

# APPETIZERS

Great for sharing or keep it all for yourself.

<b>CALAMARI</b>	lightly breaded and flash fried rings, tentacles, and cherry pepper rings, tossed in parmesan, with remoulade...\$9
<b>OYSTERS ROCK</b>	fresh oysters topped with spinach, bacon, garlic, cream, finished with parmesan...\$10
<b>CRAB DIP</b>	cream cheese, lump crab, seasoning, served with a buttered baguette...\$12
<b>LOCKSIDE NACHOS</b>	fried corn tortilla chips topped with jalapenos, pico, shredded lettuce, sour cream and chives... \$9 add chicken or pulled pork for \$3
<b>CUBAN EGG ROLLS</b>	house made pulled pork, deli style ham and Swiss cheese, in a crispy egg roll wrapper, served with Dijon mustard...\$10
<b>MUSSELS</b>	fresh mussels sauteed in white wine lemon butter with fresh basil, served with a buttered baguette...\$10
<b>ASIAN RIBS</b>	crispy ribs, smothered in hoisin barbecue sauce...\$9
<b>WINGS</b>	hot, mild, bbq, or naked, with celery and ranch or bleu cheese...\$8
<b>RAW OYSTERS</b>	raw, juicy and delicious...\$8
<b>THAI SHRIMP</b>	hand breaded shrimp, tossed in coconut milk and sweet chili sauce, finished with pineapple pico...\$10

# SOUP/SALAD

<b>CRAB + CORN CHOWDER</b>	lump crab, cream, sherry, celery, shallots, chorizo sausage...\$6
<b>AVOCADO SALAD</b>	avocado, tomatoes, red onions, sunflower seeds, mixed greens, crisp tortilla strips...\$9
<b>CAESAR SALAD</b>	fresh romaine tossed in house made Caesar dressing, topped with parmesan and croutons...\$9
<b>GREEK SALAD</b>	mixed greens tossed in house made balsamic vinaigrette, topped with black olives, grape tomatoes, red onion, cucumber and feta cheese...\$10
<b>STRAWBERRY SALAD</b>	mixed greens, fresh strawberries, bleu cheese crumbles, red onion, candied pecans...\$10
<b>COBB SALAD</b>	mixed greens, hardboiled egg, tomatoes, cucumbers, bacon, avocado, bleu cheese crumbles...\$10
<b>POPEYE SALAD</b>	spinach, fresh fruit, toasted pecans, feta cheese, balsamic vinaigrette...\$10
<b>STUFFED AVOCADO</b>	fresh avocado stuffed with our homemade crab cake, tempura battered and fried, served over mixed greens, red onion, and roasted pepper, topped with lime crema... \$15

Add Grilled Chicken \$4 / Grilled Shrimp \$6 / Salmon \$7 to salad

All salads come with your choice of Ranch, Bleu Cheese, Balsamic vinaigrette, Citrus vinaigrette, Strawberry vinaigrette, Oil and Vinegar

# HAND HELDS

Served with fries or slaw.
<b>THE CHES BAY</b> seared house made jumbo lump crab cake, served on brioche, with lettuce, tomato, onion and remoulade...\$14
<b>YARD BIRD</b> blackened chicken breast, Jack cheese, bacon, pickled onion, lettuce, tomato...\$11
<b>CUBANO</b> hand pulled smoked pork, deli ham, Swiss cheese, Dijon mustard and pickles, on Cuban bread...\$11
<b>REUBEN</b> corned beef, sauerkraut, Swiss cheese, and 1000 island dressing, on grilled rye...\$12
<b>PO BOY</b> shrimp or mahi, breaded and fried, served on a hoagie roll, with shredded lettuce, diced tomato, and remoulade...\$10
<b>FRIED FLOUNDER</b> Too big for the bun! With lettuce, tomato, red onion, and remoulade...\$13
<b>CLASSIC BURGER*</b> house blended 8 oz burger, with American cheese, lettuce, tomato, and onion...\$10
<b>HANGOVER BURGER*</b> house blended 8 oz burger, with American cheese, bacon, an over medium fried egg, lettuce, tomato, and onion... \$12
<b>SPICY BLACK BEAN BURGER</b> Jack cheese, lettuce, tomato, onion...\$10
<b>PATTY MELT*</b> house blended 8 oz burger, grilled onion, Swiss cheese, and 1000 island dressing on grilled rye...\$11

Add Bacon \$2 / Fried Egg \$1 / Mushrooms \$2  
Grilled Onions \$1 / Crab Cake \$7 / Avocado \$2

# TACOS

<b>SHRIMP TACOS</b> fried shrimp topped with pineapple pico, shredded cabbage, and lime crema...\$12
<b>BLACKENED AVOCADO TACOS</b> blackened avocado, shredded cabbage, pico, and lime crema...\$9
<b>MAHI TACOS</b> lightly breaded and fried mahi, shredded cabbage, pico, and lime crema...\$12

# FROM THE SEA

<b>SEARED SEA SCALLOPS*</b> served with sauteed spinach and parmesan risotto, finished with lemon thyme beurre blanc...\$24
<b>SHRIMP + GRITS</b> grits topped with shrimp, Andouille sausage and peppers cooked in Cajun butter...\$15
<b>SALMON*</b> pan seared Atlantic salmon, served with chef's vegetable and parmesan risotto, finished with court bouillon ...\$20
<b>FISH AND CHIPS</b> fresh mahi, beer battered and fried, served with fries, slaw, and remoulade...\$16

<b>FRIED FLOUNDER</b> lightly breaded and fried, served with broccoli and red potatoes...\$18 stuff it with our jumbo lump crabcake...\$7
<b>FRIED SHRIMP</b> lightly breaded and fried, served with fries and slaw...\$19
<b>JUMBO LUMP CRABCAKES</b> seared jumbo lump crabcakes, served with broccoli and red potatoes, finished with lemon thyme butter...\$28

# FROM THE FARM

<b>LOCK STEAK*</b> 8 oz certified Angus sirloin, served over red potatoes and grilled yellow corn...\$19
<b>GRILLED RIBEYE*</b> 12 oz grilled ribeye, topped with gorgonzola mushroom sauce, served with red potatoes and chef's vegetable...\$25
<b>ASIAN RIBS</b> full rack of baby back ribs, smothered in our signature Asian inspired barbecue sauce, with fries and slaw...\$18

<b>BLACKENED CHICKEN BREAST</b> served with roasted corn on the cob and chef's vegetable, topped with cajun brown butter...\$14
<b>MEATLOAF</b> house made meatloaf, served over red potatoes and grilled yellow corn, finished with pan gravy...\$14

# PASTA/RICE

<b>SHRIMP SCAMPI</b> shrimp sauteed with garlic, lemon, and tomatoes, served over linguini...\$16
<b>FRENCH QUARTER</b> Shrimp, blackened chicken, Andouille sausage, red and green peppers in a spicy Cajun cream sauce over penne pasta...\$17
<b>JAMBALAYA</b> shrimp, chicken, Andouille sausage, and rice in a classic creole sauce... \$15
<b>SEAFOOD ETOUFFEE</b> scallops, shrimp, crab meat, Andouille sausage, peppers, and onions, in cajun gravy over rice... \$22

*\*The consumption of raw and undercooked animal foods may increase your risk of food-borne illness.*

# SIDES

<b>SAUTEED SPINACH</b> ...\$4
<b>SLAW</b> ...\$3
<b>VEGETABLE OF THE DAY</b> ...\$5
<b>RED POTATOES</b> ...\$4
<b>FRENCH FRIES</b> ...\$4
<b>PARMESAN RISOTTO</b> ...\$5
<b>GRILLED YELLOW CORN</b> ...\$4