



Starters

Oysters* on the Half Shell w. Mignonette & Cocktail Sauce
 3 Each - 5.75 6 - 10.95 9 - 15.95 12 - 20.95

Ginger Calamari	Small	9.75	Large	18.50
Fried Calamari	Small	9.25	Large	17.50
Mixed Grill Appetizer - Swordfish, Salmon, Shrimp, Scallop & Mahi Mahi				9.25
Grilled Shrimp Scampi	Small	9.95	Large	14.75
Buffalo Shrimp	Small	9.95	Large	14.75
Grillfish Crab & Shrimp Cake, Sautéed	One	9.95	Two	17.95
Grilled Steak Satay w. Spicy Peanut Sauce				8.25
Grilled Shrimp Satay w. Spicy Peanut Sauce				10.25
Satay Platter w. Shrimp & Steak				9.95
Crab & Shrimp Quesadilla				9.95
 Grilled Portabella Cap - Feta Cheese, Sundried Tomatoes & Garlic				8.95
 Fried Pickle Spears				6.95
Appetizer Platter for Two - Fried Calamari, Portabella Fries & Fried Shrimp				14.95
 Mussels in Garlic, Wine & Cream	Small	8.95	Large	13.25
 Clams* in Garlic, Wine & Cream	Small	9.95	Large	14.50
 Spicy Mussels in Garlic Tomato	Small	8.95	Large	13.25
 Spicy Clams* in Garlic Tomato	Small	9.95	Large	14.50
 Clams & Mussels in Garlic & Wine or Spicy Garlic Tomato				10.75
Shrimp Cocktail				9.50
Cornmeal Crusted Fried Oysters - With Seaweed Salad & Trio of Sauces				8.95

Soup & Salad

Chowder & Soup of the Day	Cup	4.25	Bowl	7.50
Iceberg Wedge w. Crumbled Blue Cheese and Bacon				7.95
 Apple Salad w. Blue Cheese, Pecans and Cranberry Vinaigrette				7.95
Classic Caesar Salad				6.95
 House Salad				4.95

Dressing choices: Balsamic Vinaigrette, Blue Cheese, Caesar, Orange-Ginger or Cranberry Vinaigrette

 Indicates vegetarian item

Grilled Fish

Mixed Grill (for one) 18.95 (for two) 35.95
Swordfish, Salmon, Scallops, Shrimp and Mahi Mahi

🐟 Salmon	19.50	🐟 Catfish	16.75
Scallops	23.95	🐟 Rainbow Trout	17.75
Swordfish	20.95	Tuna	Mkt. Price
🐟 Arctic Char	20.95	🐟 Rockfish [★] (Seasonal)	Mkt. Price
Tilapia	17.75	Halibut	Mkt. Price
Mahi Mahi	19.95	Catch of the Day	Mkt. Price
	Whole Striped Bass [★]	25.50	

Our fresh fish is cooked medium-rare, unless otherwise requested, served with jasmine rice and choice of sauce: Sweet Onion, Creamy Garlic Tomato or Coconut Red Curry.

Add a side of pasta or house salad for an additional \$3.50. Add both for \$5.75.

Other salads available for a small up-charge. Substitute a side for \$1.50, C&S Mac 'n Cheese for \$3.

Add a Crab & Shrimp Cake*...\$7.25 Add 4 Shrimp....\$6.25

*Only when served with entrée. Does not apply to crab cakes served before the entrée.

★ Indicates local farms and fisheries

Grillfish Specialties

Seafood Fra Diavlo (Spicy Marinara Sauce)

or

Seafood Sicilian (Creamy White Wine Sauce)

Clams, Mussels, Shrimp and Calamari over Linguine

(for one) 19.95 (for two) 37.95

Crispy Whole Striped Bass [★] w. Jasmine Rice, Ginger Teriyaki & Seaweed Salad	25.95
Seared Scallops in White Wine & Lime Butter w. Sautéed Greens	24.95
Grillfish Crab & Shrimp Cakes w. Mashed Potatoes	19.95
Buffalo Shrimp over Linguine	18.95

Other Fare

Caesar Salad w. Grilled Chicken	15.75	w. Grilled Shrimp	17.75
Chicken Milanese Breaded & Pan Sautéed w. Mashed			16.95
Shore Platter Fried Shrimp, Scallops, Catfish & Crab Cake w. Cole Slaw			19.95
🍅 Vegan Vegetable Milagro w. Oregano Vinaigrette			13.95
🍅 Side Platter (Choose 3 Sides...Mac 'n Cheese add \$1.75)			12.95

Add a side of pasta or house salad for an additional \$3.50. Add both for \$5.75.

Other salads available for a small up-charge. Substitute a side for \$1.50, Mac 'n Cheese for \$3.

🐟 Indicates item sourced from sustainable fisheries

Increased demand for seafood is depleting fisheries around the world and harming the health of oceans. Environmentally-friendly fisheries and aqua culture do exist. We are proud to take a role in conserving the health of our oceans by serving sustainable seafood. These options are denoted throughout the menu.

Grilled Steak

All sourced from Piedmont Ridge Farm, MD. All natural, hormone- and antibiotic-free meat

Surf & Turf 23.50
Hanger Steak* (5 oz), Crab & Shrimp Cake and Grilled Shrimp (3)
Super Surf & Turf 39.95
New York Strip* (12 oz), Crab & Shrimp Cake and Grilled Shrimp (3)

Hanger Steak* (10 oz) w. Green Peppercorn Sauce	19.50
New York Strip* (12 oz) w. Green Peppercorn Sauce	27.95
Steak* & Spinach Salad w. Blue Cheese, Peppercorn & Bacon Dressing	15.95

All served with mashed potatoes (except salad). Substitute Crab & Shrimp Mac 'n Cheese for \$3.

Add a side of pasta or house salad for an additional \$3.50. Add both for \$5.75.

Other salads available for a small up-charge.

Add a Crab & Shrimp Cake...\$7.25 Add 4 Shrimp...\$6.25

Over Pasta

👉 Grilled Shrimp Scampi	18.95
Crab, Shrimp, & Scallop Alfredo	19.75
Crab & Shrimp Macaroni & Cheese	16.95
🍅 Pappardelle Primavera	13.95
👉 Clams* in Garlic, Wine & Cream	18.95
👉 Mussels in Garlic, Wine & Cream	17.50
👉 Spicy Clams* in Garlic Tomato	18.95
👉 Spicy Mussels in Garlic Tomato	17.50

Add a house salad for an additional \$3.50. Other salads available for a small up-charge.

Piccata...Original Grillfish Recipe (Creamy Lemon, White Wine, & Caper Sauce)

Served Over Linguine

Salmon...17.95	Shrimp...18.95	Chicken...16.95	Scallops...22.95
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Sides

Vegetable of the Day • Grilled Asparagus • Seasonal Wilted Greens
Sautéed Broccoli • Mashed Potatoes • French Fries • Portabella Fries
Sautéed Mixed Vegetables • Linguine w. Marinara Sauce • Sautéed Spinach

All Above Sides Vegetarian...All 4.75 Jasmine Rice 3.25

Crab & Shrimp Macaroni & Cheese 6.25

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Desserts

Mango Key Lime Pie

Rich key lime custard flavored w. mango in a cinnamon & graham cracker crust. An EatWell signature.

Brownie Sundae w. Caramel Pecan Sauce

Fudge brownie topped w. vanilla ice cream & warm caramel pecan sauce. Simply the best!

Black Russian Hot Fudge Banana Split

Bananas & vanilla ice cream smothered in hot fudge (Kahlua, vodka & espresso) w. whipped cream & chopped pecans.

Bananas w. Caramel Cream

Fresh bananas & vanilla ice cream w. caramel cream, chopped pecans & whipped cream.

Caramel Cheesecake Brûlée

A delicate cheesecake w. pecan & graham cracker crust, then brûléed to perfection.

Chocolate Fudge Cake

Rich chocolate cake served warm w. Black Russian hot fudge, vanilla ice cream & almonds.

Pumpkin Crisp

This seasonal favorite with a pecan-laden crust is served warm with whipped cream.

All desserts are made from scratch on premise.

\$7.75 Each

Seasonal Sorbet	5.95
Vanilla Ice Cream	4.95

San Benedetto Still Water	3.25/5.75	Coffee	2.50
San Benedetto Sparkling Water	3.25/5.75	Herbal Tea	2.25
Soda	2.75	Cappucino	3.50
Iced Tea	2.75	Espresso	2.95 / 5.50
Lemonade	2.75	Café Au Lait	2.95
Cranberry, Pineapple or Grapefruit Juice	2.75	Latte	2.95
Orange Juice	3.25	Mocha	2.95

Takeout & Delivery Available

Order online for delivery @
expressentree.com or finefood2u.com
Order online for pickup @ gomobo.com

This menu printed on recycled paper.
We use only recycled or recyclable
paper, plastic & bath products.



Free Wi-Fi is Available for our Patrons.

Please be mindful that we are not responsible for lost or damaged equipment.

Weekday Lunch, 11:30-4 pm • Happy Hour, Mon-Fri 4-7 pm, Sat & Sun, 5-7 pm
Happy Hour available on the patio until 6pm at designated tables only
Children's menu available • Please inform your server of any food allergies
18% gratuity will be added to parties of 9 or more
We apologize, we are not able to accept traveler's cheques

