

### \*TUNA NACHOS

Seared sesame seed crusted tuna, atop wonton skins and seaweed salad with sweet teriyaki, red chili and wasabi aiolis 12

### MOM'S SHRIMP GF

With hot bread for dipping\* (GF without bread) 12

### BAIT

Crispy calamari served with pesto cream and Carolyn's marinara 13

### HOT BACK FIN CRAB DIP GF

Topped with bubbly cheese served with a baguette & crudités (GF without bread) 14

### BANGIN' SHRIMP

Popcorn Gulf shrimp and sliced cherry peppers tossed in a spicy sauce 11

### \*MEAT ON A STICK GF

Grilled marinated beef tenderloin chunks with sweet potato fries, house made chimichurri and pickled horseradish red onions 14

### STEAMED SHRIMP GF

1/2 lb. of jumbo pan steamed spiced shrimp with sweet onions and served with mango cocktail sauce 14

### L.F.B.'s CLAMS CASINO (5)

Stuffed with prosciuttini ham, topped with housemade bread crumbs, our garlic butter and crispy bacon 12

### OYSTERS ST. MICHAELS (5)

Topped with back fin crab meat, prosciutto, champagne sauce & toasted pistachios 14

### OYSTERS ON THE HALF GF

Mumford local Salt Shakers 1/2 dozen 14 | dozen 26  
Chesapeake Bay Oysters 1/2 dozen 12 | dozen 23  
Ask about our visiting Oysters MKT

### TOP NECK CLAMS GF

1/2 dozen 9 | dozen 17

### C H U M

cup 7 | bowl 9

### CREAM OF CRAB SOUP

With sherry

### CHEF'S SOUP OF THE DAY

House balsamic romano vinaigrette,

Ken's buttermilk ranch, thousand island, honey mustard or chunky bleu cheese

Add to salads for an additional charge: seared tuna, grilled shrimp, grilled chicken breast, seared scallops, fried chicken tenders, jumbo lump crab cake and/or grilled beef tenderloin

### TERRAPIN FARMS

#### BIG HOUSE SALAD GF

Topped with stilton bleu cheese crumbles 10

#### \*PITTSBURGH STEAK SALAD GF

Grilled tenderloin, caramelized onions, sautéed forest mushrooms, tomatoes, cucumbers and stilton bleu cheese crumbles tossed with A-1 spiked creamy vinaigrette atop crispy skin-on fries 17

#### BIG CAESAR SALAD GF

With house made roasted garlic dressing & croutons topped with Parmigiano Reggiano (GF without croutons) 10

### PALM VALLEY

#### ROASTED BEET SALAD GF

Fresh roasted red and yellow beets atop a herb pesto, garnished with goat cheese, honey, spiced candied pecans and micro beet greens 11

Served with starch and vegetable of the day

Add a side house or Caesar salad to your entrée +4.75  
 Add a crab cake, grilled or fried shrimp, seared sea scallops  
 or broiled lobster tail to your entrée for an additional charge

**\*PAN SEARED MAHI** GF

Topped with two grilled shrimp and lobster butter 29

**SUPER LUMP CRAB CAKE (S)**

Single or Twin, served with island aioli 21 / 32

**16/20 JUMBO SHRIMP** GF

Fried or Grilled (GF with grilled). One half pound, wild caught 28

**BROILED 10-12OZ  
 CANADIAN LOBSTER TAIL** GF

Served with reel hot drawn butter MKT

**FREDDY'S  
 SEAFOOD PASTA** GF

Jumbo shrimp, back fin crab, sea scallops, squash, and tomatoes  
 in a light garlic sauce tossed with pasta (GF w/out pasta) 31

**CHICKEN CHESAPEAKE** GF

Broiled marinated bone in chicken breast with  
 back fin crab, diced tomato, old bay béchamel atop  
 pasta (GF without pasta) 29

**\*BEEF TENDERLOIN**

Roasted garlic rubbed 8 oz center cut, stilton bleu cheese  
 crusted with our house tawny port demi-glace 38

**\*GRILLED PETITE FILET** GF

Topped with caramelized onions and forest mushrooms 30

**\*SURF AND TURF**

5 oz grilled center cut filet served with:

- Broiled 10 - 12 oz lobster tail MKT GF
- Broiled super lump crab cake 42
- Grilled (GF with grilled) or fried shrimp 38 GF

**CHICKEN  
 ROCKEFELLER**

Broiled marinated bone in chicken breast wrapped in prosciutto,  
 stuffed with creamy pecorino romano, spinach, natural smoked  
 bacon and pernod stuffing with a lemon velouté sauce  
 garnished with Parmigiano Reggiano 24

**\*GRILLED TWIN  
 RIBEYE PORK CHOPS** GF

With an apricot horseradish glaze  
 and crispy onions (GF without onions) 26

