

AQUA

LUNCH MENU

FEATURED WINES

WHITES

- St. Hilaire Sparkling...\$8 Bottle...\$30
Rudi Weist Reisling, Germany...\$8 Bottle...\$30
Dipinti Pinot Grigio, Italy...\$8 Bottle...\$30
Dom des Corbillieres Sauvignon Blanc, Loire Valley, France...\$8...\$30
Penfold's Rawson's Retreat Chardonnay, Australia...\$7 Bottle...\$26
Chalone Chardonnay, Monterey...\$8 Bottle...\$30
Macon Charnay, Chardonnay, France...\$9.75...Bottle...\$37
Church Creek Steel Chardonnay, Eastern Shore of VA...\$9...Bottle \$34
Buhler White Zinfandel, Napa Valley...\$6.50...Bottle \$25

REDS

- Penfold's Rawson's Retreat Cabernet Sauvignon, Aust...\$7 Bottle...\$26
Echelon Pinot Noir, France\$8...Bottle...\$30
Leese—Fitch, Cabernet Sauvignon, California ...\$8...Bottle...\$30
Shoo Fly, Shiraz, Australia.....\$8...Bottle.....\$30
Kluge—Albermarle Simply Red, Virginia...\$9 Bottle...\$34

ROSE'

- Grand Cassagne Rose', France...\$7 Bottle...\$26

LITE FARE, SALADS AND SOUPS

Crab and Artichoke Dip 8.50

Served hot with toasted lavosh bread

Thai Fried Shrimp 8.50

Fried Shrimp tossed with sweet chili sauce, served with lime and cilantro

Calamari Fried with Onions and Chilies 7.95

with garlic aioli and roasted tomato sauce

Grilled Mahi Mahi Soft Tacos 8.50

with cabbage salad, pepper jack cheese and salsa fresca

Clams Provencal \$7.95

Local Seaside Clams steamed in white wine, chopped tomatoes, garlic, parsley and julienne vegetables

Oysters Rockefeller \$7.50

Local Seaside Oysters baked with sautéed spinach, bacon and parmesan -panko bread crumbs

Steak Tacos \$8.50

Grilled Flank Steak with sautéed onions and peppers, lettuce and salsa fresca in warmed tortilla

Grilled Asian Chicken Skewers \$6.50

Marinated Chicken strips, grilled and served with Wakame seaweed salad and ginger-soy dipping sauce

Nicoise Salad \$9.50

Mixed Greens, country olives, hard cooked egg, fresh herbs and tomatoes served with marinated grilled tuna

Beet Salad \$6.95

Mixed Greens, sliced roasted beets, crumbled goat's cheese and roasted butternut squash with fresh thyme vinaigrette

Classic Blue Cheese Salad 6.95

crisp wedge of iceberg lettuce with creamy Danish blue cheese dressing, bacon, red onion, crumbled Danish blue cheese and sliced mushrooms

Hearts of Romaine with Creamy Lemon Vinaigrette 6.00

Crisp hearts of romaine tossed with parmesan cheese and a creamy lemon vinaigrette

Add Chicken—2.50 Add Shrimp Skewer—3.50

Grilled Steak Salad 8.50

Grilled sliced flank steak served with lettuce, Danish blue cheese, red onion, tomato, black beans, corn and toasted herb vinaigrette

Bill's Clam Chowder cup 3.25 bowl 4.25

clear broth made with Eastern Shore clams, potatoes, carrots, celery and bacon
also sold by the quart to go

SANDWICHES

Crab Cake Sandwich 12.00

Served on a corn dusted roll with pickle and tomato. Served with cole slaw, remoulade sauce and French fries

Fried Fish Sandwich 8.50

Served on a corn dusted roll with pickle and tomato. Served with cole slaw, remoulade sauce and French fries

Bay Creek Burger 8.95

ground seasoned beef chuck with sharp cheddar cheese, and onions, served with fries

Grilled Open-Faced Tuna Sandwich 9.25

grilled yellowfin tuna stacked with grilled vegetables and roasted pepper pesto and topped with cheese served on grilled focaccia bread, served with Greek pasta salad

Slow-Smoked Barbequed Pork Sandwich 8.50

With house-made sauce, coleslaw and fries

Fried Oyster Po'Boy \$12.00

Local Seaside Fried Oysters on warm hoagie roll with shredded lettuce, sliced tomato and chipotle remoulade, served with sweet potato fries

Cuban Sandwich \$8.95

Pulled Pork, Capicola Ham, Swiss cheese, spicy aioli and pickle chips served warm on a Kaiser roll with sweet potato fries

Roast Beef Sandwich \$8.95

Warmed Roast Beef sandwich with provolone cheese, served on a Kaiser roll with au jus and fries

Turkey BLT \$8.50

Thinly Sliced Turkey on toasted whole wheat with sliced tomato, lettuce, bacon and roasted tomato aioli, served with French fries

Vegetarian Tomato and Mozzarella Wrap \$7.95

Greens, grape tomatoes and Boconccini Mozzarella tossed with balsamic vinaigrette, served in a warm whole wheat wrap with a side of pasta salad

STEAMER ITEMS

All steamer items served with drawn butter, cocktail sauce, and assorted crackers.

Eastern Shore Seaside Oysters
1/2 dozen \$6.25...1dozen \$11.50

Eastern Shore Seaside Clams
1/2 dozen \$6.25... 1 dozen \$11.50

Shrimp—21-25 Count
1/2 pound \$12.50...1 pound \$19.95

Alaskan Snow Crab Legs
1 pound \$15.95