

---

# DINNER

## APPETIZERS

### Fresh Jumbo Shrimp

Served with Cajun remoulade, wasabi mayonnaise and cocktail sauces

### Petite Crab cake

With scallion crème fraiche and grainy mustard

### Charred Sashimi Tuna over Thai Noodles

Sesame oil teriyaki marinated noodles, with peanuts; mushrooms and scallions drizzled with sesame ginger vinaigrette

### Oysters Four Ways

*Sam Miller's, Rockefeller, Casino, and Cornmeal Crusted.*

Served with Cajun remoulade, wasabi mayonnaise and cocktail sauces

### Oysters on the Half Shell ½ Dz

Raw or steamed

### Chef Pryor's Hot Crab Dip

## SOUP/SALAD

### Sam Miller's Famous Crab Soup

Cup/Bowl

### French Onion Au Gratin

### Mixed Green Garden

### Grilled Caesar

Romaine brushed with olive oil and lightly seared on the grill (also available in the traditional tossed style)

### Tomatoes and Fresh Mozzarella

Drizzled with olive oil, balsamic vinegar and fresh basil

### Southwestern Steak Salad

Grilled sliced N.Y. Strip served on a bed of baby spinach with caramelized onions, grilled mushrooms, roasted red peppers, corn & crumbled Blue Cheese topped with creamy Chipolte dressing

### Ocean Grill Salad

Jumbo Lump Crab, Scallops, and Shrimp over mixed Greens with Blue cheese crumbles, Tomatoes, Avocado and chopped Egg

## ENTRÉES

*All entrees are served with the chef's accompaniments*

### Fresh Fish selections

Grilled, Broiled, Blackened or Pan seared.

8 ounces of the freshest seasonal offerings chosen daily

### Rustica

Your choice of one of our fresh fish selections, pan seared and served over mushroom grits and topped with wilted spinach.

### Maine Sampler

One half fresh Maine lobster stuffed with crab imperial with pan seared jumbo scallops.

### Certified Angus 16oz Ribeye

Grilled to temperature served with House made port demi-glace.

**Top your steak with garlic sautéed portabella mushrooms for**

### Certified Angus 16oz NY Strip

Grilled to temperature served with House made port demi-glace.

**Top your steak with garlic sautéed portabella mushrooms for**

### Mixed Grill of Fresh Fish

A trio of 3 ounce chef's selections prepared grilled served with sesame ginger, wasabi mayonnaise, and orange chutney

### Seafood Pasta Du Jour

Our chef's daily pasta creation

### Chicken Piccata

Tender chicken sautéed in a lemon caper sauce

### Sam Miller's Crab cakes

Served on a roasted red pepper and corn puree with scallion crème fraiche and grainy mustard

### Stuffed Jumbo Shrimp

Gulf shrimp stuffed with fresh crab imperial

### Seafood Norfolk

Shrimp, scallops, and crabmeat simply broiled in lemon butter.

### Whole one pound Maine Lobster

**Stuffed with our crab imperial**

*\*Consuming raw or undercooked meats and seafood may increase your risk of food-borne illnesses*