

Small Plates to Share! Create Your Own Buffet!

BBQ SHRIMP – garlic, wine, onions, peppers, shrooms, in an edible shell	7.25
CAJUN “WHOOPEE PIE” – cornbread & crab with creamy mushroom sauce on side	6.25
CRAB RING – battered onion ring loaded with crab and melted pepper jack cheese	6.75
MUSSELS ‘n GARLIC –1 lb. PEI mussels in a buttery wine sauce with Andouille, tomato, scallions	11.95
LITTLE NECK CLAMS – 1 lb. 11.95 served with jalapeno roll for dippin’ sauce - Tuesday nights - 1/2 price!!	
“PIECE of TAIL” – La. Gator - fried. Sautéed onions, wine, peppers, garlic	MKT.
COMBO SAMPLER – Poppers, sw. pot waffles, blackened chicken, shrimp, onion chips, mushrooms	9.75
PUB FRIES – Heapin’ french fries with scallions, red onion, bacon, cheese, ranch	8.50
HOT ‘N CHEESY CHESAPEAKE CRAB DIP – Topped with panko bread crumbs, baked and served bubbly hot in a ‘Lil casserole with crisp pita points	9.50
QUESADILLAS – 12” flour tortilla, loaded with chicken, cheese, onions, tomato, red onion, scallion	8.95
CHESAPEAKE SEAFOOD NACHOS – baby shrimp and crab, melted cheese, black olives, tomato, onions, jalapeno, bell pepper and sour cream over tri-colored tortilla chips	11.75
SHRIMP IN A CLOUD – garlic mashed, blackened shrimp, frizzled onions, scallions, wasabi drizzle	6.50
SUPER 8 NACHOS – ground beef, cheese, black olives, tomato, onions, jalapeno, bell pep, sour cream	9.50
HUSH PUPPIES – our own famous Southern favorite served with our yummy honey butter	5.95
BIG MAMOU POPPERS – Hand stuffed with cream cheese and bacon HOT, Bayou Ranch dip	4.50
FRIED CHICKEN LIVERS – lightly flour dusted and southern mustard fried	5.25

Wings

Our wings are LARGE and fresh. Dry / Mild / Medium / Hot / Suicide / BBQ / Hot BBQ / Smoky BBQ
Bourbon Street / Garlic Parmesan / Old Bay / Hot Old Bay / Buffalo Ranch / Honey Mustard / Extra Crispy
½ doz.: 4.75; 1 doz: 8.50. Capsaicin Drops .50. Ranch / bleu cheese & celery - .75
Wednesday & Sunday Wings with bev purchase, eat in only: 5.50 doz.

Notice: consuming raw, undercooked meats, seafood, eggs may increase risk of foodborne illness, especially those with certain medical conditions*