



Entrees

The Barn & The Bay 39

sautéed chicken breast, jumbo lump crab cake, imperial sauce, daily vegetable and starch **GFO**

Duroc Pork Chop 29 GF

house-brined, bone-in chop, pan roasted, orange-cranberry glaze, daily vegetable and starch selections

Pan Seared Atlantic Salmon 29 GFO

zucchini noodles, warm tomato vinaigrette, crispy potato straws

Lemon Risotto 22

creamy lemon risotto, bell pepper, artichoke hearts, sweet peas, grape tomato, garlic-seared spinach **GF**

Seared Scallop Risotto 29

jumbo scallops, lemon risotto, sweet peas, red bell pepper, artichoke hearts **GF**

French Chicken 24 GFO

sautéed chicken breast, lemon-tarragon butter sauce, daily vegetable and starch selections

Stir Fried Lobster 43

shucked 1¼ lb. lobster, bell pepper, carrot, snow peas, Sichuan-style sauce, jasmine rice **GF**

Steak Frites 29

8oz top sirloin steak, shallot-butter fries, demi-glace, garlic-herb butter

From the Sea

served with our chef's daily vegetable and starch selections

Lobster Tail 39 GF

6oz South African rock lobster tail, roasted with Old Bay, lemon & butter; served with coleslaw

The Colossal Tail MKT GF

a full 1# North Atlantic lobster tail, roasted with Old Bay, lemon & butter; served with coleslaw

** ask your server for availability*

Fried Jumbo Shrimp 26

lightly fried in our seasoned cornmeal breading; served with french fries, coleslaw, house tartar sauce and our spicy cocktail sauce

The Captain's Crab Cake 29 GF

broiled 6oz jumbo lump crab cake, coleslaw, house tartar sauce

Catch of the Day MKT

our daily selection prepared to your liking:

- broiled with Old Bay, lemon, and butter
- macadamia crusted with our mango-coconut sauce
- pan blackened and served with roasted corn salsa
- pan seared

Stuffed Shrimp 38 GF

4 jumbo shrimp, crab cake stuffing, imperial sauce

The Steaks

*USDA mid-western beef, cooked to your order; topped with our garlic-herb compound butter
served with our chef's daily vegetable and starch selections*

The Tomahawk 89 GF

the showstopper, 48oz full-bone ribeye steak, aged and cut in-house, char-grilled and oven-roasted, recommended medium-rare or medium

** ask your server for availability*

14oz Ribeye 41 GF

house cut ribeye steak, charbroiled

14oz NY Strip 41 GF

center-cut strip steak, charbroiled

Surf & Turf 58 GF

twin charbroiled tenderloin medallions with two crab cake stuffed shrimp, creamy mashed potatoes, garlic seared spinach and demi-glace

8oz Filet Mignon 44 GF

center-cut, seared in a cast-iron skillet

8oz Sirloin Steak 29 GF

top sirloin steak, charbroiled and served sliced with garlic-herb compound butter and demi-glace

GF - Gluten Friendly **GFO** - Gluten Friendly Optional - Please inform your server of any allergies in your group.

HEALTH DEPARTMENT WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions. 230623

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