

## LET'S GET IT STARTED

### CREAMY CRAB DIP

House Recipe with Sweet Claw Crab Meat, Cheddar & Cream Cheeses, Garlic Crab Seasoning, with Carrots, Celery & Grilled Pita. 20

### FIRECRACKER SHRIMP

Tempura Battered & Fried, Sriracha Aioli, Sesame Seeds. 15

### CALAMARI

Lightly Breaded & Fried, Marinara & Garlic Aioli. 16

### CRAB QUESADILLA

Lump Crabmeat, Fire Roasted Corn, Poblano & Onion, Cheddar Jack, Southwest Ranch. 20

### BACON WRAPPED SHRIMP

Gulf Shrimp, Smoked Bacon, Zesty Orange Glaze. 14

### MINI CRAB CAKES

Award Winning Recipe, Cajun Remoulade. 19

### WINGS

Hot | Mild | Cajun | Old Bay  
Sweet Thai Chili | Barbecue

### TRADITIONAL BONE IN

Five Piece 10 Ten Piece 17

### BONELESS

By the Half Pound 12

### PEEL & EAT SHRIMP

Dusted with Old Bay, Cocktail Sauce.  
Half Pound 15 One Pound 26

### QUESADILLA

Grilled Chicken, Grilled Onion & Mushroom,  
Melted Cheddar Jack. 15  
with Shrimp 17 with Steak 17

### FRIED MOZZARELLA

with Homemade Marinara. 11

### NACHOS

Cheddar Jack, Queso Blanco, Pico de Gallo,  
Jalapeños, Scallions, Black Beans. 12  
Add Guacamole 3 Add Chicken or Steak 6

### FRIED SHRIMP

Hand Butterflied & Breaded,  
Pepper Peach Marmalade. 14

### CHEESESTEAK EGGROLLS

Hand Rolled, Philly Steak, Caramelized Onions,  
Cheese Sauce, Spicy Ketchup. 14

## FOOD ALLERGENS

Please be aware that normal operations involve shared cooking & preparation areas, including common fryer oil. Due to these circumstances, we are unable to guarantee that any menu items can be completely free of allergies. If you have dietary restrictions, please notify your server.



## SEA GREENS

### ADD TO ANY SALAD

Grilled Chicken 8 Shrimp 11  
Salmon 12 Steak Tips 11  
Additional Toppings 1 Additional Dressings 1

### BY-THE-CAESAR

Romaine, Homemade Croutons,  
Shredded Parmesan, Creamy Caesar. 7 / 11

### SUMMER DAZE

Spring Mix, Mandarin Oranges,  
Red Onion, Candied Walnuts,  
Dried Cranberries, Shredded Parmesan,  
Blood Orange Vinaigrette. 12

### SHORE HOUSE

Seasonal Greens, Tomato,  
Cucumber, Red Onion,  
Shredded Carrot, Homemade Croutons,  
Choice of Dressing. 7 / 11

### SOUTHWEST CHICKEN

Romaine, Blackened Chicken,  
Red Onions, Fire Roasted Corn Salsa,  
Black Beans, Cheddar Jack, Avocado,  
Southwest Ranch. 17

### SALAD DRESSINGS

Balsamic Vinaigrette | Buttermilk Ranch  
Blue Cheese | Honey Mustard | Southwest Ranch  
Blood Orange Vinaigrette

## REEF STEAMERS

Your Choice of P.E.I. Mussels or Little Neck Clams,  
with Toasted Italian Bread. 16 Add Linguine 6

### RED

Homemade Marinara, Basil, Garlic

### WHITE

White Wine, Butter, Garlic, Red Onion

### DRUNKEN

Light Beer, Butter, Old Bay, Onion

## CRAFT TACOS

Served on Warm Corn Tortillas, with Charred Salsa & Tortilla Chips.

### 'MERICAN

Choice of Chicken or Steak, Cheddar Jack, Shredded Lettuce, Pico de Gallo. 17

### BAYSIDE FISH

Spiced Mahi Mahi, Pico de Gallo, Shaved Cabbage, Avocado, Lime Crema, Cilantro. 18

### CARIBBEAN SHRIMP

Crispy Shrimp, Pineapple Salsa, Shaved Cabbage, Roasted Pepper Aioli, Queso Fresco. 18

## ON A ROLL

All Served with French Fries or Homecooked Chips.

### BEACH BURGER

Cooper Sharp Cheese, with Lettuce & Tomato. 15  
Add Extra: Patty 7, Bacon or Avocado 2,  
Extra Cheese, Mushrooms, or Jalapeños 1

### SLICED PRIME RIB

Slow Roasted Certified Angus Beef®  
Prime Rib, Choice of Cheese. 19

### CHESAPEAKE BURGER

Lump Crab meat & Provolone Topped Burger  
on a Brioche Bun with Old Bay Mayo. 20

### SHRIMP PO'BOY

Crispy Shrimp, Cajun Remoulade, Shredded Lettuce,  
Tomato, on a Toasted Long Roll. 18

### CHEESESTEAK

Original Philly Steak or Grilled Chicken,  
Cooper Sharp Cheese, Seeded Italian Roll.  
With or Without Fried Onions. 17

### CRAB CAKE SANDWICH

Lettuce, Tomato, Brioche Bun.  
Cocktail or Tartar. MKT Price

## PLEASE NOTE

A 20% Service Charge is added to Dine In Checks. This Service Charge is distributed amongst the service staff, in lieu of a gratuity. Any additional tip is not necessary, but always appreciated! Thank you for your support!

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# CHARGRILLED STEAKS

We Proudly Serve Only Certified Angus Beef®, The Best Angus Brand Available. 10 Quality Standards, Including Abundant Marbling, Ensuring Every Bite is Exceptionally Flavorful, Incredibly Tender and Naturally Juicy.

All Served with Choice of One Side.

## 8oz NEW YORK STRIP

27

### ENHANCE YOUR STEAK WITH...

Cajun Butter | Garlic & Herb Butter  
Sautéed Onions 1 | Sautéed Mushrooms 2  
Creamy Chesapeake Lump Crab Sauce 12

### ADD SOME REEF TO YOUR BEEF

Grilled Shrimp 11 | Atlantic Salmon 12 | Sea Scallops 18  
Crab Cake MKT Price | Dungeness or Snow Crab Cluster MKT Price

## 14oz RIBEYE

41

## 8oz CENTER CUT SIRLOIN

31

### COOKING TEMPERATURES

**RARE** Very Red, Cool Center

**MEDIUM RARE** Warm Red Center

**MEDIUM** Warm Pink Center

**MEDIUM WELL** Slightly Pink Center

**WELL\*** Fire Grilled Throughout

\*Well Done Temperatures Cannot Be Achieved Without Significant Quality Loss & Will Not Be Guaranteed.

# SPECIALTIES

## GOLDEN HOUR SCALLOPS

Pan-Seared Sea Scallops,  
Over Creamy Risotto with Sweet Corn,  
Crispy Bacon & Chopped Asparagus. 36

## FISH & CHIPS

Battered Pacific Cod, Parsley, Cole Slaw,  
Tartar Sauce, Served with French Fries. 21

## ALASKAN SNOW CRAB CLUSTERS

Approximately 1 pound, Dusted with Old Bay,  
Melted Butter, Old Bay Fries.  
Market Price

## CRAB CAKES

Made From Our House Recipe with  
Colossal, Lump & Claw Meats.  
Choice of **One** or **Two** Crab Cakes,  
Garlic Mashed & Green Beans.  
Market Price

## MACADAMIA CRUSTED HALIBUT

Honey Lemon Butter Cream Sauce,  
with Garlic Mashed Potatoes  
& Grilled Asparagus. 28

## BUTTERFLIED SHRIMP

Hand Breaded & Fried Golden,  
Pepper Peach Marmalade,  
Choice of Two Sides. 27

## DUNGENESS CRAB CLUSTERS

Approximately 1 pound, Dusted with Old Bay,  
Melted Butter, Old Bay Fries.  
Market Price

## HAWAIIAN SALMON

Blackened Atlantic Salmon, Pineapple Salsa,  
Over Forbidden Rice, Broccoli. 28



## GRILLED FISH

Available Lightly Seasoned & Grilled or Blackened.  
Served with Two Sides.

ATLANTIC SALMON 27

MAHI MAHI 26

PACIFIC COD 25

# PASTA

## CAJUN SHRIMP PENNE

Gulf Shrimp, Creamy Cajun Sauce,  
with Sun Dried Tomato,  
Basil, & Shredded Parmesan. 27

## THE CAPTAIN'S LINGUINE

Gulf Shrimp, Lump Crab, Cherry Tomato,  
Chopped Asparagus, Lobster Cream Sauce. 32

## BLUE CRAB RAVIOLI

Blue Crab & Ricotta Ravioli,  
Parsley Cream Sauce, Topped with Lump Crab  
& Sun Dried Tomato. 29

# SEA SIDES

GARLIC MASHED POTATOES

BAKED POTATO

FORBIDDEN RICE

ASPARAGUS

GREEN BEANS

COLE SLAW

BROCCOLI

FRENCH FRIES

HOMECOOKED CHIPS

COASTAL EATS & BEATS SINCE 2006