

— — — *APPETIZERS* — — —

Vegetable Stuffed Portobello	\$8	Maryland Style Crab Cake	\$12
<i>Mushroom stuffed with Roasted Roma Tomatoes, Fresh Spinach, Sweet Roasted Peppers & topped with Parmesan & Mozzarella Cheeses.</i>		<i>Lump Crab Meat, Celery, Onion & Sweet Roasted Pepper Cakes Pan-Seared until golden brown. Served with our Key West Aioli & topped with a Pineapple Salsa.</i>	

Soup of the Day	<i>(bowl)</i> \$5	Crispy Calamari	\$11
<i>Chef's House-Made Soup. Ask your Server about Today's Feature.</i>		<i>Lightly floured & fried until golden brown. Tossed with Bell Peppers. Served with our House-Made Marinara Sauce.</i>	

<p>Chilled Jumbo Shrimp</p> <p align="right"><i>(four)</i> \$8 <i>(ten)</i> \$15</p> <p><i>Served with our House-Made Remoulade & Zesty Cocktail Sauces.</i></p>
--

— — — *ENTREES* — — —

*All Entrées served with your choice of a side Garden Salad or Caesar Salad & Fresh Baked Dinner Rolls.
Upgrade to a Wedge Salad with Bacon Bits, Blue Cheese Crumbles, & Balsamic Glaze for an additional \$2.50*

- There will be an additional \$3 for each shared Entrée. -

Chicken Fricassee	\$19	Seafood Fra Diavolo	\$25
<i>Airline-Cut Chicken Breast Sautéed with Shallots & Roasted Garlic Cloves in a White Wine Sauce. Served with our Arlington Rice & Roasted Vegetables</i>		<i>Scallops, Shrimp, Clams, Mussels, Calamari & Fish Bites sautéed in spicy tomato broth. Served over a bed of Linguine. (Marinara Style Available)</i>	

Penne Alfredo	\$18	Double Thick Stuffed Pork Chop	\$22
<i>Your choice of Blackened Shrimp or Grilled Chicken served over a bed of Penne Pasta tossed in a Parmesan Cream Sauce & Sautéed Broccoli.</i>		<i>Grilled Center-Cut Chop stuffed with Prosciutto, herbs & Fontina Cheese. Served with a Sautéed Pepper Mix, Sautéed Broccoli & Tuscan Style Potato Wedges.</i>	

Teriyaki Style Salmon	\$21	Grilled Filet Mignon (6oz.)	\$26
<i>Fresh Salmon Filet in a Sweet & Salty Marinade topped with Sesame Seeds & Green Onions. Served with our Sautéed Broccoli & Arlington Rice.</i>		<i>Herb-Rubbed Steak Grilled to Perfection. Served with Grilled Asparagus with Hollandaise Sauce & Provolone Cheese & Tuscan Style Potato Wedges.</i>	

— — *SURF ADD-ONS* — —

Crab-Stuffed Shrimp	\$7	Shrimp & Scallop Scampi Boat	\$9
<i>(2) Lump Crab Stuffed White Shrimp</i>		<i>EVOO, Scampi Butter & topped with Breadcrumbs</i>	

— — — *SIDES & SAUCES* — — —

Grilled Asparagus	\$4	Tuscan Wedge Potatoes	\$3.5
<i>with Hollandaise & Provolone</i>		Sautéed Broccoli <i>with Roasted Garlic</i>	\$3
Arlington Rice	\$2.5	Hollandaise Sauce	\$2.5
Roasted Vegetable	\$3	Bearnaise Sauce	\$2.5
Rosemary Red Potatoes	\$3		

— — — *DESSERTS* — — —

Ask your Server about Today's Dessert Selections.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions.