



STARTERS

Fried Calamari	\$2.00 (Upcharge)
Served with Sweet Thai Chili Sauce or House Cocktail Sauce \$5.00 for an Add-On	
Bang Bang Shrimp	\$2.00 (Upcharge)
Crispy Shrimp tossed in a Creamy, Spicy Sauce \$5.00 for an Add-On	
Soup du Jour	Caesar Salad
Lobster Bisque	
House Salad	Fruit Cup

ENTREES

Surf & Turf	\$30.00
8oz. Filet with three (3) Pan-Seared Shrimp or Scallops	
Oscar's Filet	\$25.00
8oz. Filet, topped with Fresh Crab, Asparagus, & Hollandaise Sauce	
Filet Mignon	\$22.00
8oz. Filet, topped with Herbed Compound Butter	
Blackened Tuna	\$20.00
Medium rare Yellowfin Tuna blackened and served with Mango Salsa	
Fresh Scallops	\$25.00
Pan-Seared with Fresh Lemon	
Jumbo Shrimp	\$19.00
Served Sautéed or Blackened with Fresh Lemon	
Fresh Salmon	\$18.00
Served Pan-Seared or Blackened with Fresh Lemon	
Chicken Chesapeake	\$17.00
Topped with Fresh Crab & Old Bay Buerre Blanc	

SIDES

Baked Potato Served with Butter & Sour Cream	Asparagus Grilled, topped with a Balsamic Reduction
Fried Onion Petals Served with a Smoked Aioli	Gouda Mac 'n' Cheese
Southern Collards	
Sautéed Zucchini with fresh Basil	Chef's Choice Vegetable

DESSERTS

Raspberry Sorbet	Vanilla Bean Gelato
Blueberry Cheesecake	Flourless Chocolate Torte
Salted Caramel Crunch Cake	