



Soup Kettle

MARYLAND CRAB SOUP

Hearty vegetable blend with fresh crabmeat in a seasoned tomato broth. \$4 Cup \$8 Bowl

EASTERN SHORE CORN & CRAB CHOWDER

A creamy blend of crabmeat, corn and potatoes. \$4 Cup \$8 Bowl

Appetizers

ASIAN PORK POT STICKERS

Stuffed with cabbage and marinated pork. Served with srircha soy dipping sauce \$10

MARINA SHRIMP

Golden brown fried shrimp tossed in our own tangy remoulade sauce. Served over mixed greens. \$11

PARMESAN TRUFFLE FRIES

Herb seasoned fries tossed in parmesan cheese and truffle oil. Topped with balsamic glaze. Served with ranch dressing. \$10

LAMB TOMAHAWKS

Three Moroccan spiced Lamb Chops grilled and topped yassa with sauce \$12

AHI TUNA STARTER

Blackened Rare tuna over fresh cucumber with seaweed salad and avocado. Drizzled with cucumber wasabi dressing and teriyaki sauce. Garnished with fried wontons. \$13

CRAB PRETZEL STICKS

Three hearth baked soft pretzel sticks stuffed with our signature crab dip and topped with melted jack and cheddar cheese. \$11

LONG BEACH WINGS

10 Jumbo Chicken Wings tossed in our original Blueberry Chipolte BBQ Sauce or choose mild, hot, fire, old bay, BBQ, jerk asian bbq or sweet thai chili. Served with blue cheese or ranch dressing. \$12

Salads

HOUSE GARDEN SALAD

Mixed greens with cucumber, grape tomatoes, red onions, carrot, mixed cheese and croutons. Dressings: Ranch, Blue Cheese, Balsamic Vinagrette, Raspberry Vinagrette, Italian, Cucumber Wasabi, Poppyseed. Sm \$5 Lrg \$9

CAESAR SALAD

Romaine hearts tossed with croutons in creamy caesar dressing. Topped with parmesan cheese. Sm \$5 Lrg \$9

GRILLED ROMAINE SALAD

Fresh Romaine char grilled topped with fresh mozzarella cheese, tomatoes red onion and croutons. Served with Balsamic Vinaigrette \$11

CAPRESE SALAD

Field greens tossed in olive oil topped with buffalo mozzarella, fresh tomato slices, and basil. Drizzled with balsamic glaze. Served with Italian dressing. \$11

Add Chicken \$6 Steak \$8 Salmon \$8

Entree Salads

BLACKEND SALMON & SPINACH

Fresh Salmon over baby spinach with dried cranberries, blueberries, candied walnuts, and mandarin oranges. Served with poppyseed dressing. \$13

SESAME AHI TUNA

Sesame seed crusted and seared ahi tuna over field greens with cucumber, tomato, onion and avocado. Served with cucumber wasabi dressing \$14

FILET SALAD

Baby Spinach topped with Grilled Filet, sauteed mushrooms and onions, bleu cheese crumbles, tomatoes peppers and pumpkin seeds. Served with Bleu Cheese Dressing \$15

Beach Front Dining and Drinks
800 Chester Rd Bowleys Quarters MD 21220