APPETIZERS

SHRIMP U-PEEL

Boiled shrimp dusted with old bay seasoning, served chilled over lettuce with cocktail sauce.

½ lb 14 / 1 lb 20

BAVARIAN PRETZEL STICKS 13

Bavarian style pretzel sticks oven baked then tossed in salt. Served with a crab cheddar cheese dipping sauce.

WINGS 15

BBQ or traditional buffalo style wings served with blue cheese and celery.

COLD WATER OYSTERS 15

½ dozen chilled oysters opened fresh-to-order, served with a mignonette ~n~ cocktail sauce & lemon.

WILD CLAMS 13

½ dozen middle neck clams opened to order, served with cocktail sauce & lemon.

DRUNKEN ANGRY CLAMS 17

Steamed dozen middle neck clams with cherry peppers, garlic, white wine butter sauce.

SOUPS & SALADS

NEW ENGLAND CHOWDER 8

A thick, chunky white clam chowder with potatoes, bacon, celery & onion.

CRAB BISQUE 8

A blend of blue crabmeat flavored with sherry, finished with cream.

THE WEDGE 13

A fresh wedge of iceberg lettuce paired with a chopped hard-boiled egg, blue cheese crumbles & crispy diced bacon.

Choice of: Blue cheese or Buttermilk Ranch.

CLASSIC CAESAR 13

Crisp romaine lettuce tossed in our house Caesar dressing with garlic herb croutons & shaved Romano cheese.

SANDWICHES-BURGERS & MORE

DELUXE ANY ADD 3

CAJUN CHICKEN SANDWICH 16

Grilled chicken breast dusted in cajun spice, topped with pico de gallo.
Served on a toasted roll with ranch dressing and potato chips on the side.

CRAB CAKE SANDWICH 17

Homemade crab cake made with sweet blue crab meat lightly fried on a toasted round roll with a side of chipotle mayo and potato chips on the side.

LOBSTER SALAD SANDWICH 17

Fresh lobster meat tossed with diced celery, thousand islands dressing, and Hellman's mayonnaise placed on a bed of lettuce served on a long soft roll paired with our homemade coleslaw.

ALL AMERICAN BURGER 16

Char-grilled to your liking, topped with American cheese. Served with lettuce, tomato, onion and potato chips on the side.

BLACK-n-BLUE 16

Dusted with cajun spices, char-grilled to your liking then topped with melted blue cheese. Served with lettuce, tomato, onion and potato chips on the side.

HALF BBQ CHICKEN 20

Half of a BBQ chicken char-grilled over an open flame with baked beans & fries.

SEAFOOD SPECIALTIES

(Three items below are served with fries)

BROILED SHRIMP & CRAB 25

Shrimp broiled in butter paired with broiled jumbo crabmeat, dusted with old bay seasoning. Served with lemon & drawn butter.

CRAB HOUSE CAKES 27

Twin crab cakes made with fresh Maryland crab meat & house seasonings. Lightly fried until golden brown, served with chipotle mayo.

JAKE'S CRAB LEGS 35

Sweet Alaskan snow crab legs steamed & seasoned with old bay. Served with corn on the cob, drawn butter and lemon.

LOBSTER or CRAB MAC & CHEESE 28

Lobster or crab meat and Campanelle pasta tossed in a mascarpone, Havarti & grano-padano cream sauce. Topped with white cheddar cheese & panko breadcrumbs then baked.

LITTLE SKIPPERS 10 (12 & UNDER)

CHICKEN TENDERS with fries

HOT DOG with fries

CAMPANELLE PASTA & MARINARA SAUCE