat.....old bay fries.....**\$15**

Scallops trio...saffron risotto milanese.....**\$19**

Crab Cake Sandwich....brioche, LTOP, fried green tomato....**\$14**

Truffled Mac'N'Cheese ..penne, exotic mushrooms, light truffle. **\$11**

HOMEMADE DESSERTS

Tiramisu ... **7** Peanut Butter pie ... **7** Cannoli ... **7**

Viennese Apple Strudel with Ice Cream**7**

Chocolate cake with strawberry chocolate ganache...**7**

Cocktails

Billion Dollar Martini...Crown Royal Apple, VS Brandy,
infused sweet vermouth, grenadine, cranberry juice, lime juice

Spiked Hot Chocolate.....whipped vodka, Kahlua, whipped cream

Appletini.....green apple vodka, schnapps, fresh lime juice