

TUNA NACHOS

seared sesame seed crusted tuna, atop wonton skins and seaweed salad with sweet teriyaki, red chili and wasabi aiolis 11

MOM'S SHRIMP GF

with hot bread for dippin' (GF without bread) 11

BAIT

a heaping plate of crispy calamari served with pesto cream and Carolyn's marinara 11

HOT BACK FIN CRAB DIP GF

topped with bubbly cheese served with a baguette & crudités (GF without bread) 12

FLASH FRIED GREEN TOMATOES

with a smoked red tomato vinaigrette and chèvre 11

MEAT ON A STICK GF

grilled marinated beef tenderloin chunks with sweet potato fries, house made chimichurri and pickled horseradish red onions 13

STEAMED SHRIMP GF

1/2 lb. of jumbo pan steamed spiced shrimp with sweet onions and served with mango cocktail sauce 12

L.F.B'S CLAMS CASINO

(5) stuffed with prosciuttini ham, topped with housemade bread crumbs, our garlic butter and crispy bacon 9

OYSTERS ST. MICHAELS

topped with super lump crab meat, prosciutto, champagne sauce & toasted pistachios 13

OYSTERS ON THE HALF GF

Mumford local Salt Shakers 1/2 dozen 12 | bakers 23
Chesapeake Bay Oysters 1/2 dozen 10 | bakers 19
Ask about our visiting Oysters MKT

DELMARVA TOP NECK CLAMS GF

1/2 dozen 9 | bakers dozen 17

C H U M

cup 6 | bowl 8

CREAM OF CRAB SOUP

with sherry

CHEF'S SOUP OF THE DAY

House balsamic romano vinaigrette, housemade buttermilk ranch, Ken's thousand island, honey mustard or chunky bleu cheese dressings

Add to salads for an additional charge: seared tuna, grilled shrimp, grilled chicken breast, seared scallops, fried chicken tenders, jumbo lump crab cake and/or grilled beef tenderloin

TERRAPIN FARMS

BIG HOUSE SALAD GF

topped with stilton bleu cheese crumbles 8

PITTSBURGH STEAK SALAD GF

grilled tenderloin tail, caramelized onions, sautéed forest mushrooms, tomatoes, cucumbers and stilton bleu cheese crumbles tossed with A-1 spiked creamy vinaigrette atop crispy skin-on fries 15

BIG CAESAR SALAD GF

with house made roasted garlic dressing & croutons topped with Parmigiano Reggiano (GF without croutons) 8

PALM VALLEY

ROASTED BEET SALAD GF

fresh roasted red and yellow beets atop a herb pesto, garnished with chèvre, local honey, spiced candied pecans and micro beet greens 10

Served with starch and vegetable of the day

Add a side house or Caesar salad to your entrée +3
Add a crab cake, grilled or fried shrimp, seared sea scallops
or broiled lobster tail to your entrée for an additional charge

SEARED STEAK FISH ^{GF}

topped with two grilled shrimp and lobster butter 24

SUPER LUMP CRAB CAKE (s)

single or twin, served with island aioli 18 / 29

16/20 JUMBO SHRIMP ^{GF}

fried or grilled (GF with grilled). one half pound, wild caught 20

BROILED 12OZ LOBSTER TAIL ^{GF}

served with reel hot drawn butter MKT

FREDDY'S SEAFOOD PASTA ^{GF}

jumbo shrimp, back fin crab, sea scallops, squash, and tomatoes in a
light garlic sauce tossed with malfadine pasta (GF w/out pasta) 28

CHICKEN CHESAPEAKE ^{GF}

broiled marinated bone in chicken breast with a
super lump crab, diced tomato, old bay béchamel atop
malfadine pasta (GF without pasta) 28

BEEF TENDERLOIN

roasted garlic rubbed 8 oz center cut, stilton bleu cheese crusted
with our house tawny port demi-glace 36

GRILLED PETITE FILET ^{GF}

topped with caramelized onions and forest mushrooms 26

SURF AND TURF

5 oz grilled center cut filet served with:

- broiled 10 - 12 oz lobster tail MKT ^{GF}
- broiled super lump crab cake 38
- grilled (GF with grilled) or fried shrimp 32 ^{GF}

CHICKEN ROCKEFELLER

broiled marinated bone in chicken breast wrapped in prosciutto,
stuffed with creamy pecorino romano, spinach,
bacon and pernod stuffing with a lemon velouté sauce
garnished with Parmigiano Reggiano 18

GRILLED TWIN RIBEYE PORK CHOPS ^{GF}

with an apricot horseradish glaze
and crispy onions (GF without onions) 20