



LITE FARE

Available every day starting at 11:00 AM (No Reservations Needed)

APPETIZERS & SMALL BITES

Crab Claw Cocktail (2)

With South Beach mustard.

Bacon Wrapped BBQ Shrimp (3)

House Smoked Salmon

Blackened Scallops (3)

Local Oysters Rockefeller (6)

Warm Crab Dip

Topped with lightly toasted almonds. Served with French bread, avocado chips & our own salsa.

Panko Fried Shrimp (5)

Chicken Livers & Water Chestnuts in Bacon

Since 1976! Served with horseradish sauce.

Fresh Mozzarella, Tomato & Basil

Drizzled with balsamic glaze and basil oil.

Baked Brie

With pears and grapes.

Shore Wings (7)

A basket, tossed in butter and Old Bay and served with bleu cheese dip.

Buffalo Chicken Tenders

So HOT, they're cool!

Chicken Tenders (All Natural)

Served with honey mustard dipping sauce.

Island Round Fries

Dusted with spices.

Sports Fries with Bacon, Beer Cheese

Served with sour cream.

Beef Tenderloin Kabob (Cooked Medium)

Peppers & onions, Worcestershire glaze.

Chickpea Hummus

With chips.

Zucchini Fries

With Monkey Sauce.

Lobster Macaroni / Gouda & Sherry

RAW BAR

Available Fridays & Saturdays

Spicy Steamed Shrimp

½ pound or 1 pound.

Steamed Clams (13)

Oyster Shooter

Oysters

From Chincoteague, served raw or steamed.

SOUPS

French Onion

Our mainstay.

FRESH SALADS

Island House Garden Salad

Try it with bleu cheese.

Classic Caesar

Ms. Jean's Organic Spinach Salad

Baby spinach, apples, cashew nuts, golden raisins and sun-cured cranberries. Creamy honey Dijon dressing.

SALAD ENTREES

Fresh Broiled Salmon or Crab Cake

Served on a cool bed of fresh seasonal field greens with virgin olive oil and balsamic vinaigrette dressing.

Marinated or Jerk Seasoned Organic Chicken

Served on a cool bed of fresh seasonal field greens with virgin olive oil and balsamic vinaigrette dressing.

Bistro Steak Salad

Grilled and sliced on a cool bed of seasonal field greens with caramelized onions, mushrooms and white balsamic vinaigrette dressing.

SOUTH OF THE BORDER

Quesadillas

Chicken, Steak, Vegetable, or Cheese. Made with cheddar & jack cheese, Southwestern black bean & corn served with salsa and sour cream.

SPECIAL SANDWICHES

Crab Cake Maryland Style

Served broiled with coleslaw, lettuce and tomato.

Fresh Grilled Salmon BLT (5oz.)

With roasted red peppers, Applewood smoked bacon and pesto mayo on Artisan bread.

Boneless Breast of Organic Chicken or Jerk Seasoned

Organic and served on a fresh roll.

Jerk Chicken BLT

Jerk seasoned organic chicken breast with Applewood smoked bacon, lettuce and tomato on Focaccia with basil mayo.

Powerhouse Wrap

With sprouts, carrot, lettuce, tomato, onion, garlic mayo and provolone cheese.

The Islander (Our Original)

Roasted turkey breast, deep smoked ham, Swiss cheese, romaine lettuce and Russian dressing on thick sliced soft rye.

BEST BURGERS – FRESH GROUND

8oz. Char-Grilled Burger/Cheese

Fresh ground Certified Angus Beef served on a house baked roll.

Kitchen Sink Burger

Topped with bacon, mushrooms, lettuce, tomatoes, pickles, cheese and fried onions. (Sorry, no changes!). Served with a side of jalapenos and Island round fries.

Garden Burger

Vegan with lettuce, tomato, sprouts, avocado and mayo served on a fresh roll.

“Monkey Burger Eastern Shore”

With Applewood bacon, cheddar, and red onion, smothered in Island Crab Dip.

BIGGER PLATES

Seared Atlantic Salmon

Agave and lemongrass glazed salmon fillet.

Crab Cake Dinner Maryland Style

Two of our delicious broiled crab cakes with tartar sauce.

Grilled 6oz. Beef Tenderloin Filet

Tenderloin Center Cut Filet & Crab Cake Combination

6oz. Filet and a Maryland crab cake.

Beef Tenderloin Skewers (2)

Cooked medium with peppers and onion over shoestring fries and Brussel sprouts.

KID FRIENDLIES

*Ask your server for today's selections for Kids!

**Menu items and pricing subject to change*