



It is our pleasure to bring you a cuisine of variety that teases every desired taste. In conjunction with the cooler climate, foods should be slightly heartier, with more flavors. Our goal is to offer you the freshest local seafood, meat and produce.

Wines with robust bodies are favored at this time of the year. It all creates a dining experience that has been fashioned especially for your enjoyment by our Executive Chef Derrick Mason. We welcome you to our nostalgic Surf Club Ocean Grille, and to this evening's fare.

## HIGH TIDE

### Roasted Lobster and Crab Chowder \$8

Topped with White Truffle Sea Foam

### Featured Soup of the Week \$6

Chef Inspired Seasonal Soup

### She Crab Dip \$10

Corn Tortilla Chips and Boursin Cheese

 **Fosters- Australia \$4.75**

### Citrus Ahi Tuna Wrap \$10

Lightly Seared Tuna with Bibb Lettuce  
Served with Wakame and Sriracha Aioli

### Oysters Rockefeller \$10

Smoked Bacon, Spinach and Parmesan

**White Hall Viognier - Virginia Glass \$7**

### Wild Coastal Shrimp and Calamari \$10

Fried Golden and served with a Thai Chili Sauce

### Surf Club Fire Wings \$9

Blue-sabi Dressing and Celery

### Grilled Vegetable Antipasti \$9

With Roasted Ripened Goat Cheese

### Pig-n-Peaches \$9

Crispy Pork Tenderloin, Peach BBQ Sauce and Sweet Potato Fries

 **Blue Moon Belgian Style Wheat Ale - Colorado \$5.25**

### Chesapeake Bay Bake \$10

Oysters, Mussels, and Clams topped with Smoked Gouda  
Country Ham and Fresh Sage drizzled with our Bourbon Glaze

## Salads

### Surf Club Salad \$11

Fresh Market Salad of Baby Spinach,  
Strawberries, Pistachios and Goat Cheese

### Trident Caesar \$10

Romaine Hearts, Shaved Parmesan,  
Sun-dried Tomato Croutons

### Odyssey Wedge \$12

We gave our old favorite a face lift!  
Coastal Shrimp, Tomatoes, Red Onions,  
Cucumbers, Anchovies, Capers, Artichokes,  
Hearts of Palm, Olives, Feta

### Field Greens Salad \$7

Cucumbers, Tomatoes,  
Shaved Parmesan and  
Sun-dried Tomato Croutons

### Chicken Wonton Salad \$12

Grilled Chicken, Tomatoes, Cucumber  
Julienne Vegetables, Mango, Cashews  
Kiwi Ginger Vinaigrette

### Tomato and Fresh Mozzarella \$10

Over Baby Iceberg, Fresh Basil and  
topped with Crispy Prosciutto Ham  
Balsamic Pomegranate Reduction

**Add Sautéed Crab, Shrimp or Bay Scallops \$8**



## Surf Club Specialties

### **Signature Lump Crab Cakes \$26**

Served with Winter Rice,  
Grilled Asparagus and Peach Salsa

### **Cedar Planked Wild Salmon \$25**

Over Smoked Gouda Potato Croquette  
and Grilled Asparagus

**White Hall Monticello Chardonnay Virginia \$8**

### **Guinness Battered Shrimp \$26**

Dozen Crispy Shrimp served over a  
Andouille Grit Cake with Cocktail Sauce

### **Grilled Yellow Fin Tuna \$24**

Over a Fresh Mozzarella Winter Vegetable  
Potato Lasagna with a Roasted Tomato

### **Ocean Grille Stuffed Flounder \$28**

Stuffed with Lump Crab, Spinach,  
Mushrooms, Boursin Cheese  
Grilled Corn

**Stella Artois- Belgium \$4.75**

### **Almond Encrusted Mahi Mahi \$24**

Served with a Duo of Golden and  
Red Beet Purees with Mashed Potato  
And sautéed Vegetables

**Twin Islands Sav Blanc- New Zealand \$ 7**

### **Surf Club Seafood Enchilada \$34**

Shrimp, Scallops, Crab, Tuna  
Peppers, Onions and Spanish Rice  
Topped with Cheddar Jack Cheese  
And Roasted Corn Salsa

### **Grilled Chicken Aegean \$17**

Citrus Seasoned with Sautéed Spinach,  
Artichokes, Olives, Tomatoes & Mushrooms

### **Private Reserve Filet Mignon \$32**

Accented with a Garlic & Cioppolini Glaze  
and a Smoked Gouda Potato Croquette

**Kendall-Jackson Cab Sav- California \$9.50**

### **Char-Grilled Angus Ribeye \$28**

Yukon Gold Mashed Potato, Onion Hay Stack  
and Sautéed Vegetables

### **Glazed Baby Back Ribs \$24**

Bourbon Glazed with Pumpkin Seeds  
Yukon Gold Mash Potatoes  
Sautéed Vegetables

### **Broiled Lobster Tail & Flat Iron Steak \$34**

Yukon Gold Mashed Potatoes  
and Grilled Asparagus

### **Grilled Flat Iron Steak \$18**

Accented with a Garlic & Cioppolini Glaze  
Sautéed Vegetable & Yukon Mash

**Main Street Merlot - California \$7**

### **Golden Fried Pork Chops \$18**

Served with Cheddar Mash,  
Grilled Corn on the Cob and  
Mixed Vegetables

## **Chesapeake Bay Seafood Feast \$39**

Your Choice of today's Fresh Catch PLUS our Signature Broiled Lump Crab Cake,  
Guinness Fried Shrimp, Broiled Sea Scallops and Oysters Rockefeller  
Served with Grilled Asparagus, Cocktail Sauce and Scampi Butter

**Add a Lobster Tail \$12**

## **Pasta**

### **Grilled Vegetable Primavera \$16**

Lightly tossed in Chardonnay, Garlic,  
Herbs and Extra Virgin Olive Oil

### **Garlic & Herb Shrimp Scampi \$24**

Tossed with Sun-dried Tomatoes, Spinach  
and Mushrooms over Linguine

## **Add Sautéed Crab, Shrimp or Bay Scallops \$8**

\$6 split plate charge. 20% Gratuity included for parties of six or more. No separate checks for parties of eight or more.

Our Chicken is all natural and has no antibiotics, hormones or preservatives.

\*Consuming Raw or Undercooked food increases your chances of food borne illness.