



WHITE WINES

House Chardonnay ... glass \$5.00

Lejania Gran Reserva Chardonnay, Chile, \$26.00 ... glass \$5.75

Allen Scott Sauvignon Blanc, New Zealand, \$28.00 ... glass \$6.25

Lurton Pinot Gris, Argentina, \$26.00 ... glass \$5.75

Lotus White Zinfandel, California, \$24.00 ... glass \$5.25

SPARKLING WINE

SetteVentiquattro Prosecco, Italy, \$25.00

RED WINES

House Cabernet Sauvignon, \$23.00 ... glass \$5.00

Solentein Cabernet Sauvignon, \$25.00 ... glass \$5.50

Hayes Ranch Merlot, California, \$25.00 ... glass \$5.50

Gougenheim Malbec, Argentina, \$26.00 ... glass \$5.75

Ingleside Sangiovese, Virginia \$26.00 ... glass \$ \$5.75

Sierra Cantabria Rioja, Spain \$28.00 ... glass \$6.25

Today's Menu

Soup of the Day	Price of the Day
CrabPot Stickers	\$8.
Baked Oysters "Nomini Hall"	\$8.
Café Salad	\$4.
<i>Choice of Sesame Tahini or Parmesan Peppercorn Dressing. (Blue Cheese Crumbles \$.50 extra)</i>	
Winter Salad	\$6.
<i>Romaine lettuce with grilled onions, pecans, dried cranberries, grated cheese, and a peanut dressing.</i>	
Caesar Salad	\$6.
Henny Penny	\$20.
<i>Penne pasta, grilled chicken, apple-smoked bacon, and Sun-dried tomatoes in a cream sauce.</i>	
Fantasticks	\$21.
<i>Marinated beef and shrimp kebobs on a bed of jasmine rice, with a Portabella mushroom sauce.</i>	
Scallops Sublime	\$23.
<i>With tomato, dill, & frizzed leeks, in a lime butter sauce.</i>	
Shrimp and Grits	\$21.
Blackened Prime Rib	\$23.
Grilled Tuna	\$21.
<i>With lemon vinaigrette and Mediterranean tapenade.</i>	
Fried Chesapeake Oysters	\$20.