

Light Suppers

All light suppers served with a choice of Caesar or House salad or fresh vegetable

CRAB CAKE

Jumbo lump crab meat & our delicate preparation are the key ingredients to our award winning cakes, known coast to coast - priced daily

PECAN CRUSTED CATFISH

Filet of fresh catfish in a Cajun crust, cooked till crisp, topped with a fresh corn and black bean salsa 15.95

SHRIMP SCAMPI

Six shrimp sautéed in a light sauce of garlic, olive oil, roasted tomato, peas and mushrooms, served over angel hair pasta 16.95

CRAB RISOTTO

Arborio rice, jumbo lump crab, white wine, spinach, mushrooms and Romano cheese, topped with roasted tomato 16.95

FRIED OYSTERS

Select oysters lightly breaded & fried to a golden brown 16.95

MEDALLION OF BEEF

Petite filet of grilled beef tenderloin on a potato pancake with frizzled onions and rich Cabernet Demi-glace 18.95

GRILLED LEMON & ROSEMARY CHICKEN BREAST

8 oz. skinless boneless chicken breast over garlic mashed potatoes in a light brown sauce with peas 14.95

PAN SEARED BEEF TENDERLOIN TIPS

Pan seared in a wild mushroom cabernet sauce, served over garlic mashed potatoes 17.95

GULF SHRIMP SALAD

Lightly seasoned and dressed gulf shrimp over mixed greens, served with fresh fruit 16.95

Dinner

All Entrées include Caesar or House salad, French fries or potato - if not accompanied by a starch & your choice of fresh vegetable, fried green tomato or coleslaw

SLOW ROASTED BBQ BEEF SHORT RIBS

CERTIFIED ANGUS BEEF®, slow roasted, served over garlic mashed potatoes and finished with fresh asparagus tips, crispy onions and BBQ au jus 24.95

GRILLED PEPPERED NEW YORK STRIP

12 oz. of CERTIFIED ANGUS BEEF strip steak grilled to your specifications, served with garlic mashed potatoes 28.95

CHICKEN OSCAR

Pan seared chicken breast over asparagus, topped with jumbo lump crab meat & lime béarnaise 25.95

BRAISED PORK SHANK

Served over garlic mashed potatoes, topped with port-balsamic glazed onions & French beans, in pork Demi-glace 25.95

ROSEMARY CRUSTED NEW ZEALAND RACK OF LAMB

A full Rack of Lamb, Dijon rosemary crusted, sliced & served over garlic mashed potatoes, with a wild mushroom cabernet Demi-glace 29.95

GRILLED FILET MIGNON

9 oz. of beef tenderloin grilled to your specifications, served over garlic mashed potatoes with béarnaise & cabernet Demi-glace 29.95

PETITE FILET MIGNON & BROILED CRAB CAKE

Filet served over garlic mashed potatoes with béarnaise and cabernet Demi-glace, accompanied by one of our famous crab cakes - priced daily

CRAB CAKE DINNER

Two of our award winning crab cakes broiled and served over your choice of starch finished with a whole grain Dijon mustard sauce - priced daily

FRIED OYSTERS

Lightly breaded select oysters fried golden brown 27.95

CIOPPINO

Lobster, shrimp, mussels, clams and fresh fish with julienne vegetables, sautéed in olive oil, tomato, white wine & garlic over angel hair pasta 26.95

NORTH ATLANTIC SALMON

Ask your server for today's Chef preparation - priced daily

NARROW'S CRAB IMPERIAL

Jumbo lump crabmeat and select oysters baked in Imperial sauce, topped with Applewood smoked bacon - priced daily

SEARED SCALLOP SCAMPI

With roasted mushrooms, tomato and peas in a garlic wine sauce over angel hair pasta 24.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition