

Appetizers

- PUREE OF SWEET PEA SOUP** \$5.99
 With Creme Fraiche Swirl.
- CRISPY CALAMARI** \$10.99
 With Marinara.

Dinner Platters

- MAIN STREET FISH-N-CHIPS** \$14.99
 A House Favorite. Fresh Hand Battered Haddock Served with Fries and Cole Slaw.
- CHICKEN ENCHILADAS** \$14.99
 Slow Roasted Chicken Seasoned with Mexican Spices and Wrapped in a Tortilla. Served with Black Beans and Rice.
- SPRING VEGETABLE STIR FRY** \$14.99
 With Plum Sauce and Rice Noodles.
- SHRIMP WITH SPICY TOMATO ARRABIATTA SAUCE** \$19.99
 With Egg Pappardelle and Parmasan Cheese.

Chef's Specialties

Entrées below are served with fresh vegetable, choice of potato, soup or salad, and warm homemade bread.

- PAN SEARED SCARLET SNAPPER** \$23.99
 With Coconut Rice, Green Curry Sauce, Mango Chutney, and Seasonal Vegetables.
- HORSERADISH CRUSTED SALMON** \$18.99
 With a Dill Cream Sauce, Seasonal Vegetables and Choice of Starch.
- ANGUS STRIP STEAK** \$23.99
 With a Peppercorn Brandy Sauce, Seasonal Vegetables and Choice of Starch.
- DOUBLE CUT BONE-IN PORK CHOP**..... \$18.99
 With Herb Crust, Pork Jus, Seasonal Vegetables and Choice of Starch.
- GREEK CHICKEN** \$17.99
 With Feta, Kalamata Olives, and Parsley. Served with Seasonal Vegetables and Choice of Starch.
- ST. LOUIS RIBS** \$16.99
 Tender Pork Ribs Slow Roasted and Topped with a Cajun Bourbon Sauce.
- MARYLAND CRAB CAKES** \$18.99
 A House Specialty. Seared Twin Crab Cakes with a Light Remoulade Sauce.
- PETITE LAMB CHOPS** \$24.99
 With Sweet Pea and Basil Pesto, Crispy Smashed Fingerlings and Seasonal Vegetables.
- CATCH OF THE DAY**..... MARKET
 Chef's Choice of Fresh Catch with a Delightful Sauce. Ask your Server.