

APPETIZERS

Colossal Lump Crab Balls \$13.50

Three generous portions, Served with cocktail sauce

Crab Bruschetta \$9.79

Lump crab tossed w/garlic, basil, and tomato atop French bread

Seared Rare Tuna \$13.29

Cajun seared thinly sliced sashimi grade tuna Served with wasabi oil and ginger vinegar

Rockfish Bites \$9.79

Cubes of fresh Rockfish, lightly breaded and flash fried tossed in our buffalo sauce

Crispy Calamari \$10.59

Tender calamari flash fried served with our house marinara sauce

Tenderloin Sliders \$13.29

Three Certified Angus Beef® tenderloin sliders topped with Vermont cheddar cheese and drunken onions

Hushpuppies \$7.00

Golden brown and served with melted butter

Duck Dumplings \$11.95

Steamed Shrimp

1/2 pound \$12.00 1 pound \$21.00

Surf & Turf \$15.49

Filet mignon & seared rare tuna topped with jumbo crab

Crab Dip \$13.49

Lump crab meat with a select blend of spice and melted cheeses served in a warm bread bowl

Shrimp and Crab Cocktail \$11.79

Large peeled shrimp and jumbo lumps of sweet crabmeat served chilled with a zesty cocktail sauce

Mussels Josephine \$11.79

Prince Edward Island mussels sautéed w/ garlic and white wine

Fried Oysters

1/2 dzn \$9.00 1 dozen \$16.00

BBQ Bacon Wrapped Shrimp & Scallops \$9.79

Prime Street Pork Wings \$9.79

Bone-in pork lollipops served with mustard horseradish and chipotle barbeque sauce

SOUPS & SALADS

Southern Maryland Crab Soup

cup \$4.29 bowl \$7.69

Cream of Crab Soup

cup \$5.29 bowl \$8.69

House Salad \$6.00

A combination of our house greens with tomato, cucumber, cheese and croutons

Entrée Salad

Our house salad topped with your choice

Tomato and Mozzarella \$8.29

Slices of Tomato and Mozzarella drizzled with balsamic vinegar

Caesar \$7.00

Hearts of romaine in traditional Caesar dressing with parmesan cheese and croutons

Filet Mignon \$16.00

Blackened Tuna \$15.00

Salmon \$14.00 Shrimp \$14.00

Jumbo Lump Crab \$15.00

Chicken Breast \$12.00

Fruit & Nut \$8.00

Mixed greens with fruit and nuts drizzled with our house vinaigrette

Classic American Cobb \$13.95

Topped with Jumbo Lump Crabmeat

SANDWICHES

served with french fries

Crab Cake \$17.50

A 9 oz jumbo lump crab cake with crisp lettuce and a slice of vine-ripened tomato

Salmon \$13.20

A 8 oz filet with lettuce and vine-ripened tomatoes

Petite Crab Cake \$14.50

A 6 oz jumbo lump crab cake with crisp lettuce and a slice of vine-ripened tomato

Blackened Tuna \$13.20

A 8 oz filet with lettuce and vine-ripened tomatoes

Grille Chicken \$9.20

Marinated chicken breast w/lettuce and tomato

Portabella and Mozzarella \$9.70

A Giant Portabella mushroom grilled w/ herbs. Served with lettuce, tomato, grilled onion, mozzarella cheese, and a garlic aioli

Oyster Po Boy \$13.20

Fried oysters with a spicy remoulade sauce

1/2 Pound Burger \$10.00

Grilled to your liking and served with any of the following toppings: Lettuce, tomato, onion, pickles, mayonnaise, ketchup, mustard, apple wood bacon, Maytag bleu cheese, Cheddar, Provolone, American, Swiss

Crab Melt \$11.00

Fresh crab sautéed and smothered in monterey jack and cheddar cheese served on a philly sub roll

Soft Shell \$13.20

Fresh Soft Shell Crab with lettuce and vine-ripened tomatoes

Rockfish \$12.00 Fried or Broiled

An 8 oz filet with lettuce and vine-ripened tomatoes

Grilled Sirloin Steak Sandwich \$12.00

Sliced and served on a kaiser roll

Smothered Chicken \$11.00

Chicken, mushrooms, bacon, melted cheese w/honey mustard sauce

Chicken Avocado Club \$12.20

Chicken, bacon, cheese & avocado with a garlic aioli

Sausage and Peppers \$8.95

Grilled Italian Sausage with sautéed onion and peppers piled high on a toasted house sub roll

Gift Certificates Available

Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness

18% gratuity for parties of 8 or more

Add a Lobster Tail \$15.00 Grilled Shrimp \$7.00 or Crab Cake \$12.00 to any meal

STEAKS

Served with Choice of Two Side Dishes

All of our beef is grilled to your liking and topped with our house butter.

RARE-cool red center
MEDIUM RARE-warm red center
MEDIUM-hot pink center
MEDIUM WELL-cooked throughout with a touch of pink
WELL-cooked throughout

Petite Filet \$22.00

6 oz. of juicy tenderloin

Filet Mignon \$30.00

10 oz filet - the most tender cut of midwestern corn-fed beef

Kona Sirloin \$17.50

Barrel cut sirloin rubbed with Kona Coffee and topped with shallot butter

New York Strip \$26.00

14 oz. tender and juicy strip

All of our steaks may be served in a variety of ways:

Oscar – with jumbo lump crab, asparagus, and hollandaise \$6.00

AuPoivre – Black pepper crusted with courvosier cream \$3.00

Blackened – Cajun seared \$2.00

Mushrooms & Onions – sautéed \$3.00

Cabernet Mushroom Sauce – \$3.00

Ribeye \$29.00

Our 16 oz ribeye is an outstanding example of Certified Angus Beef®. Well marbled for peak flavor

Center Cut Sirloin \$17.00

Tender and juicy sirloin

22 oz. Ribeye \$34.00

22 oz ribeye steak, this world-renowned cut is an example of the best tasting beef available

Prime St. Ale Marinated Skirt Steak \$17.95

8 oz. of slow grilled skirt steak that was marinated overnight in our Prime St. Grille Ale

SEAFOOD

Served with Choice of Two Side Dishes

Crab Cakes \$27.50

Two 6 oz jumbo lump crab cakes fried golden. Served with cocktail sauce

Petite Crab Cake \$19.50

One 6 oz jumbo lump crab cakes fried golden. Served with cocktail sauce

Chesapeake Bay Rockfish

A filet served with our Tomato and Shallot Burre Blanc

Stuffed Rockfish \$23.50

Chesapeake Bay rockfish stuffed with Crab Imperial

Salmon \$21.00

Fresh filet of baked Chilean Salmon brushed with a citrus bourbon glaze

Blackened Ahi Tuna \$20.00

Cajun seared tuna steak

Snow Crab Legs \$25.00

1 & 1/2 pounds served with melted butter

Surf & Turf \$31.20 Lobster \$29.70 Crab

Grilled filet mignon accompanied with lobster tail or jumbo lump crab cake

Twin Lobster Tails \$32.79

Twin cold water lobster tails served with melted butter

ENTREES

Served with Choice of Two Side Dishes

Crab Imperial Topped Chicken \$17.50

A grilled chicken breast topped with Crab Imperial

Seafood Pasta \$21.00

Fresh shellfish sautéed with garlic and wine in a rich tomato broth over pasta

Tomato & Mushroom Topped Chicken \$13.69

Chicken breast topped with sauteed garlic, basil, vine ripened tomatoes and sautéed mushrooms

Lobster & Crab Macaroni & Cheese \$21.00

Fresh Lobster & Crab in our Gruyere Mac & Cheese

Crab Stuffed Ravioli \$15.00

Crab Ravioli served with a traditional cream sauce

Flat Iron Pork \$17.00

A delicious grilled pork tenderloin

Maple Bourbon Pork \$16.00

A 10 oz Bone-in pork chop drizzled w/a maple bourbon glaze

SIDES

Mashed Potatoes \$3.20

Fries \$3.00

Asparagus \$4.00

Gruyere Mac & Cheese \$4.00

Wild Rice Pilaf \$3.20

Vegetable du Jour \$4.00

Homemade Creamed Corn \$3.20

Black and Tan Onion Rings \$5.00

Green Beans \$3.20

Baked Potato \$4.00

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