



## Beginnings

### Jumbo Lump Blue Crab Cake

With Tomato Chive Beurre Blanc,  
Concasse of Tomato, and Micro Greens

11

### Sugar Cane Skewered Barbeque Shrimp

Grilled Gulf Shrimp with Sweet Barbeque Glaze;  
served with Napa Cabbage Coleslaw  
and Dipping Sauce

9

### Flash-Fried Calamari

Crispy fried Calamari Rings tossed with Julienne of  
Vegetables and served with a side of Marinara Sauce

9

### Grilled Chicken Satays

Served with Orange Honey Chipotle Sauce  
and sautéed Dilled Cucumbers

9

### Jumbo Shrimp Martini Cocktail

Four large Gulf Shrimp served with Remoulade and  
Cocktail Sauce

12

## Soups and Salads

### Seafood Gumbo

Served in a bowl with Shrimp, Blue Crab, Crawfish  
Andouille Sausage, Okra & a scoop of Sticky Rice

8

### French Onion Soup

Classic French Onion Soup topped with a  
duo of melted Cheeses

6

### Chef's Soup du Jour

6

### The 1818 Club Salad

Mixed Baby Lettuces, Pistachios, Apples, crumbled  
Bleu Cheese, crisp Shallots, and Honey Balsamic  
Vinaigrette

7

### The "Wedge"

Crisp Iceberg, crumbled Bleu Cheese, Applewood  
Smoked Bacon, chopped Tomatoes, Red Onions,  
and Bleu Cheese Dressing

7

### Traditional Caesar Salad

Chopped Hearts of Romaine tossed with creamy  
Anchovy Dressing, shaved Parmesan Cheese, and  
Garlic Herb Croutons

7

*Add Grilled Chicken ... 10*

*Add Grilled Shrimp ... 13*

*Add Grilled NY Strip Steak\* ... 14*

*Add Grilled Salmon\* ... 14*

### Seared Scallop & Panzanella

Cherry Tomatoes & Pearl Mozzarella tossed with Herb  
Croutons, Basil and Olive Oil on a bed of Baby  
Greens with Herb Vinaigrette and topped with crispy  
Prosciutto and Seared Sea Scallops

11

### Poached Pear & Fig Salad

Port Wine Poached Pears with sliced Figs, Gorgonzola,  
crumbled Bleu Cheese, Cherry Tomatoes, tossed with  
Baby Mixed Greens and Roasted Pear Vinaigrette;  
topped with Fried Shallots

9

## Entrees

### **Twin Jumbo Lump Blue Crab Cakes**

With Tomato Chive Beurre Blanc,  
Concasse of Tomato, Micro Greens,  
Sautéed Spinach, and Rice Pilaf

24

### **Char Grilled Atlantic Swordfish**

Served with Ginger Soy reduction, Jasmine Rice,  
Shitake Mushrooms and Tempura Fried Asparagus

23

### **11 oz Double-cut White Mountain**

#### **Farm Grilled Pork Chop**

Served with Ragout of Red Lentils, Parisienne  
Vegetables and Roasted Pork Au Jus

19

### **Herb Roasted Springer Mountain**

#### **Chicken Breast A la Marsala**

Served with Penne Pasta, Broccoli Florets,  
Cherry Tomatoes, Sautéed Mushrooms,  
and Romano Cheese

18

### **Pan Seared Shrimp and Scallops**

Creamy Cheddar Cheese Grits,  
grilled Andouille Sausage, roasted Sweet Peppers,  
and Tomato Gravy

20

## From the Grill

### **8oz Filet Mignon with Cabernet Jus \***

29

### **14oz New York Strip Steak with Veal Demi-Glace \***

27

### **16oz Rib-eye Steak with Veal Demi-Glace \***

28

*Our steaks are all natural Black Angus beef that are cut in house. We are more than happy to cut larger steaks.  
Ask your server for options. Side of Béarnaise upon request.*

### **Wild Norwegian Salmon Filet\***

Grilled, Blackened, or Lemon Pepper with White Wine Butter Sauce;  
served with toasted Rice Pilaf and Wilted Baby Spinach

19

### **Surf and Turf**

6 oz Grilled Filet with 6 oz Lobster Tail – Lobster Tail can be broiled, steamed, fried, or grilled  
and served with drawn Butter

38

\* Add Lobster Tail to any Grill Entrée for \$15

### **Grill Menu has choice of two :**

Herb Rice Pilaf ☞ Baked Potato ☞ French Fries ☞ Whipped Potato ☞ Wilted Spinach  
Asparagus ☞ Broccoli ☞ Sautéed Garlic Mushrooms ☞ Vegetable Medley ☞ Fried Battered Onion Rings  
(extra sides - \$4)

\*Advisory ... 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.