

## APPETIZERS

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### *Oysters on the 1/2 shell*

Fresh shucked local oysters, served steamed or raw, (6) half dozen \$8.95 or (13) a baker's dozen \$16.95

### *Spinach and Artichoke Dip*

A blend of cream, spinach, artichoke hearts and cheese, baked until bubbly and served with tortilla chips \$7.95

### *Nacho Grande*

Tortilla chips piled high with taco meat, melted cheese, jalapeños, refried beans, chopped tomatoes, onions, salsa and sour cream \$7.75

### *Chicken Tenders*

Served with our homemade honey mustard dipping sauce \$7.75

### *Shellfish Marinere'*

A full pound of mussels or clams, pan steamed in white wine and garlic butter sauce \$8.95

### *Federal House Wings*

A pound of our Old Bay or Buffalo wings served with bleu cheese dressing. \$9.95

### *Crab Tart*

Flatbread topped with lump crab meat, sun-dried tomato pesto, mozzarella cheese and fresh basil \$11.95

### *Mozzarella Fritti*

Mozzarella cheese wedges crusted in seasoned bread crumbs then deep fried and served with warm tomato sauce \$6.50

### **Federal House Crab Dip**

**Our own signature crab dip, a blend of crab meat and cheeses, served piping hot with your choice of a Cheddar topped soft pretzel or mini loaf of Italian bread \$9.95**

### *Oysters Rockefeller*

A half dozen of fresh local oysters, topped with a mixture of spinach, fresh herbs, scallions, toasted bread crumbs, Parmesan cheese and Pernod then baked until golden brown \$10.95

### *Coconut Shrimp*

Jumbo shrimp hand dipped in our sweet coconut batter, dredged in more fresh coconut, flash fried and served with a sweet and spicy Thai-chili sauce, a house favorite \$7.95

### *Grilled Corn Cakes*

Grilled corn cakes accompanied by black bean corn salsa, guacamole and a dollop of sour cream. Ole! \$7.95

### *Seared Tuna*

Blackened tuna, pan seared and thinly sliced, served chilled, accompanied by seaweed salad, wasabi, pickled ginger and Ponzu sauce \$8.95

### *Scallops Wrapped in Bacon*

Large sea scallops wrapped in hickory smoked bacon, broiled and finished with our signature BBQ sauce. \$9.95

### *Chicken Quesadilla*

A large tortilla stuffed with chicken, peppers, onions, cheddar and jack cheeses. Served with salsa and sour cream. \$8.95

### *Teriyaki Chicken Skewers*

Skewers of chicken breast grilled and teriyaki glazed served with Thai peanut dipping sauce \$8.95

## FRESH SALADS

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**Dressings: Ranch, Fat Free Balsamic, Honey Mustard, Fat Free Italian, Bleu Cheese, Caesar and Feta Vinaigrette**

### *Field of Greens Salad*

A traditional mix of Mesculan greens, fresh vegetables and croutons served with your choice of dressing \$6.95

### *Federal House Salad*

A traditional mix of Mesculan greens with red onion, mandarin oranges, sliced almonds, queso fresco and dried cranberries. Served with your choice of dressing \$10.95

### *Black & Bleu Salad*

Grilled tenderloin tops a generous bed of Romaine lettuce, with sauteed red onion, tomatoes and crumbled bleu cheese. Served with your choice of dressing \$12.95

### *Traditional Caesar Salad*

Crisp romaine lettuce tossed with our traditional Caesar dressing, finished with shaved Parmesan cheese and croutons. \$7.95

### *Waldorf Salad*

A traditional mix of Mesculan greens with candied walnuts, Roma tomatoes, crumbled gorgonzola, Granny Smith apple slices, grapes and croutons. Served with your choice of dressing \$10.95

### *Iceberg Wedge*

Crisp wedge of Iceberg lettuce, topped with fresh tomato, thinly sliced red onion, chopped bacon, crumbled bleu cheese, and our creamy Bleu cheese dressing \$9.95

**Choose from one of our incredible main course salads and add your choice of one of the toppings below: Grilled Chicken \$4.95, Petite Salmon Filet \$5.75, Broiled Crab Cake \$9.95, Grilled Shrimp \$4.95**

## SIGNATURE SOUPS

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### *Crock of Onion Soup Gratin*

\$4.75

### *Cream of Crab Soup*

\$6.25 cup \$7.95 Bowl

## SHORT PLATE PLATTERS

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**All platters are served with vegetable and Herbed rice.  
Add a small house or Caesar salad for \$2.95**

### *Grilled Chicken*

Tender chicken breast seasoned and grilled  
\$13.95

### *Garlic Shrimp Skewer*

Grilled shrimp brushed with garlic and herbs  
\$14.95

### *Petite Basil Salmon*

Salmon filet encrusted with basil pesto and  
toasted pine nuts \$14.95

### *Single Crab Cake*

Traditional Maryland style crab cake, broiled or  
fried \$16.95

### *Tenderloin Bordelaise*

Beef tenderloin tips topped with a classic bordelaise sauce \$16.95

## SANDWICH BOARD

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All served with french fries. Add a small house or Caesar salad for additional \$2.95

### *Certified Angus Beef Burger*

With your choice of American, Swiss or Cheddar. \$8.50 Additional toppings available for 75 cents each: guacamole, blue cheese, queso fresco, Monterey or pepper jack, bacon, sauteed mushrooms or onions.

### *Tuscan Chicken Sandwich*

Breast of chicken topped with roasted red pepper tapenade, sauteed bell peppers and melted provolone cheese served on toasted Ciabatta bread \$10.95

### *Arizona Steak Sandwich*

Slowly smoked beef brisket topped with jack cheese, bacon, chipotle barbeque sauce, and red onion served on a toasted hoagie roll \$9.95

### *Grilled BBQ Chicken Sandwich*

Topped with your choice of American, Swiss or Cheddar. \$8.50 Additional toppings available for 75 cents each: guacamole, blue cheese, queso fresco, Monterey or pepper jack, bacon, sauteed mushrooms or onions

### *Almost Cuban Pork Sandwich*

Thinly sliced, slow roasted pork tenderloin, ham, Swiss cheese, stone ground mustard, and dill pickles on a toasted pretzel roll \$9.50

### *Smokehouse Turkey Wrap*

Turkey, Boursin cheese, bacon, lettuce and honey mustard wrapped in a spinach tortilla \$8.95

### *Salmon BLT*

Salmon filet grilled and served with crispy bacon, lettuce and tomato on a Kaiser roll. \$9.95

### *Chesapeake Chicken Sandwich*

Grilled breast of chicken topped with melted cheddar, served with a side of our signature crab dip \$10.95

### *Crab Cake Sandwich*

Jumbo lump crab cake broiled and served on a Kaiser roll \$15.95

### *Grilled Bistro Portabella Mushroom*

Marinated mushroom, spring mix, sauteed peppers, grilled onions, and fresh mozzarella served on toasted ciabatta bread \$10.95

### *Chicken Fritter Melt*

Chicken tender strips topped with hickory smoked bacon and cheddar cheese. Served on a Kaiser roll \$8.50

### *Island Ham Sandwich*

Thinly sliced ham topped with grilled pineapple, melted Swiss cheese, and Teriyaki glaze on our toasted pretzel roll. \$9.50

### *Federal Fish and Chips*

Ale-battered rockfish filet served with french fries \$9.95

### *Grilled Grouper Sandwich*

Grouper filet, lemon pepper seasoned and grilled, served on a Kaiser roll with lettuce and tomato \$9.95

### *Turkey Club*

Turkey, lettuce, tomato, and bacon, sandwiched between slices of multi-grain bread. \$8.95

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## SIDE ORDERS

*Small Caesar Salad \$4.25*

*French Fries \$2.95*

*Vegetable Du Jour \$3.75*

*Small House Salad \$4.25*

*Herbed Rice \$3.25*

*Baked Potato \$2.95*

*Garlic Mashed Potatoes \$3.75*

# ENTREES

## FRESH FISH

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Please choose from the selection of fish below. You may choose to enjoy your selection blackened, baked or grilled. Entree is served with rice and fresh vegetable of the day.

*Mahi Mahi \$17.95*

*Tilapia \$17.95*

*Yellowfin Tuna \$19.95*

*Swordfish \$18.95*

You may select your choice of a finishing touch: Herb butter, Basil Pesto Crust, Sesame Glaze or Lemon Butter sauce

## LAND AND SEA

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### *Pork Tenderloin Medallions*

Slow roasted tenderloin of pork, served with roasted garlic mashed potatoes, and our warm apple cider au jus. \$16.95

### *Filet Mignon*

An 6 oz. filet mignon, grilled and topped with port wine demi glace and served with baked potato and today's fresh vegetable \$19.95

### *Macadamia Nut Tilapia*

Macadamia nut encrusted Tilapia filet served over peanut sauce, drizzled with mango coulis and Teriyaki sauce. Served with rice and today's fresh vegetable \$17.95

### *Coconut Shrimp*

Jumbo shrimp hand dipped in our sweet coconut batter, dredged in more fresh coconut and flash fried. Served with her bed rice, today's fresh vegetable and sweet-spicy Thai-chili dipping sauce. A house favorite \$18.95

### *Maryland Style Crab Cake Dinner*

Twin jumbo lump crab cakes served with rice and today's fresh vegetable \$26.95

### *Ginger Soy Scallops*

Pan seared sea scallops surround rice and sauteed spinach, finished with ginger soy broth \$18.95

### *Grilled Ribeye Steak*

12 oz. ribeye steak topped with sauteed mushrooms and drizzled with balsamic glaze served with baked potato and today's fresh vegetable \$19.95

### *Crab Stuffed Shrimp*

Baked shrimp topped with our crab imperial and baked to a golden brown. Served with rice and today's fresh vegetable \$18.95

### *Bourbon Pecan Chicken*

Pan sauteed chicken breast crusted in fresh chopped pecans and toasted herb bread crumbs finished with our sweet bourbon glaze, accompanied by roasted garlic mashed potatoes and today's fresh vegetable. \$16.95

## PASTA

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### *Pasta Primavera*

Fettuccine pasta with julienne vegetables, sun-dried tomatoes and mushrooms tossed in a light Alfredo sauce \$16.95

### *Fruits of the Sea Pasta*

Scallops, shrimp, mussels, clams and Penne pasta sauteed in your choice of sauce: Tomato Herb Broth, Garlic Parmesan Alfredo sauce or Marinere' sauce (white wine & garlic butter) \$19.95