GLUTEN FREE OPTIONS

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please see management for any questions or concerns. ***These items may come in contact with items that could cause cross contamination.***

APPETIZERS

Crab Dip

An original favorite with melted cheddar cheese served with choice of tortilla chips or carrots & celery. MKT price

Blackened Tuna Bites
Fresh Tuna, blackened and cooked to your liking
Served with Sriracha and basil aioli for dipping. 13.99

Wings

Slow cooked, baked and tossed. Served with ranch or blue cheese. 10.99 (Flavor Options: Hot, Mild, Old Bay, Lemon Pepper, or BBQ) (Celery \$0.50 extra upon request)

SOUPS

Maryland Crab Soup Cream of Crab Soup Cup 7.29 | Bowl 8.99

STEAMER AND RAW BAR

Steamed Crabs
Please ask your server for prices & availability

Steamed Shrimp

Large, 26/30ct shrimp, steamed with our own blend of spices. ½ lb. 10.99 | 1 lb. 19.99

Top Neck Clams

Steamed or on the half shell. 6 – 9.99 | 12 – 18.99

Oysters
Steamed or on the half shell. MKT price

Oysters Imperial
Six oysters on the half shell topped with crab
imperial and baked golden brown. MKT price

Steamed Mussels eaping bowl of mussels sautéed in c

A heaping bowl of mussels sautéed in garlic butter, white wine and sprinkled with parmesan cheese. (Also available in a Pesto or Marinara sauce) 12.99

Parmesan Oysters
Six Chesapeake oysters topped with garlic butter,
bacon and finished with parmesan cheese. 14.99

Clams Casino
Six top neck clams topped with garlic butter, bacon, and parmesan cheese. 14.99

SALADS

Dressings: Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Greek, Raspberry Vinaigrette, Honey Mustard, Jalapeño Ranch

Blackened Salmon Salad

Mixed greens, candied pecans, Granny Smith apples, fresh strawberries and blue cheese crumbles topped with blackened salmon. Served with Raspberry Vinaigrette dressing. 15.99

Buffalo Shrimp Salad

Mixed greens, cucumbers, tomatoes, corn, and blue cheese crumbles topped with steamed shrimp tossed in buffalo sauce. Served with Ranch dressing. 15.99

Garden Salad

Fresh greens, carrots, cucumbers, tomatoes, and red onions served with your choice of dressing. 6.99

Caesar Salad

Crisp Romaine lettuce topped with parmesan cheese and served with Caesar dressing. 8.99

Greek Salad

Fresh garden salad topped with crumbled feta cheese, kalamata olives and pepperoncini. Served with Greek dressing. 9.99

Add-ons: Oven Baked Chicken Breast 6, Cajun Shrimp 8, Blackened Salmon 10, Blackened Tuna 12

SEAFOOD "SANDWICHES"

Served with a side of cole slaw

Soft Crab

An Eastern Shore favorite, sautéed to perfection. (1-2 crabs depending on size) MKT price

Lobster Roll
A cold lobster salad served over mixed greens.
MKT price

Shrimp Salad Mrs. Reter's classic recipe served over a bed of lettuce. 15.99

Grilled Yellow Fin Tuna Steak
Fresh yellow fin tuna, served to temperature. 15.99
Available blackened – add 1.00

Grilled Baja Fish Nachos
Pacific cod seasoned and served over shredded
cabbage, diced tomatoes, chipotle aioli and tortilla
chips. (Not serve with a side) 15.99



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BURGERS 'FROM THE GRILL'

Any grilled items are at risk of cross contamination

Served with a side of cole slaw.

Boardwalk Burger

Our 8oz. Certified Angus Beef® burgerr char-grilled and topped with cheddar cheese. 11.99

Bahia Bleu Burger

Our 8oz. Certified Angus Beef® burger char-grilled and topped with blue cheese crumbles and caramelized onions. 12.99

Firehouse Burger

Our 8oz. Certified Angus Beef® burger char-grilled and topped with pepperjack cheese, bacon, and a dash of Tabasco sauce. 12.99

Cajun Burger

Our 8oz. Certified Angus Beef® burger char-grilled seasoned with cajun spices and topped with pepperjack cheese, jalapeños, red onions, banana peppers, bacon and jalapeño ranch sauce. 13.99

Surf-N-Turf Burger

Our 8oz. Certified Angus Beef® burger char-grilled and topped with jumbo lump crab meat, provolone cheese and a pinch of crab seasoning. 19.99

Heatwave Burger

Our 8oz. Certified Angus Beef® burger char-grilled and topped with pepperjack cheese, jalapeños, and Sriracha sauce. 12.99

LAND FAVORITES

Served with your choice of two sides

Baby Back Ribs

Tender baby back ribs coated with dry rub spices then slow cooked and basted with BBQ sauce. Half Rack – 18.99 Full Rack Ribs – 25.99

Prime Rib

A succulent cut of Certified Angus Beef ® rubbed with salt, pepper, and rosemary then slow roasted.

Queen Cut 12oz – 20.99

King Cut 16oz – 24.99

SIDES

Rosemary Roasted Red Potatoes
Chips ***
Cole Slaw
Broccoli
Green Beans
Applesauce
Corn
Garden Salad (No Croutons)

GRILL FREE "SANDWICHES

Served with a side of cole slaw

Prime Rib Dip

Thinly sliced prime rib sautéed in au jus and topped with melted provolone cheese & fried onions. 12.99

South Ocean Drive Chicken

Oven baked chicken breast topped with sweet bbq sauce and provolone cheese. 10.99

Pesto Chicken

Oven baked chicken topped with pesto, a slice of tomato and melted provolone. 10.99

SEAFOOD FAVORITES

Served with your choice of two sides

Stuffed Shrimp

Three jumbo shrimp stuffed in crab imperial and broiled. MKT price

Crab Imperial

Jumbo lump combined in a rich imperial sauce baked golden. MKT price

Soft Crabs

An Eastern Shore favorite, sautéed to perfection. (2-3 crabs depending on size) MKT price

Snow Crab Clusters

One pound of body and leg sections, steamed plain with crab seasoning. MKT price

Summer Steamer Bucket

Includes snow crab clusters, shrimp, corn on the cob, andouille sausage & red potatoes. MKT price

FRESH FISH

Served with your choice of two sides

Choose your Fish Tuna Salmon

Cod

Choose how you want it cooked

Broiled Blackened

Grilled***

Choose your sauce Pesto Garlic Butter

