



## FROM THE SEA

All entrées served with two vegetables, rolls and butter  
We use non trans fat soybean oil

**Chef Paul Prudhommes Blackening available 1.00 extra**  
**Any entrée can be topped with crab imperial for an additional 6.00**

### **Fried Oysters**

Plump, hand breaded and fried to perfection  
14.95

### **Soft Crabs**

Fresh and large. Deep fried to perfection to insure a quality Eastern Shore Tradition 17.95

### **Fresh Stuffed Flounder**

Large fillet stuffed with crab imperial and baked for your dining pleasure 17.95

### **Fresh Flounder**

Fresh fillets prepared daily, fried or broiled 11.95

### **Catch of the Day**

Ask your server for today's selection - market price

### **Warren's Crab Imperial**

Fresh jumbo lump crab meat baked in true Eastern Shore style 18.95

### **Sea Scallops**

Fresh from the Atlantic, broiled or fried 15.95

### **Jumbo Shrimp**

Six large gulf shrimp. Your choice fried, broiled or bourbon glazed 12.95

### **Wild Alaskan Salmon**

Try it grilled, broiled or with our bourbon glaze 13.95

### **Tuna**

Served grilled 15.95

## FROM THE LAND

All entrées served with two vegetables, rolls and butter  
Please allow extra time for steaks cooked over medium

### **Angus 12 oz. New York Strip**

Corn-fed, aged western beef, cut and trimmed on premises 16.95  
for 1.00 extra, try your strip blackened or bourbon glazed

### **6 oz. Filet Mignon**

Center cut, beef tenderloin 16.95

### **Fresh Pork Chops**

Tender, center cut, bone-in, deep fried or grilled 10.95

### **Delmarvelous Rotisserie Chicken**

One-half chicken marinated and slow cooked, fresh daily 10.25

### **Chicken Chesapeake**

Chicken breast topped with our crab imperial, sprinkled with cheese and baked 16.95

### **Turkey Croquettes**

A blend of turkey, celery, herbs and spices deep fried 7.95

### **Sugar-Cured Ham Steak**

Hearty ham slice, grilled and served with raisin sauce 8.50