



Roasted Lobster and Crab Chowder \$8
Topped with White Truffle Sea Foam

Featured Soup of the Week \$6
Chef Inspired Seasonal Soup

Surf Club Fire Wings \$9
Blue-sabi Dressing and Celery

Citrus Ahi Tuna Wrap \$10
Lightly Seared Tuna with Bibb Lettuce
Served with Wakame and Sriracha Aioli

She Crab Dip \$10
Grilled Rosemary Flat Bread and
Chesapeake Bay Crab Butter

Wild Coastal Shrimp and Calamari \$10
Fried Golden and served with a Thai Chili Sauce

Salad

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

Sandwiches served with your choice "Old Bay" French Fries, Marinated Cucumber Salad or Side Salad.

57 Steak & Cheese \$12
Peppers, Onions, & Provolone
Toasted Hoagie roll

Tuna Jambalaya Quesadilla \$11
Andouille, Corn Salsa, Cheddar-Jack
Cheese and Red Chili Sour Cream

Lump Crab Cake \$15
With our Fried Green Tomato
and a Horseradish Tartar.

Grilled Portabella \$9
Grilled Peppers, Provolone
Caramelized Onion,
Tomato Pesto

Grilled Chicken Cuban \$10
Served on Cuban Bread
with Swiss Cheese, Mustard
Pickles

Grilled Turkey Panini \$12
Smoked Turkey, Spinach
Tomatoes, Pears, Bacon
and Ranch

Oyster or Shrimp Po Boy \$12
Lettuce, Tomato, Onion, and
Horseradish Tartar on a

Angus Steak Burger \$10
add Cheese and Bacon \$1
Served on a Kaiser

Salmon or Tuna Sandwich \$13
Topped with Cucumber Salad
and Boursin Cheese

The "Reel" Deal Two Course \$9
A Very Pleasing Two-Course Seafood Inspiration Prepared Each Day
by Our Chef and His Culinary Team

Grilled Chicken Aegean \$11
Citrus seasoned with Sautéed Spinach,
Artichokes, Olives, Tomatoes & Mushrooms

Ocean Grille Salmon \$14
Served with Cous Cous Grilled Asparagus
and a Fresh Cherry Tomato Cucumber Salad

Signature Lump Crab Cake \$17
Served with Summer Rice Pilaf
Grilled Asparagus and Peach Salsa

Creole Shrimp & Grits \$13
Blackened Shrimp over Cheddar-Jack Grits
with Bell Peppers, Onions and Bacon

\$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