

# Early Bird Menu\*

April: Monday - Friday 4 - 5:30, Sunday 1 - 5:00  
(Not Available Easter Sunday)

May - October: Monday - Thursday 4 - 5:30

November - March: Thursday, Friday & Sunday 4 - 5:30

\$18 per person (+ tax)

\*Early Bird Menu not available on holidays • No sharing please • EAT IN ONLY

Includes

## Appetizer

**Salmon Croquettes**  
with Dijon Dill sauce

- OR -

**Cup of Homemade Soup**  
Snapper Soup  
Oyster Stew  
Manhattan Clam Chowder

## House Salad

## Entrée

Choice of one

### Flounder

broiled or fried

### Scallops

broiled or fried

### Stuffed Chicken

with spinach, roasted red peppers and cheese  
in red pepper cream sauce

### Grilled or Blackened Chicken Alfredo

spinach and sun dried tomatoes  
in peppercorn alfredo over Penne pasta

### Fried Honey Dipped Chicken

breast, thigh, wing, leg

### Grilled or Blackened Chicken

### Grilled Pork Chop

center cut, bone in

### Amaretto Pork Chop

served with carrots, red onions and walnuts  
in an Amaretto butter glaze over wild rice

### Shrimp Scampi (4)

sautéed in white wine garlic butter

### Deviled Clams

a local favorite, fried

### Single Oyster Creek Crab Cake

our original recipe, all crab, no fillers

### East Coast Oysters

fried golden brown

### Heart Smart Veggie Pasta

shitake mushrooms, red onions, spinach  
and roasted red pepper sautéed in olive oil,  
garlic and shallots over capellini

### Heart Smart Great Bay Pasta

littleneck clams and tomatoes  
sautéed in olive oil,  
garlic and shallots over capellini

### Heart Smart Eastern Shore Pasta

crab, littleneck clams, seasonal tomatoes,  
and asparagus sautéed in olive oil,  
garlic and shallots over capellini

## Homemade Dessert

Eat-In Only • \$1 to-go fee  
Ask server for today's selections

One Check per Table • One Credit Card per Table