

APPETIZERS AND SALADS

House Salad

Assorted lettuces tossed in balsamic vinaigrette with sliced red onion, shredded carrot, cucumber and sweet grape tomatoes. \$4.25 6.95

Caesar Salad

Cut romaine lettuce with homemade croutons and parmesan cheese. \$4.50 7.50

Iceberg Wedge

Topped with our blue cheese dressing and crumbled bacon. \$6.95

Add 2 skewers of grilled shrimp or grilled chicken breast to any salad for \$7.95.

Fried Dill Pickles

Lightly battered kosher dills served with cajun remoulade. \$6.95

Homemade Potato Chips

Served with blue cheese dip. \$7.95

Jumbo Chicken Wings

Tossed in an Asian inspired sauce flavored with tamarind, orange, and red Thai curry. \$8.95

Blackened Shrimp and Andouille Sausage Quesadilla

Monterey jack cheese, green onions, and roasted red bell peppers wrapped in a flour tortilla. Served with a sweet and spicy mango dipping sauce. \$8.95

Lobster Dip

A warm, cheesy dip seasoned with sherry, pimentos, green onions and lobster meat. Served with toasted baguette. \$11.95

Mosquito Nuts

House fried peanuts seasoned with chili and salt. They leave a sting! \$4.95

Coconut Shrimp

Lightly seasoned with curry and served with sweet chili dipping sauce. \$8.95

Steamed Pork Dumplings

Seasoned with ginger and garlic and served with sesame-soy dipping sauce \$7.95

Lump Crab Cakes with Roasted Corn and Scallion

Topped with spicy chipotle aioli. \$9.95

Creamy Crab and Corn Chowder

\$4.50 6.25

ENTREES

Southern Fried Pork Chops

Two boneless pork chops seasoned with our secret 11 herbs and spices, fried and topped with tasso gravy. Served with smashed potatoes and sautéed spinach. \$20.95
Too much food? Have a single chop for just \$15.95

Shrimp and Scallop Alfredo

Large shrimp, local sea scallops, asparagus, onion, and sun-dried tomatoes sautéed in a light cream sauce seasoned with basil, garlic and parmesan cheese. Served over linguine. \$20.95

Today's Fresh Catch

Fresh, locally caught fish prepared grilled, cajun style, or sautéed served with jasmine rice and succotash. \$23.95

Grilled Fish Salad

Today's fresh catch served on a large house salad. \$23.95

Brown Sugar Glazed Meatloaf

Made with ground beef, veal and pork. Served with smashed potatoes and green beans. \$16.95

Big and Meaty Pork Ribs

1/2 rack, slow simmered until tender and basted with a zesty, homemade BBQ sauce. Served with succotash and sweet potato fries. \$18.95

Jamaican Jerk Roasted Chicken

Tangy, sweet and spicy all at the same time. 1/2 slow roasted bird served with jasmine rice, black beans and mango dipping sauce. \$18.95

1/2 Pound USDA Prime Burger

Served with lettuce, onion, tomato, pickles and french fries. Add cheddar cheese and/or bacon for \$1.00 each. \$11.95

Chili Rubbed 8 ounce NY Strip Salad

Romaine lettuce, red onion, tomatoes, corn, black beans and Monterey Jack cheese tossed in fat free, cilantro lime vinaigrette. \$22.95

12 ounce Ribeye \$25.95 8 ounce New York Strip \$22.95

6 ounce Filet \$28.95

All steaks served with smashed potatoes and green beans.

Customize your steak by adding any of the following:

Sautéed Mushrooms and Onions \$3.00

Blue Cheese Butter and Cabernet Onions \$3.00

5 Grilled Shrimp \$3.95

5 ounce Lobster Tail \$17.95

2 ounces of Crabmeat Panned in Butter \$5.95

Chinese Chicken Salad

8 ounces of grilled chicken breast served atop a large salad of mixed lettuces, carrots, cucumbers, sliced red onion, water chestnuts, mandarin oranges, and crunchy chow mein noodles tossed in a ginger-soy vinaigrette. \$16.95

"Scalloped" Scallops

Large sea scallops baked in casserole with parmesan cheese and cream. Served with smashed potatoes and asparagus. \$21.95

Lump Crab Cakes with Roasted Corn and Scallion

Served over penne pasta with garlic, spinach and sun-dried tomatoes. Topped with spicy chipotle aioli. \$21.95

Shrimp and Grits

Large shrimp, smoky andouille sausage, sliced mushrooms and green onions sautéed together in a mild, roasted red bell pepper broth and served on a mound of cheddar cheese grits. \$20.95

Mixed Seafood Grill

A skewer of scallops and red bell peppers, a half portion of today's fresh catch and a skewer of shrimp grilled and served over a bed of mixed greens drizzled with orange, chili vinaigrette. Served with a side of rice and black beans. \$24.95

SEAFOOD

All seafood may be steamed or broiled. Please add an additional \$5.95 to include crab legs as an item in your 2 or 3 item combination dinner. The 2 crab leg dinner may not be shared. All plates served with french fries and slaw.

Fried Oysters \$19.95

Fried Flounder \$17.95

Fried Soft Shell Crabs \$19.95

Fried Sea Scallops \$19.95

Fried Shrimp \$18.95

Steamed Crab Legs

\$18.95 25.95

1 or 2 clusters of dungeness crab legs

The Big Skeeter

Combination of 2 Fried Seafoods \$19.95

The Big, Bad Skeeter

Choose 3 seafoods. This is 12 ounces of hand breaded, lightly fried seafood. \$24.95

18% gratuity added for separate checks. 18% gratuity added to parties of 6 or more. \$3.00 fee for shared entrees. Please refrain from the use of cell phones.

WINES

Whites

	<u>glass</u>	<u>bottle</u>
Santi Apostoli Pinot Grigio (Italy)	6.25	24.00
King Estate Pinot Gris (Oregon).....		27.00
Four Sisters Sauvignon Blanc (Australia).....	5.95	24.00
Cliff Lede Sauvignon Blanc (Napa, CA)		39.00
Feudi de San Gregorio Falanghina (Italy).....		31.00
Ferrari Carano Fume Blanc (Sonoma, CA).....		25.00
Legado Albarino (Spain)		28.00
Columbia Winery Riesling (Washington)	5.75	21.00
Chateau Montelena Riesling (California)		32.00
Clos La Chance Viognier (Central Coast, CA)		34.00
Pine Ridge Chenin Blanc/Viognier Blend (Napa, CA).....	6.95	27.00
Louis Latour Pouilly-Fuissé (France).....		34.00
Toad Hollow Unoaked Chardonnay (California)	6.50	25.00
Bogle Chardonnay (California).....	5.95	22.00
Sonoma-Cutrer Chardonnay (Russian River, CA)	9.50	33.00
Mt. Eden (Arroyo Seco Vineyard) Chardonnay (Monterey County, CA)		40.00
Gary Farrell Carneros Chardonnay (Carneros, CA).....		49.00
Patz & Hall Chardonnay (Sonoma Coast, CA).....		58.00
Montevina White Zinfandel (California)	5.00	20.00

Reds

	<u>glass</u>	<u>bottle</u>
Castle Rock Pinot Noir (Monterey County, CA) 2008	6.50	24.00
A by Acacia Pinot Noir (Sonoma County, CA) 2008	9.50	31.00
August Briggs Dijon Clones Pinot Noir (Napa) 2005.....		62.00
Robert Stemmler Pinot Noir (Carneros, CA) 2005.....		56.00
Mary Elke Pinot Noir (Anderson Valley, CA) 2008.....		44.00
Hope Merlot (Australia)	5.95	24.00
Candor Merlot (California)		34.00
Tandem Peloton Red Blend (California)		44.00
Jim Barry Lodgehill Shiraz (Australia).....		34.00
Callia Shiraz (Australia)	5.50	22.00
Liberty School Syrah (Central Coast, CA)		25.00
Bitch Barossa Grenache (Australia).....	6.50	25.00
Guenoc Petite Sirah (North Coast, CA)		26.00
Gnarly Head Old Vine Zinfandel (Lodi)	5.50	23.00
Rombauer Zinfandel (California).....		46.00
Joel Gott Zinfandel (California)		28.00
Evil Cabernet Sauvignon (Australia) 2007	5.75	23.00
Huntington Cabernet Sauvignon (California) 2007.....	6.50	26.00
R Cabernet Sauvignon (Napa, CA) 2004		56.00
Buehler Cabernet Sauvignon (Napa, CA) 2004.....		60.00

Bubbly

Mumm Napa Brut	<u>split</u> 9.50
Castellblanch Cava Roasado (Spain).....	24.00
Zardetto Zeta Prosecco (Italy)	31.00
Roederer Estate Brut (Anderson Valley, CA)	42.00
Perrier Jouet Grand Brut NV (France)	68.00

Sake

Hakutsuru Draft Sake 300ml	8.00
Tozai Junmai Living Jewel 300ml.....	13.95

BEERS

Budweiser	3.25	Mike's Hard Lemonade.....	3.75	Guinness Draught ...	4.25
Bud Light.....	3.25	Corona.....	4.25	Heineken.....	4.25
Natural Light	3.00	Corona Light.....	4.25	Red Stripe.....	4.25
Miller Lite	3.25	O'Douls	3.00	Landshark	4.25
Michelob Ultra	3.25	Amstel Light.....	4.25	Blue Moon	4.25
Coors Light.....	3.25	Bass Pale Ale.....	4.25	Fat Tire Amber Ale..	4.25
Newcastle	4.25			Dos Equis Amber	4.25

On Draft

	<u>16 oz Pint</u>	<u>52 oz Pitcher</u>
Yuengling Lager (Pottsville, PA)	3.25	10.50
Highland Gaelic Ale (Asheville, NC)..	4.50	13.50

Buy a souvenir can hugger for only \$1.75 or a zippered bottle hugger for \$2.75 with your beer order.

COCKTAILS

Our bartenders can mix just about any cocktail requests. Here are some of Amos' favorites.

Skeeterita

Cuervo Gold Tequila, Triple Sec, Lime and
puréed Strawberries served in
a glass with a salted rim....6.95

Classic Cosmopolitan

Absolut Vodka, Grand Marnier, Cranberry
& Lime juice well shaken....8.25

The Malibu Pina Colada

Malibu Rum, Coconut and Pineapple
blended together....6.95

Mud Bog Martini

Godiva Chocolate Liquor, Stoli Vanilla Vodka
and Irish Creme served in a chocolate
rimmed martini glass....8.25

The Martini

Absolut Vodka & Dry Vermouth
well shaken served up with olives...8.25

Amos Mojito

Bacardi Rum, Fresh Mint & Lime Juice
served over ice...7.25

Buy a souvenir glass for only \$2.75 with your cocktail order.