



s p e c i a l s

starters

STEAMED JUMBO GULF SHRIMP 13.95

FRESH JUMBO DEEP SEA SCALLOPS TWINED IN BACON 12.95

FRESH JUMBO LUMP CRAB DIP HOMEMADE PRETZEL BOWL 12.95

entrees

CLASSIC EASTERN SHORE TRIFECTA "MAY'S BEST BET" 34.95

Chesapeake Eastern Shore Jumbo Lump Blue Crab Cake, Fresh Nantucket Deep Sea Diver Caught Scallops, with Jumbo Gulf Shrimp

SANIBEL STUFFED SHELLS 25.95

Homemade Jumbo Shells OVERSTUFFED with Jumbo Gulf Shrimp, Nantucket Diver Scallops, Maine Lobster Tail, and Jumbo Lump Blue Crab Topped with Aged Provolone and Mozzarella Finished with Mom's Marinara and Asiago Alfredo on a Sautéed Bed of Baby Spinach

LOBSTER JUMBO LUMP CRAB "MAC AND CHEESE" 26.95

Fresh Maine Lobster Tail paired with Chesapeake Jumbo Lump Blue Crab Knuckles over Handmade Cavatappi Pasta Pan Sauté'd Smith Brothers Aged White and Classic Mild Cheddar Finish

CLASSIC SIESTA KEY ORZOTTO 34.95

Wild Caught Jumbo Gulf Shrimp, Sweet U-10 Overnight Diver Scallops, and Succulent Cold-Water Maine Lobster Tail over a Delicate Bed of Local Miller and Ballas Farm Crisp Asparagus Keystone Portabella Orzotto

FRESH HOMEMADE KENT ISLAND JUMBO LUMP CRAB RAVIOLI 25.95

Succulent Jumbo Lump Crab Knuckles resting on a Bed of Chesapeake Jumbo Lump Blue Crab STUFFED HOMEMADE Ravioli finished in a Delicate House Blush with Shaved Aged Asiago Parmesan

JUMBO LUMP CHESAPEAKE CRAB HADDOCK IMPERIAL 28.95

FRESH Icelandic Haddock Filet TOPPED with Jumbo Gulf Shrimp or Nantucket Diver Scallops both served with Succulent Chesapeake Blue JUMBO Lump Crab finished in a Delicate Imperial Sauce

OVERSTUFFED FRESH ICELANDIC HADDOCK 27.95

FRESH Icelandic Haddock Filet OVERSTUFFED Classic Eastern Shore Jumbo Lump Crab

FRESH CUT ANGUS FILET PAIRING 44.95

Classic Hand-Cut 8 Ounce Angus Filet paired with OUR AWARD WINNING Jumbo Lump Crab Cake "In Style Since 1947"

HEART HEALTHY BRUSCHETTA SALMON 26.95

Center Cut Wild Caught Jail Island Salmon "Floating" atop Crisp Grilled Asparagus finished with Our Homemade Fresh Bruschetta Aegean Balsamic Reduction

OVERSTUFFED JUMBO GULF SHRIMP 28.95

Tender Gulf Shrimp OVERSTUFFED Eastern Shore Jumbo Lump Crab

CLASSIC MARCO ISLAND SALMON 28.95

8 oz of the FRESHEST Sushi Graded Center Cut Jail Island Maine Salmon with a Delicate Jumbo Lump Crab Citrus Dill Reduction

just because

FRESH KEY LIME PIE- CLASSIC COOL LIKE OUR OWNERS 7.95

PADDOCK DERBY SANGRIA- TASTE OUR "SECRET" BLISS 8.95

COCKTAILS

SALLY'S RASPBERRY LEMONDROP MARTINI
Absolut Citron, Fresh Meyer Lemon Juice, Cane Sugar,
Sours, Finished With Classic Chambourd.

THE LUCKY HORSESHOE
Absolut Citron, Malibu Rum, and Banana Liqueur
Shaken With Pineapple and Fresh Squeezed
Orange Juice.

BLUE HAWAIIAN
Malibu Rum, Peach Schnapps, Blue Curacao and
Pineapple Juice. Served Up Or On The Rocks.

A DAY IN THE SADDLE
Malibu Rum, Disaronno, Fresh Squeezed Orange
Juice and Cherry Juice. Served On The Rocks.

PEACH MANGO MARTINI
Absolut Vodka, Peach Schnapps, and
Natural Mango Puree.

OUR CLASSIC ORANGE CRUSH
Smirnoff Orange Vodka, Triple Sec Shaken
Together With Fresh Squeezed Orange Juice.
Served On The Rocks.

MOJITO CUBINITA
Fresh Clipped Mint, Limes, and Infused Cane
Sugar Muddled and Shaken With Bacardi Rum.

PADDOCK DERBY SANGRIA
The JSpanos Family Recipe Served With Fresh
Cherries, Oranges, Meyer Lemons and Limes
For Over 70 Years.

ACROSS THE BOARD
Pinnacle Whipped Vodka, Fresh Cranberry Juice
and Ginger Ale On The Rocks.

RIDING SIDESADDLE
Midori Melon, Disaronno, Peach Schnapps Shaken
With Pineapple and Fresh Squeezed Orange Juice
On The Rocks.

A LONG SHOT
Absolut Vodka, Tanqueray Gin, Bacardi Rum, Triple
Sec and Cane Sugar Topped With Tropicana
Lemonade and Club Soda On The Rocks.

A HERSHEY CHOCOLATINI
Smirnoff Vanilla Vodka, Kahlua and Godiva
Chocolate Shaken and Served In a Chilled,
 Hershey Chocolate Drizzled Glass.

CLASSIC DRAFTS

Coors Light
Miller Lite
Yuengling
Sam Adams Seasonal Ale
Guinness
Stella Artois
Troegs Perpetual IPA

Please check with your bartender
or server for a complete list of our
16 revolving craft brews.

BOTTLED BEER

Coors Light
Miller Lite
Blue Moon
Yuengling Lager
Budweiser
Bud Light
Michelob Ultra
Troegs
Heineken
Becks
Becks Non-Alcoholic
Stella Cidre

Please check with your bartender
or server for a complete list of our
bottled beers.

WINES BY THE GLASS

Chairman's Wine - Please check with
your bartender or server for a complete
list of our offerings.

Dr. Loosen Crisp Reisling
Woodbridge Cabernet Sauvignon
Woodbridge Chardonnay
Woodbridge Merlot
Woodbridge Moscato
Woodbridge Pinot Grigio
Woodbridge Pinot Noir
Woodbridge Savignon Blanc
Woodbridge White Zinfandel
Riunite Lambrusco