

# EAST

## Dinner Menu

### Soups & Starters:

**Lobster Bisque** 7 cup

Classic preparation topped 9 bowl  
with Old Bay whipped cream  
and Lobster Salsa Crostini.

**Soup Du Jour** 5 cup

Made daily, ask your 7 bowl  
server for details.

**Fried Brie** 9

Southern fried wedge served  
with grilled baguette and sour  
apple compote.

**Shrimp & Grits** 9

Sautéed jumbo shrimp served  
atop stone ground white  
cheddar grits and topped with a  
Tasso scallion gravy.

### Salads:

**Blockade Runner Salad** 8

House grown mixed greens  
with grilled onion, grape  
tomatoes, Stilton blue cheese  
and red wine raspberry  
vinaigrette.

**Caesar Salad** 10

Hearts of romaine tossed with  
garlic foccoccia croutons,  
parmesan and house made  
Caesar dressing.

**Grilled Romaine** 10

Lightly oiled and grilled heart  
of romaine, topped with Onions,  
Tomatoes, Roasted Pistachios  
and Red Wine Raspberry  
Vinaigrette.

### Dinner:

**Organic Ashley Farms Frenched Chicken ~24, Petit Plate ~13**

Rosemary garlic marinated, pan roasted with caramelized shallots and Cremini mushrooms, served with potato gratine, vegetable sauté and finished with a Marsalla Demi-glace.

**Local Flounder & Shrimp ~25, Petit Plate ~15**

Bank' channel flounder and jumbo shrimp dusted with seasoned cornmeal breading, lightly fried or broiled served with petit baked potatoes and coleslaw along with cocktail and remoulade sauce.

**Jumbo Lump Crab Stuffed Salmon ~27, Petit Plate ~16**

Jumbo lump crab stuffed salmon lightly bronzed and served with herb, lobster risotto, garlic sautéed spinach and finished with a brandy lobster sauce.

**Jumbo Lump Crab Cakes ~28, Petit Plate ~16**

Sweet blue crab blended with herbs and fresh bread, pan seared, served with herb risotto, vegetable sauté and topped with a citrus beurre blanc.

**Filet Mignon ~38, Petit Plate ~20**

Center cut certified Angus beef tenderloin, pan roasted and served with a Fontina potato gratine, vegetable sauté and finished with a brandy and a green peppercorn Demi-glace.

**Chef's Trio ~39, Chef's Duo~29**

Chef's Trio includes petit filet mignon, pan roasted dayboat scallops and sautéed jumbo shrimp (Choice of scallops or shrimp required for Chef's Duo), served with herb risotto, vegetable sauté and a trio of sauces.

Enhance your meal by adding a jumbo lump crab cake ~9

**Vegan Plate~16**

Petite baby baked potatoes, grilled asparagus, sweet corn & potato hash, sautéed brussel sprouts & roasted peppers, and broccolini