



Featured Cocktails

Ma'tini	8	Momosa	8
Titos and cranberry juice with a splash of lime juice and triple sec.		Prosecco & Orange Juice	
Mother of Pearl Prosecco	8	Sangria	8
With edible glitter.		Fresh Berries & Red Wine	

Soups & Salads

MD Crab	7	Caesar Salad	10
		Romaine lettuce tossed with Parmesan, croutons and homemade Caesar dressing.	
Cream of Crab	8	Tomato Mozzarella Caprese	12
Our famous recipe with jumbo lumps of crab and a touch of old bay.		Vine-ripened tomatoes with buffalo mozzarella topped with extra virgin olive oil, basil pesto, shaved Parmesan, and balsamic glaze.	
Shrimp Bisque	8	+ Add Jumbo Lump Crab meat +\$10	
Rich and velvety blend of cream, brandy, a touch of tomato paste, Old Bay, jumbo gulf shrimp, and chives.			

Appetizers

Dynamite Tuna Crudo	16	Shorebilly Deviled Eggs	12
Peppercorn-encrusted sushi grade Sake tuna, seared rare, sliced thin atop a seaweed salad topped with crispy garlic bits. Finished with a soy-sriracha glaze.		Crab dip-filled deviled eggs flash fried, topped with creamy Old Bay yolk, jumbo lump crab meat, pickled red onions, jalapeños, and chives.	
Sautéed Garlic Shrimp	12	Bowman Crab Dip	14
Tender gulf shrimp, sautéed in Madeira wine with garlic and butter.		Our special recipe, perfectly seasoned. Served with pita points.	
Bacon Jam Scallops	17	Stuffed Mushroom Caps	14.5
Pan-seared jumbo diver scallops served over maple-jalapeño creamed corn, finished with an apricot-bacon jam and chives.		Mushrooms stuffed with our famous crab cake, finished with seafood topping.	
Clams Casino	14	Mediterranean Lamb Chops	18
Top-neck clams topped with garlic butter, crispy bacon, peppers & pimienta.		New Zealand lollipop lamb chops marinated and chargrilled atop a risotto croquette, with a roasted red pepper and olive tapenade, balsamic glaze drizzle, chopped basil, and toasted pine nuts.	

Entrées

- Filet Mignon** 29
6 oz. tender filet chargrilled to your desired temperature. Served with mashed potatoes and asparagus.
- Veal Scallopini Oscar** 42
Tender pan-fried veal scallopini over hasselbeck potatoes and asparagus, topped with jumbo lump crab meat and béarnaise sauce.
- Rockfish Gratin** 36
Fresh Chesapeake Rockfish, pan-blackened atop gratin cauliflower rice and a roasted zucchini and squash medley in lemon-caper butter sauce.
+ Enjoy it stuffed! +\$14
- Baylander** 34
Our jumbo lump crab cake with baby back ribs glazed in our maple-bourbon BBQ sauce. Served with hand-cut fries and roasted zucchini and squash medley.
- Fried Oysters** 22
Jumbo padded oysters fried to a golden brown. Served with mashed potatoes, cole slaw, and cocktail sauce.
- Sour Beef & Dumplings** 17
Hand-cut cubes of marinated beef and two dumplings.
- Shrimp Carbonera** 29
Jumbo gulf shrimp sautéed with pancetta, garlic, English peas, and angel hair pasta in a creamy egg yolk sauce.
- Stuffed Soft Crabs Imperial** 40
Fresh North Carolina whales stuffed with our jumbo lump crab cake, topped with Old Bay imperial sauce over Parmesan risotto and asparagus.
- Fried Shrimp** 24
Large hand-breaded shrimp fried golden brown. Served with baked potato and green beans.
- Chicken Francaise** 21
Boneless chicken breast egg-battered and sautéed in classic lemon, white wine and butter sauce over pasta.
- Strip Steak Scampi** 39
A chargrilled 12oz hand-cut Angus NY strip served over red bliss mashed potatoes and asparagus; topped with jumbo gulf shrimp in a garlic scampi sauce.
- MD Crab Cake Platter** 25 / 49
Our famous 5 oz. jumbo lump crab cakes seasoned and broiled to perfection. Served with a baked potato and Brussels sprouts.
+ Choose Single or Double Crab Cakes
- Broiled Stuffed Shrimp** 32
Jumbo shrimp stuffed with crab imperial, delicately broiled with seafood topping. Served with a baked potato and broccoli.
- Chicken Monte Blanco** 34
Pan-seared chicken breast with roasted artichoke hearts, sundried tomatoes, baby spinach, jumbo lump crab meat, and creamy goat cheese over angel hair pasta. Finished with a sherry cream sauce.
- Truffled Bacon-Wrapped Filet** 36
A 7oz. chargrilled bacon-wrapped Angus tenderloin served over truffled rosemary roasted potatoes, baby rainbow carrots, sherry cream mushrooms, and Tobasco onion straws.
- Roast Prime Rib au Jus** 31
Served with a baked potato and asparagus.