

# APPETIZERS

Great for sharing or keep it all for yourself.

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| <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<br>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

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| <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

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

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

# FROM THE SEA

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

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

# FROM THE FARM

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

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

# PASTA/RICE

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

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| <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  |