

Soups & Starters

Soup of the Day MP

GF **Cream of Crab** 6/9

Spring Chicken & Dumpling 6/9

Heirloom Tomato Tart 10

Puff Pastry, Sweet Onions, Baby Arugula, Frisse, Burrata Cheese, Basil Pesto & Balsamic Reduction

Town Dock Calamari 12

Lightly Fried with Banana Peppers, Sweet & Sour Dipping Sauce, Chipotle Aioli & Grilled Lemon

GF **Beef Carpaccio** 10

Shaved Beef Tenderloin, Radishes, Baby Arugula, Parmesan, Fennel, Pinenuts, Grilled Bread, Herb & Black Pepper Buttermilk Dressing

Colossal Popcorn Crab 15

Lightly Fried, Old Bay Remoulade & Lemon

Tuna Tartar 14

Ahi Tuna, Avocado, Pickled Ginger, Scallion, Cilantro, Seaweed, Kimchi, Soy Vinaigrette & Flax Seed Lavash Crackers

Oyster Bar

Your Choice 14

GF **On the Half**

Cocktail Sauce & Mignonette

GF **Rockefeller**

Onions, Bacon, Spinach, Hollandaise Sauce

Fried

Old Bay Remoulade & Apple Slaw

Salads

Add Salmon 8, Grilled Chicken 7, Fried Oysters 8, Grilled Shrimp 7, or Crab Cake 15

GF **Baby Spinach & Berry** 7/10

Strawberries, Blueberries, Blackberries, Candied Pecans, Oranges, Goats' Cheese, Raspberry Vinaigrette

GF **Clubhouse Wedge** 7/10

Iceberg Lettuce, Grilled Red Onions, Heirloom Tomatoes, Bacon & Buttermilk Blue Cheese Dressing

GF **Prosciutto and Grilled Asparagus** 7/10

Shaved Fennel, Baby Arugula, Radishes, Almonds, Parmesan, Egg & Lemon Vinaigrette

Chef's Favorites

Add Caesar, TCC House or Harvest Salad 4.5

Garlic & Herb Shrimp Scampi 18

Sautéed Buttery Garlic & Herb Shrimp, White Wine, Lemon over Angel Hair Pasta

Spring Pasta Bowl 15/22

Angel Hair Pasta with Asparagus, Fresh Peas, Garlic, Green Beans, Baby Spinach, Heirloom Tomatoes, Lemon & Parmesan

Lemon & Thyme Roasted Chicken Breast 18

Potato Gnocchi, Green Beans, Baby Carrots & Natural Pan Sauce

GF **Spicy Salmon Cakes** 15

Oven Roasted Salmon with Potato Rosti, Green Onions, Herbs, Capers, Baby Carrots, Fresh Peas & Green Goddess Sour Cream

Fried Green Tomatoes 17

Buttermilk Fried Green Tomatoes with Jumbo Lump Crab Salad, Pork Belly, Baby Arugula, Pimento Cheese, Fennel & Citrus Aioli

GF * **Grilled Skirt Steak** 22

Teriyaki Glazed Steak over Stir Fried Rice, Bell Peppers, Carrots, Tomatoes & Herb Chimichurri Sauce

From the Land

Served Your Choice of Caesar, TCC House or Harvest Salad
and **Choice of Two Sides**
All selections below are Gluten Free

- * **6 oz or 8 oz Prime Beef Filet** 28/35
- * **12 oz Prime NY Strip** 35
- * **16 oz Prime Ribeye** 38
- * **12 oz Pork Chop** 25
- * **Oven Roasted Rack of Lamb** 25/37

From the Sea

Served Your Choice of Caesar, TCC House or Harvest Salad
and **Choice of Two Sides**
All selections below are Gluten Free

- Maryland Crab Cake** 23/35
- Maine Lobster** 25/38
- * **Pan Seared Day Boat Scallops** 23/35
- * **Wild Salmon** 25

Choice of Two Sides with Above

All selections below are Gluten Free

- Baked Potato with Sour Cream, Chives,
Bacon & Cheese
- Loaded Mash Potatoes
- Crispy Onion Rings
- Creamed Spinach
- Roasted Brussel's Sprouts with Bacon
- Grilled Asparagus
- Seasonal Vegetables

Entrees

Served Your Choice of Caesar,
TCC House or Harvest Salad

GF Alaskan Halibut

32

Herb Baked Wild Halibut with Pea, Ham
& Leek Risotto, Heirloom Tomato Jam &
Fennel, Frisse & Baby Arugula Salad

Beef Short Rib

27

Slow Braised Beef Short Rib with
Roasted Garlic Mash Potatoes, Grilled
Asparagus, Crispy Onions & Natural Jus

GF * Pan-seared Maple Leaf Duck Breast

27

Maple Glazed Duck with Shaved
Brussel's Sprouts, Apple, Bacon, Onion
(Sauerkraut) Baby Carrots, Green Beans
& Orange Fig Jus

Crab and Lobster Raviolis

18/25

House Made Raviolis with Sautéed
Asparagus, Fennel & Heirloom
Tomatoes, Fresh Herbs & Seafood
Mornay Sauce

GF *Gluten Free*

Please ask your Server for our
Vegetarian Dish Selections

* Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your
risk of food borne illnesses.