



## FROM THE SEA

All entrées served with two vegetables, rolls and butter

Any seafood entrée can be broiled upon request - 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 16.95

### *Fresh Stuffed Flounder*

Plump, hand breaded and fried to perfection  
17.95

### *Fresh Flounder*

Fresh fillets prepared daily, fried or broiled 11.95

### *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 14.95

### *Jumbo Shrimp*

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

### *Salmon*

Try it grilled, broiled or with our bourbon glaze  
13.95

### *Catch of the Day*

Ask your server for today's selection 15.95

## FROM THE LAND

All entrées served with two vegetables, rolls and butter

Please allow extra time for steaks cooked over medium

### *12 oz. Char-Broiled Sirloin Strip*

Corn-fed, aged western beef, cut and trimmed on premises 15.95  
for 1.00 extra, try your strip blackened or bourbon glazed

### *16 oz. Char-Broiled T-Bone*

Corn-fed, aged western beef, cut and trimmed on premises 17.95

### *6 oz. Petite Filet Mignon*

Center cut, beef tenderloin 15.95

### *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  
8.25