



LUNCH MENU served daily until 4:00pm

Lunch Specials

6oz Maine Lobster Tail & house wedge combo \$18

Portabella Sandwich \$8.50

Grilled portabella mushrooms, sautéed onions, red bell peppers, provolone cheese on toasted baguette.

Starters

- Maryland Blue Crab Cake** Jumbo lump blue crab, seasoned bread crumbs pan fried \$10
- Angry Mussels** bacon, red chilies, garlic, white wine, scallions, herbs & bread for soppin'. \$8.5
- Cajun Grilled Shrimp** Easy peel & eat shrimp, cajun seasoning. (1/2 pound) \$9
- Soft fontina polenta with portabella mushrooms and white truffle oil.** \$7
- Cuban Cigars** chicken, jack cheese, scallions, cilantro, spiced bbq, flour tortilla & deep fried. \$6.5
- Gravlox** house cured salmon with dill, sliced served over crostini & herb cream cheese \$8
- Fried Pickles** crisp garlic pickle breaded deep fried served with ranch. \$6.5
- Calamari Fritto** Point Judith calamari lightly breaded, flash fried with cocktail sauce & lemon. \$8
- Spinach Dip** sautéed baby spinach, garlic, cream cheese, fresh herbs and baked \$7.5
- Boneless Chicken Tenders** Buffalo or BBQ served with blue cheese dressing. 1/2 lb \$7.5
- Bruschetta** marinated roma tomatoes, basil, garlic, balsamic vinegar with crispy crostini bread \$7
- Big Fish Sampler** fried pickles, bruschetta, Cajun grilled shrimp & spinach dip \$18

Fresh Shucked Oysters six \$10 | dozen \$19

Oysters Rockefeller baby spinach, cream, garlic and shaved parmesan, baked. 1/2 doz \$14

Soups & Salads

****Add a wedge to any sandwich or Entrée for only \$2**

Nawlin's Seafood-Chicken Gumbo Cup \$4 | Bowl \$6

Today's Soup Cup \$2.50 | Bowl \$4

New England Clam Chowder Cup \$4 | Bowl \$6

Gorgonzola watercress, belguim endive, caramelized peppered walnuts, aged blue cheese, granny smith apple and balsamic vinaigrette. \$7

Asian Chicken Chop napa cabbage, shredded carrot, red peppers, scallions, cilantro, peanuts, grilled chicken and sesame dressing. \$8

House Wedge Crisp iceberg, plum tomatoes, & red onions. \$4 | Loaded add crisp bacon, crumbled blue cheese \$6

Dressings: Blue Cheese, Ranch, 1000 Island, French, Caesar, Balsamic Vinaigrette

Seafood Specialties served with vegetable of the day and red beans & rice or old bay fries

English Style Fish & Chips North Atlantic Cod dipped in beer batter, fried golden crisp with crisp old bay fries & house slaw. \$15

Jumbo Fried Shrimp & Chips fried golden crisp with crisp old bay fries & house slaw. \$19

Maryland Blue Crab Cake Two crab cakes made with lump blue crab, seasoned bread crumbs, old bay seasoning, pan fried. \$21

Thai Curry Shrimp Jumbo shrimp sautéed with garlic, red Thai curry, coconut milk, green beans, red bell pepper, basil over rice. \$19

Charleston Shrimp n' Cheesy Grits sautéed jumbo shrimp, bacon, scallions, bell peppers, garlic, over soft creamy cheese grits. \$19

Shrimp Scampi jumbo shrimp, roasted garlic, butter, herb bread crumbs baked golden brown. \$19

Thing's that don't Swim Served with vegetable of the day and red beans & rice or old bay fries

10 oz Prime Sirloin Australian Wagyu beef center cut & char-grilled topped with hotel butter. \$22 | Blue cheese crusted add \$2

12oz Prime New York great marbling, aged 45 days to full flavor, char grilled to your liking. \$20

10oz Cajun Pork Chop 10oz center-cut maple leaf farms, naturally raised-hormone free pork chop, pan seared. \$16

Chicken Piccata Sautéed chicken breast with fresh lemon, capers, white wine & butter. \$16



We are proud to serve only Certified Angus Beef and Australian Wagyu Beef

Sandwiches All of our sandwiches are served with old bay seasoned fries or red beans & rice.

Big Burger 8oz certified angus fresh ground chuck served with shredded lettuce, tomato, onion and pickle. **\$8.25**

Toppings: Swiss, Provolone, Cheddar, American, Jack, Blue cheese, bacon, mushrooms, sautéed onions, peppers, etc. add \$.75ea.

Salmon BLT house cured salmon, crisp apple smoked bacon, shredded lettuce, tomatoes, mayonnaise on toasted ciabatta. \$7.5

Chicken finger BLT herb crusted chicken breast fried, crisp bacon, beefsteak tomato, crisp lettuce, mayonnaise on ciabatta \$7.5

Cheesy Steak Hoagie thin slices of certified Angus beef, sautéed mushrooms, provolone, roasted peppers served on a toasted baguette. \$9.5

Pretzel Dagwood Lean shaved corned beef, Swiss cheese, spicy 1000 island, house slaw piled high on a Bavarian pretzel roll. \$9

Dewy Beach Fish Tacos grilled seasoned white fish, napa slaw, cilantro, pickled red onion, fresh lime on flour tortilla's \$7.5

Carolina Crab Cake crab cakes made with lump blue crab, seasoned bread crumbs, old bay seasoning, pan fried, napa slaw, fresh tomato \$11

Big Fish North Atlantic whitefish dipped in beer batter, fried golden crisp, shredded lettuce, tomato served on toasted bun. \$8

Shrimp Po' Boy Wrap Cajun grilled shrimp, shredded lettuce, chopped tomato, pickled red onion, 1000 island on grilled flour tortilla. \$9