APPETIZERS

Boom Boom Shrimp
Our popcorn shrimp tossed in a spicy cream sauce. 9.25

Popcorn Shrimp
Bite sized breaded shrimp with homemade cocktail sauce. 8.5

Shrimp Cocktail
Six chilled jumbo shrimp served with cocktail sauce. 9

Clam Strips
Lightly breaded and deep fried. Served with homemade cocktail sauce. 8

Fried Calamari
Golden rings & tentacles served with marinara to dip. 9.5

Homemade Crab & Lobster Dip
A creamy blend of crab, lobster & cheese. 11

Mozzarella Sticks
Fried & served with marinara. 8.25

Crayfish
Cajun breaded bite size tails served with sherry wine sauce. 9

Bacon Wrapped Scallops
Fresh sea scallops wrapped in bacon and broiled. 11

Fried Jalapeño Poppers
Stuffed with cream cheese and served with raspberry melba sauce. 8.25

SOUPS & SALADS

Soup: Cup/4 - Bowl/6
Lobster Bisque
Rich & creamy with a hint of Sherry

Homemade Clam Chowder
Creamy New England style

Homemade Crab Soup
Tomato based soup with crab, vegetables & Old Bay seasoning.

House Garden
Mixed greens salad with fresh seasonal vegetables. 8

Caesar Salad
Chopped romaine with croutons and parmesan cheese served with a creamy Caesar dressing. 8

Spinach Cranberry Salad
Fresh spinach, dried cranberries, tomatoes, mushrooms, egg and bacon. 9

Wedge Salad
A crisp heart of romaine with tomatoes, candied walnuts, dried cranberries with feta cheese drizzled with a balsamic glaze and a cranberry vinaigrette. 9

Add-ons: Grilled or Fried Chicken 5 / Fried or Broiled Shrimp 7 / Fried or Broiled Salmon 9


Sandwiches

PO’BOYS & ROLLS

Served with French fries & coleslaw

Soft Shell Crab Sandwich 14
Sautéed Crab Cake Sandwich 13
Fried Oyster Sandwich 13
Fried Haddock Sandwich 12
Fried Flounder Sandwich 12
Fried Catfish Sandwich 11
Fried or Grilled Chicken Sandwich 9
Fried Oysters Po’Boy 13
Fried Catfish Po’Boy 12
Fried Flounder Po’Boy 12
Shrimp Po’Boy 12
Whitefish Po’Boy 12
Lobster Roll MP
Shrimp Roll 11
Veggie Burger 11

TACOS

Three soft flour tortillas served with rice, cusabi slaw, black bean salsa, and our special sauce to build your own tacos. Fried White Fish 13
Blackened Mahi 16 / Fried or Broiled Shrimp 13
Veggies 11 / Chicken 12

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Served with French fries & coleslaw

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*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
BLUE RIDGE
CLASSICS

Served with your choice of two sides. Premium Sides 1.00 extra

Blue Ridge Combination
One sautéed crab cake, haddock, shrimp, sea scallops & clam strips. Your choice of broiled or fried. 28.5

Seafood Norfolk
Broiled in butter, choose any combination of crab, shrimp, sea scallops or lobster. 21 / Au gratin 22

Stuffed Flounder OR Stuffed Shrimp
Your choice, filled with our homemade crabmeat stuffing. 18.5

Homemade Crab Cakes
Made by hand and sautéed to order. Orders of 1 or 2. Market Priced

Crab Imperial
Jumbo Lump crab meat prepared in a creamy soufflé. 19.5

Lobster Tails
Orders of 2 or 3. Market Priced

Lobster Mac & Cheese
Homemade mac and cheese with fresh lobster meat. 17

FROM THE SEA

Served with your choice of two sides. Premium Sides 1.00 extra

Mahi Mahi
Broiled or Grilled. MP

*Salmon
Broiled or Grilled. MP

Soft Shell Crabs
Fried or Broiled. MP

Fried Sea Scallops
21

Select Fried Oysters
MP

FROM THE LAND

Served with your choice of two sides. Premium Sides 1.00 extra

*New York Strip
12 oz Charbroiled to order. 22

*Ribeye Steak
14 oz Charbroiled to order. 25

BBQ Ribs
Your choice of a ¼ or whole rack. 14.5/21

Golden Fried or Herb Roasted Chicken
14

Quail
(2) Marinated perfectly and grilled. 18

Frog Legs
15

ADD TO ANY ENTREE
Shrimp Fried, Broiled, or Spiced; ½ LB Snow Legs, Crab Cake, Lobster Tail, Quail

CREATE YOUR OWN DINNER

Pick 2 of these for 22.75, or 3 for 29
Served with your choice of two sides. Premium Sides 1.00 extra

Popcorn Shrimp
Soft Shell Crab
Fried Scallops
Spiced Shrimp
Crab Cake
Fried Oysters
Fried Haddock

Fried Flounder
Fried Catfish
Fried Shrimp
Snow Crab Legs
Frog Legs
Clam Strips

BOUNTIFUL BASKETS

Served with your choice of two sides. Premium Sides 1.00 extra

Popcorn Shrimp
13.5

Spiced Shrimp
19LB MP

Fried Oysters
14

Fried Shrimp
12.5

Fried Clam Strips
12

Fish & Chips
13

Chicken Fingers
11

Wing Dings
11

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SIDES
A Lo Carte 3.00
French Fries
Baked Potato
Sweet Potato Fries
Rice Pilaf
Vegetable of the Day
Coleslaw
Applesauce

PREMIUM SIDES
A Lo Carte 4.00
Cup of Soup
Hushpuppies
Macaroni & Cheese
Onion Rings
House Salad
Caesar Salad

FROM THE SEA

STEAMED
Spiced Shrimp
1LB MP

Filet of Catfish
Fried or Broiled. 16

Filet of Haddock
Fried or Broiled. 17

Filet of Flounder
Fried or Broiled. 17

Filet of Shrimp
16

FROM THE LAND

Qaul
(2) Marinated perfectly and grilled. 18

Frog Legs
15

ADD TO ANY ENTREE
Shrimp Fried, Broiled, or Spiced; ½ LB Snow Legs, Crab Cake, Lobster Tail, Quail

*BLUE* CRABS

SEASONAL HARDSEAL BLUE CRABS
Steamed, and spiced.
½ order / Full order MP when available.

GARLIC CRABS
Cleaned, steamed, and served in garlic butter. ½ order / Full order MP when available.

DRINKS

Pepsi, Diet Pepsi
Dr. Pepper, Ginger Ale
Mtn Dew, Sierra Mist
Pink Lemonade
Tea, Sweet & Unsweet
Hot Tea
Coffee & Decaf
Hot Chocolate
Milk

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