## APPETIZERS

CRAB BALLS 15
Crab balls golden brown, served with tartar sauce.
CRAB DIP 15
A mixture of cream cheese, crabmeat $\mathcal{E}$ secret spices, baked until hot $\mathcal{E}$ bubbly.
STUFFED MUSHROOM CAPS 15
Mushroom caps stuffed with crabmeat $\mathcal{E}$ broiled.
CLAMS 17 GF
Top neck clams steamed by the dozen.

STEAMED SHRIMP (1/2 16.) 15 (116.) 24 GF Spicy steamed shrimp served with cocktail sauce.

## SOUTH POINT SAMPLER 25 GF

Your sampler to share:
steamed clams, steamed shrimp $\mathcal{E}$ steamed mussels.
RAW OYSTERS 14 GF
1/2 dozen on the half shell.
CALAMARI 13
Fresh Calamari lightly breaded.

## SOUPS \& SALADS

MARYLAND VEGETABLE CRAB SOUP 10 GF
Homemade tomato-based broth chocked full of crabmeat $\mathcal{E}$ vegetables, seasoned with spice.

CRAB \& AVOCADO SALAD 22 GF
Fresh lump crab meat $\mathcal{E}$ avocado slices served over mixed greens with a lime vinaigrette.

CAESAR SALAD 10<br>Add Salmon $15 \leqslant$ Add Chicken 10

## SIDE ORDERS

## APPLESAUCE $3 \uparrow$ COLE SLAW $3 \star$ CORN ON THE COB $3 \uparrow$ BASKET OF FRENCH FRIES 6

## 

Served with potato chips or substitute with French fries for \$2.

CRABCAKE SANDWICH 20 GF
Fresh backfin crabmeat, fried or broiled to perfection.
SHRIMP SALAD WRAP 18
Served on a sun dried tortilla or stuffed inside a tomato.
FISH N CHIPS
15
Deep fried to golden perfection.
MAHI MAHI FISH TACOS 17
Grilled Mahi Mahi with fresh mango salsa, cilantro lime slaw $\mathcal{E}$ boom boom sauce.

## CHEESEBURGER 13

Fresh angus burger served with lettuce, tomato $\mathcal{E}$ cheese.

## HAWAIIAN CHICKEN SANDWICH 13

Grilled chicken breast with seared pineapple $\mathcal{E}$ BBQ drizzle
GRILLED TUNA SANDWICH 15
Grilled tuna steak on a toasted bun. Grilled or Blackened
SOFT SHELL BLT 17
Lightly fried $\mathcal{E}$ served with applewood smoked bacon, lettuce $\mathcal{E}$ tomato.

# CEITIDREIN'S MIEINU 

Served with French fries $\mathcal{E}$ a kid drink 10
SHRIMP BASKET - Fried, served with cocktail sauce $\uparrow$ FRIED CHICKEN - 2 pieces of our famous southern fried chicken CHICKEN TENDERS -2 pieces of chicken tenderloins deep fried $\uparrow$ CHEESEBURGER $\uparrow$ ROCKFISH FINGERS

BEVERAGES (FREE REFILLS)

PEPSI $\uparrow$ DIET PEPSI $\uparrow$ SIERRA MIST $\uparrow$ BIRCH BEER $\uparrow$ DR. PEPPER $\uparrow$ MOUNTAIN DEW $\uparrow$ SWEET TEA FRESH BREWED UNSWEET TEA $\uparrow$ PINK LEMONADE $\uparrow$ MILK $\uparrow$ APPLE JUICE $\uparrow$ COFFEE - regular or decaf
$\star$ CARRYOUT OPTIONS FOR ANOTHER NIGHT $\star$ - CALL AHEAD TO PLACE YOUR ORDER -

## CAMPERS CARRYOUT FOR FOUR 140

1 dozen large crabs, 8-piece fried chicken, 1 lb . steamed shrimp,
1 dozen steamed clams, 4 ears of corn $\mathcal{E} 4$ cole slaws.

## BEACH BAG FOR FOUR 60

8-piece fried chicken cold, 2 chicken salad wraps, 2 shrimp salad wraps, large bag of chips, cole slaw, potato salad, 4 bottled drinks, paper plates $\mathcal{E}$ silverware.

## STEAMEDCRABS

By the Dozen $\downarrow$ Sold at Market Price
(Medium / Large / X-Large / Jumbo)
ENTREES
All entrees served with the vegetable $\mathcal{E}$ starch of the day.

## FROM THE SEA

## SEAFOOD PLATTER 37

Crabcake, filet of fish, shrimp $\mathcal{E}$ scallops, served broiled or fried.
CRABCAKES
(I) 26 (2) 39 GF

Fresh crabmeat seasoned with spice, blended with our special recipe, served with tartar sauce.

STUFFED SHRIMP 29
Shrimp stuffed with crabmeat $\mathcal{E}$ broiled with imperial sauce.
SNOW CRAB LEGS Market Price GF
(1 lb.) Snow Crab legs, served with drawn butter.

GRILLED SALMON 29 GF
Atlantic salmon filet grilled to perfection $\mathcal{E}$ drizzled with garlic lime butter.
STUFFED SCALLOPS 35
Tender sea scallops stuffed with crabmeat $\mathcal{E}$ broiled with imperial sauce.

## STUFFED FLOUNDER 30

Stuffed with crabmeat, served with tartar sauce.
SOFT SHELL CRAB 28
Fried lightly $\mathcal{E}$ served with tartar sauce.

## FRIED SHRIMP 27

Shrimp lightly dusted $\mathcal{E}$ fried golden brown, served with cocktail sauce.

## THE TRIO 55 GF

I lb. steamed lobster, 1 snow crab cluster, 3 large Maryland blue crabs $\mathcal{E}$ corn on the cob.


DINNER FOR TWO: ONLY 75:
I steamed lobster OR I lb. snow crab legs with 12 top neck clams, $1 / 2 \mathrm{lb}$. steamed shrimp, 6 hardshell blue crabs, 2 corn on the cobs $\mathcal{E} 2$ cole slaws.

## IAǊI \&c SPA

## NY STRIP STEAK 39 GF

(14 oz.) Center cut NY strip steak grilled to your liking with your choice of garlic or cajun butter

STEAK \& CAKE 41
(8 oz.) Grilled sirloin steak $\mathcal{E}$ delicious crabcake served broiled or fried

## FRIED CHICKEN 24

Our famous southern fried chicken lightly coated with our special blend of seasonings.

TWIN GRILLED CHICKEN BREAST 24 GF
Marinated in lemon garlic, grilled to perfection.

## DESSERTS

APPLE CRISP A LA MODE 7
Warm apple crisp paired with a scoop of vanilla ice cream.
KEY LIME PIE 6
Delicious key lime with a graham cracker crust

HOT BROWNIE SUNDAE 7
VANILLA ICE CREAM 1 scoop $3 \uparrow 2$ scoops 5
PEANUT BUTTER PIE 5
Made fresh by Elianna's Bakery

## ADULT BEVERAGES

## DRAFT BEER

Coors Light
Miller Lite
Yuengling
Blue Moon
Fin City IPA
Summer Shandy
Sierra Nevada Pale-Ale

## ALTERNATIVES

Angry Orchard
White Claw Lime

BOTTLE BEER
Coors Light
Miller Lite
Bud Light
Budweiser
Mich Ultra
Corona
Corona Light Heineken
Natural Light (can)

## WINE

by the glass or bottle
Windmill Creek presents Blueberry Wine Spritzer
Windmill Creek presents Riesling
Kendal Jackson presents Chardannay
Mark West presents Pinot Noir Alamos presents Malbec Black Oak presents Merlot

