



MENU



Located on the Terrace Level

SOUPS & SALADS

Maryland Crab Soup... homemade with garden vegetables, fresh crabmeat in a tomato broth, seasoned with Eastern Shore spices **8.75** (GF)

Soup of the Day... ask your server about our Chef's Daily creation **8.75** (GF)

Cobb Salad... chopped chicken, hardboiled egg, bacon bits, diced avocado, tomato, chopped red onion, shredded cheese, crisp greens **15.75** (GF)

Chef Salad... Swiss and America cheeses, baked ham, turkey breast, served on a bed of crisp greens with egg and tomato wedges, red onion, cucumber **16.50** (GF)

Spinach Salad... baby spinach, red onion, apple slices, candied pecans, goat cheese, and bacon with a maple vinaigrette
Appetizer portion **6.75** Dinner Portion **10.75**

Caesar Salad... hearts of Romaine, seasoned croutons and shaved Parmesan cheese with our homemade dressing
Appetizer portion **6.75** Dinner Portion **10.75**

The Ocean Club... crisp greens, tomatoes, cucumbers, onions, almonds, Mandarin oranges, and seasoned croutons
Appetizer portion **6.75** Dinner Portion **10.75**

Salad Add Ons... Grilled Chicken **6**, Grilled Shrimp **8**, Salmon **8**, Ahi Tuna **8**, Fresh Catch **8**, Seared Scallops **8**, Hearts of Palm **3.25**

APPETIZERS

Crab Dip... jumbo lump crabmeat with Swiss, Parmesan, and cream cheeses, baked to a golden brown, served with toasted crostini **16.50**
An Order for Two... **28**

Trio of Petite Crab Cakes... made with fresh jumbo lump crabmeat, broiled or deep fried, served with lemon, tartar, or cocktail sauce **18.75**

Crabmeat Cocktail... fresh jumbo lump crabmeat served with lemon and cocktail sauce **19.75**

Stuffed Mushrooms... mushroom caps stuffed with crabmeat, topped with Imperial sauce and baked to a golden brown **19.75**

Kari's Kall... three jumbo shrimp, seasoned with bread crumbs, baked in garlic, butter, and olive oil, with a dusting of Parmesan **16.75** (GF)

Shrimp Cocktail... three jumbo gulf shrimp served with lemon and cocktail sauce **15.50** (GF)

Seared Ahi Tuna... pan-seared and sesame encrusted Ahi tuna steak over seaweed salad with a balsamic glaze, served with wasabi and miso sauces **15.75** (GF)

Ahi Tuna Tartare... soy-marinated raw Ahi tuna over seaweed, diced avocado and onion, served with pita chips **15**

Seared Sea Scallops... fresh diver scallops, roasted corn salsa, yuzu dressing, sriracha aioli **16.75** (GF)

Crispy Calamari... fresh calamari, lightly battered and flash fried; served with warm marinara sauce **14.75** (GF)

Club's Casino... six middle neck clams baked with bacon, garlic butter, and fresh red peppers, topped with mozzarella cheese **14.50**

Fried Green Tomatoes... tomato, bacon, jam, smoked gouda, pesto aioli **14**

Cheese Board... Chef's selection of fine local and imported cheeses, served with homemade jam and preserves with grilled breads **17**

ENTRÉES

All entrées served with rolls & butter, accompanied with fresh seasonal starch and vegetable

Horizons Crab Imperial... fresh jumbo lump crabmeat prepared from a classic Eastern Shore recipe topped with our Imperial sauce **35.75** (GF)
Wine: Chardonnay, Newton, Red Label, 2009, Napa Valley, California **30**

Jumbo Lump Crab Cakes... two fresh back-fin jumbo lump crab cakes, broiled or deep fried, served with lemon, tartar, or cocktail sauce **36.75** | single **21**
Wine: Sauvignon Blanc, Duckhorn, 2007, Napa Valley, California **45**

Lobster Tail... broiled to perfection, served with drawn butter, vegetables and starch of the day. 8 ounces **MRKT** 12 ounces **MRKT** (GF)
Add jumbo lump crabmeat topped with Imperial Sauce **8**

Cold Water Lobster... broiled or steamed to perfection, served with drawn butter, vegetables and starch of the day 1-pound **MRKT** 2-pound **MARKT** (GF)
Stuffed with jumbo lump crabmeat and topped with Imperial Sauce **8**

Kari's Kall... six jumbo shrimp, seasoned with bread crumbs, baked in garlic, butter, and olive oil with a dusting of Parmesan **31.50**
Wine: Pinot Grigio, Santa Margherita **40**

Shrimp Scampi... jumbo gulf shrimp sautéed in butter, garlic, lemon and white wine, garnished with fresh lemon and parsley, served over linguini **31.50**
Wine: Chardonnay, Frog's Leap, 2008, Napa Valley, California **45**

Shrimp Fra'Diavolo... sautéed jumbo gulf shrimp with fettuccini and tossed in our house-made fiery marinara sauce **31.50**
Wine: Pinot Noir, Point North **30**

Chicken Horizons... pan-seared chicken breast crowned with crabmeat, topped with Béarnaise sauce and almonds **28.75**
Wine: Chardonnay, Sonoma Cutrer, 2007, Russian River, California **35**

Orange Roughy Annapolis... New Zealand roughy stuffed with crab Imperial **28.75** (GF)
Wine: Chardonnay, Simi, Reserve, 2006, Russian River, California **45**

Orange Roughy Chesapeake... New Zealand roughy seasoned with Old Bay® and lemon pepper **24** (GF)
Wine: Sauvignon Blanc, Benziger, 2006, North Coast, California **35**

Surf and Turf... a petite filet mignon and a cold-water lobster tail served with drawn butter – lobster can be prepared broiled or tempura **52.75**
Wine: Meritage, Worthy, Sophia's Cuvee, 2005, Napa Valley, California **45**

Filet Mignon... steak, cut from the heart of the tenderloin, aged 21 days, grilled to your liking **6oz. 33.75** | **10oz. 48.50** (GF)
Wine: Cabernet Sauvignon, Turnbull, 2009, Napa Valley, California **60**

New York Strip or Delmonico... steak aged 21 days prepared to perfection, grilled or blackened **12oz. 38** | **16oz. 46.50** (GF)
Wine: Cabernet Sauvignon, Frog's Leap, Napa Valley, California **70**

Roasted Pork Tenderloin... pork tenderloin marinated over 24 hours, served with a sherry pan sauce **24.75**
Wine: White Meritage, Jam Jar **30**

Potato Gnocchi... tossed in a rich blush vodka sauce **15.50**
Wine: Chardonnay, Kendall Jackson, Grande Reserve, 2012, California **35**

Provençal Vegetables... zucchini, squash, artichoke, asparagus and carrots; gently braised with garlic, shallots and olive oil **21**
Wine: Red Meritage, Bogle, Phantom, California **35**

Split entrée, including starch and vegetable **6**

Dinner Entrées may be "crowned" with jumbo lump crabmeat **7.50** - or jumbo lump crabmeat topped with Imperial Sauce **8**

Grilled Onions **3**, Sautéed Mushrooms **3**, Cabernet Demi-Glace **4**, Béarnaise **4**, Garlic Herb Compound Butter **4** Blackened **1**

All Substitutions \$3



FROM THE STEAMER

Steamed Shrimp... steamed in Old Bay® with sweet onions (GF)
Half pound 13.75, One pound 26.75

Shrimp & Crab Legs... half pound each of shrimp and Alaskan Snow crab legs 26.75 (GF)

Alaskan Snow Crab Legs... one or two pounds MRKT (GF)

Clams... steamed by the dozen 13.75 (GF)

New England Steam Pot... whole one-pound lobster, half dozen clams, corn on the cob 33 (GF)

CRUSHES

Orange... Smirnoff Orange Vodka, fresh squeezed orange juice, triple sec, lemon lime soda

Lemon... Smirnoff Citrus Vodka, fresh squeezed lemon juice, agave nectar, lemon lime soda

Lime in the Coconut... Captain Morgan Caribbean Coconut Rum, fresh squeezed lime juice, agave nectar, splash of pineapple juice, lemon lime soda

Key Lime... Smirnoff Vanilla Vodka, triple sec, fresh squeezed lime juice, agave nectar, lemon lime soda

Cherry Limeade... Smirnoff Cherry Vodka, fresh squeezed lime juice, agave nectar, lemon lime soda

Grapefruit... Smirnoff Grapefruit Vodka, fresh squeezed grapefruit juice, triple sec, lemon lime soda

Watermelon... Smirnoff Watermelon Vodka, fresh pureed watermelon, lemon lime soda

Kreme Sickle... Smirnoff Whipped Cream Vodka, fresh squeezed orange juice, triple sec, lemon lime soda

Strawberry Lemonade... Smirnoff Strawberry Vodka, fresh squeezed lemon juice, agave nectar, lemon lime soda

Purple Crush... Smirnoff Lemon Berry Vodka, fresh squeezed lemon juice, splash of cranberry, lemon lime soda

MARTINIS

The Classic... Ketel One Vodka or Tanqueray Gin, lemon twist

The Cosmo... Grey Goose Vodka, triple sec, lime, cranberry juice

Espresso... Van Gogh Double Espresso Vodka, Bailey's Irish Cream, espresso

Lemon Drop... Ketel One Citroen Vodka, Lemoncello, sugar-rimmed glass

The Dirty... Belvedere Vodka, olive juice, blue cheese stuffed olives, lemon twist

Key Lime Pie... Cruzan Key Lime Rum, Key Lime Cream Liqueur, Graham cracker rim

Chocolate... Ciroc French Vanilla Vodka, Godiva Dark Chocolate Liqueur, chocolate swirled glass

Paloma... Don Julio Blanco, fresh squeezed grapefruit juice, agave nectar, salt-rimmed glass

Manhattan... Sagamore Rye Whiskey, sweet vermouth, Luxardo Cherry Liqueur

WINE

Prosecco, La Marca
7/30

Chardonnay, Bogle
7.5/30

Riesling, Dr. L
7.5/30

White Meritage, Conundrum
9/35

Merlot, Bogle
7.5/30

Shiraz, Madison Ridge
7.5/30

Brut, Chandon
10/40

Chardonnay, Newton
9/35

Sauvignon Blanc, Monkey Bay
7/25

White Meritage, Jam Jar
7.5/30

Pinot Noir, Point North
7.5/30

Malbec, Terrazas Reserva
10/40

Rose, Chandon
10/40

Muscat, Cupcake
7.5/30

Sauvignon Blanc, Bogle
8/30

Cabernet Sauvignon, Roblar
7.5/30

Pinot Noir, Smoke Tree
9/35

Sangria, Cruz Garcia
7.5/30

Rose, Cape Mentelle
8/30

Pinot Grigio, Santa Margherita
10/40

Cabernet Sauvignon, Liberty School
9/35

Red Meritage, Truth
9/35

Red Meritage, Phantom, Bogle
7.5/30

BEER

Bottled Beer

Coors Light
Miller Lite
Bud Light

Budweiser
Yuengling
Michelob Ultra
Natural Light

Sam Adams Boston Lager
Dogfish Head 60 Minute IPA
Corona
Heineken

Draft

Ask about our seasonal rotation

DESSERTS

Fresh Baked Cakes and Pies 7.25

Vanilla and Chocolate Ice Cream, Orange Sherbet 6.25

Chocolate, Chocolate Fudge, Butterscotch, and Strawberry Sundaes 8.50

Fresh Seasonal Fruit 7.50

BEVERAGES

Coffee, Tea, Hot Chocolate 2.25

Cappuccino, Café Latte, Mocha Coffee, Espresso 5.25

Milk (Whole, Skim) or Chocolate 3

Assorted Juices 3

Bottled Water 2

Pepsi, Dr. Pepper, Diet Pepsi, Sierra Mist, Ginger Ale, Lemonade, Raspberry Tea, Mountain Dew, Unsweetened Iced Tea 2.95

