



STARTERS

APPETIZER SAMPLER*

Baby back ribs, cold shrimp cocktail, general Tso cauliflower and strawberry-brie dip. Serves four 52-

GENERAL TSO CAULIFLOWER APPETIZER

Pan fried cauliflower florets tossed in sesame soy sauce topped with sesame seeds and green onions. 15-

CRAB CAKE APPETIZER

Four oz. Baked lump crab cake served with chipotle aioli. 19-

COLD SHRIMP COCKTAIL

Five chilled jumbo shrimp with house made cocktail sauce. 18-

STRAWBERRY & BRIE CHEESE

Creamy brie cheese, strawberry marmalade, rosemary, salted almonds and served with toasted naan bread. 17-

CALAMARI*

Flash fried calamari and served with sweet-chili sauce. 16-

SOUPS

CANADIAN CHEDDAR CHEESE Bowl 8- Cup 6-

LOBSTER BISQUE Bowl 12- Cup 10-

SALADS

-All salads made with buttercrunch bib lettuce-

HOUSE SALAD

Creamy garlic dressing, pickled shallots, tomatoes, cucumbers and garlic croutons. 8- / Entrée size 15-

Add Seared Chicken 8-

Grilled Shrimp 14-

Grilled Salmon 14-

CHILLED SHRIMP SALAD

Five shrimp, pickled shallots, white balsamic vinaigrette, grape tomatoes, cucumbers, Reggiano parmesan and lemon. 24-

STRAWBERRY SALMON SALAD

Grilled Aukra Salmon, basil balsamic vinaigrette, sliced strawberries, feta cheese, pickled shallots, sweet and salty almonds. 25- GF

PITTSBURGH CHICKEN CUTLET SALAD

Breaded chicken cutlet, French fries, tomatoes, onions, cucumbers, cheddar cheese and mustard vinaigrette. 19-

CRAB HOELZEL SALAD

Jumbo lump crab meat, tarragon vinaigrette, grape tomatoes 27-

ENTREES

FILET MIGNON *

Eight oz. center cut filet mignon served over smashed baked potato and topped with sauteed mushrooms (cremini, oyster, and shitake) and veal demi-glace. Market Price-

Add Four grilled Jumbo Shrimp 14-

Add Four oz. Lump Crab Cake 21-

LEMON BASIL SHRIMP PASTA*

Five jumbo shrimp, tricolor grape tomatoes and fresh spaghetti pasta cooked in a lemon-brown butter. Topped with fresh chopped basil and shaved parmesan cheese. 34-

TWIN CRAB CAKE DINNER

Two 4oz. Lump crab cakes oven baked accompanied with Honey-chipotle aioli, green onion oil and old bay potato hash. 45-

BABY BACK RIBS *

Signature item since opening day, in 1975. Char-grilled pork ribs glazed with brown sugar, soy, and ginger. Served with garlic fingerling potatoes and seasonal vegetable. 32-

LEMON-PARMESAN CHICKEN CUTLET *

Parmesan-panko crusted chicken cutlets served with fingerling potatoes, sauteed spinach and finished with lemon béchamel sauce. Topped with grape tomatoes and parmesan cheese. 28-

RACK of LAMB *

Pan roasted Australian rack of lamb served over fingerling potato, spinach and roasted cipollini onion. Topped with strawberry-port wine reduction and roasted pistachios.

Half Rack 54- GF

MAINE-STYLE BAKED SCALLOPS *

Baked jumbo sea scallops in a white wine cream and topped with a Ritz cracker crust.

Served with seasonal starch and vegetable. 39-

VEGAN CAULIFLOWER GENERAL TSO

Cauliflower florets battered and pan fried, jasmine white rice, seasonal vegetable, topped with sesame-soy glaze

Finished with sesame seeds, green onions, and cilantro micro greens. 24-

Add Seared Chicken 8-

Grilled Shrimp 14-

Grilled Salmon 14-

BACK PORCH BURGER *

Grilled burger with bacon and melted cheddar cheese on a toasted brioche bun. Accompanied with chipotle mayonnaise, fries and house made pickles. 19-

GF-Gluten Free

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Split Entrees \$10 Upcharge / No Substitutions

Summer 2023