

INLETS I

She Crab Soup, A cream based soup made with lump crab meat and a touch of sherry
Cup \$ 4.50 Bowl \$ 5.50

Chili, Homemade and served with tortilla chips Cup \$ 4.50 Bowl \$ 5.50

Shrimp Bisque, A flavorful, creamy soup made with shrimp and the best of spices
Cup \$ 4.50 Bowl \$ 5.50

INLETS II

House Salad, Mixed greens, sliced cucumbers, tomatoes, red onions and cheese \$ 4.00

Small Caesar Salad, Crisp romaine lettuce, homemade croutons and parmesan cheese tossed in a creamy Caesar dressing \$ 4.50

Cobb Salad, Smoked turkey, ham, cheese, tomatoes, cucumbers, eggs and bacon crumbles on top of mixed greens \$ 11.00

Pair it with a glass of Oyster Bay Sauvignon Blanc

Caesar Salad, Romaine homemade croutons, and parmesan cheese tossed in a creamy Caesar dressing \$ 9.50 with chicken \$ 10.50 with shrimp \$ 11.50

Compliment it with a glass of Ecco Domani Pinot Grigio

Taco Salad, Crisp greens topped with seasoned ground beef, tomatoes, onions, salsa, sour cream & jalapenos served in a crispy tortilla shell \$ 11.50

Try a glass of Castle Rock Chardonnay

LURES

Homemade Crab Cakes, Two crab cakes lightly sautéed in butter and served with a chipotle ranch sauce \$ 11.00

Try our Black Martini

Local Shrimp Cocktail, Jumbo shrimp served with lemon wedges and cocktail sauce \$ 10.00

Castle Rock Chardonnay is its companion

Spinach & Artichoke Dip, Spinach and artichoke hearts baked golden brown, topped with cheese and served with warm pita bread \$ 9.50 add lump crab meat \$ 11.50

Enjoy it with our Top Shelf Margarita

Wings & Wings, Hot, Mild, Teriyaki or BBQ, served with carrot and celery sticks and your choice of dipping sauce ½ Doz \$ 6.50 Doz \$ 8.50

Try a frosty mug of Yuengling

Bruschettas, Ripe tomatoes and Italian herbs topped with mozzarella & parmesan cheese \$ 8.00

Enjoy them with a glass of Smoking Loon Cabernet

Coconut Fried Shrimp, Coconut battered jumbo shrimp served with our chef's special mango salsa \$ 10.00

Compliment this selection with a glass of Castle Rock Chardonnay

Appetizer Platter, Bruschetta, scallops, coconut shrimp and wings your way \$ 13.50

Try a Flirtini!

LOW TIDE

All sandwiches are served with homemade chips or french fries and cole slaw

Our Big Burger, A 1/2 beef grilled and served with lettuce, onion and tomato \$ 8.50

Add cheese or bacon \$ 0.50 ea

We suggest you have it with a cold Blue Moon!

Chicken Sandwich, Grilled chicken breast topped with lettuce, onion and tomato \$ 8.00

Add cheese or bacon \$ 0.50 ea

Bud Light is the way to go

Fish Sandwich, Local catch of the day blackened, grilled or fried on a kaiser roll served with lettuce, onion, tomato and tartar sauce \$ 9.50

Get an ice cold Coors Light

Philly Steak Sandwich, Your choice of steak or chicken spiced and grilled with sautéed onions, peppers and cheese \$ 9.00

Have a Corona with it

HIGH TIDE

Served with whipped potatoes or rice and fresh vegetables

Add a house salad to any entrée \$ 2.00

Local Catch, Our fresh catch of the day grilled, blackened or fried \$ 18.50

Pair your fish with a glass of Oyster Bay Sauvignon Blanc

Crab Cakes, Fresh lump crab meat made into crab cakes lightly sautéed and served with a chipotle ranch sauce \$ 19.50

We suggest you try a glass of our Ecco Domani Pinot Grigio

Shrimp Platter, A combination of coconut fried shrimp, butterfly shrimp and scampi style \$ 19.50

Enjoy a glass of Castle Rock Chardonnay

Seafood Sampler, Enjoy our scallops, crab cake and your choice of coconut fried shrimp, scampi or butterfly \$ 21.00

Try a glass of our Copperidge Chardonnay

INLAND

Served with whipped potatoes or rice and fresh vegetables

Chicken Cordon Bleu, Grilled chicken breast stuffed with ham and provolone cheese \$ 17.00

Try a glass of Mark West Pinot Noir

Ribeye Steak, Seasoned with kosher salt and black pepper, grilled and then topped with garlic butter \$ 20.00

Have a glass of our Smoking Loon Cabernet Sauvignon

Surf N Turf, Ribeye topped with your choice of shrimp or scallops \$ 24.00

This dish will blend really well with our Red Rock Merlot

Country Fried Steak, Certified Angus beef served with country gravy \$ 16.00

We suggest a glass of Marquis Phillips Shiraz

Chicken & Mushroom Alfredo, Grilled chicken breast and mushrooms served over a bed of fettuccini tossed in a creamy Alfredo sauce \$ 17.00

We recommend that you have a glass of Castle Rock Chardonnay with it

Veggie Pasta, Seasonal vegetables tossed in a light garlic sauce on a bed of fettuccini \$ 16.00

add chicken \$ 17.00

add shrimp & scallops \$ 18.50

Get a glass of Copperidge Chardonnay

Ask your server for our nightly specials

18% Gratuity will be added to parties of 6 or more