

## GLUTEN FREE MENU

*( no soy can be served) \*SASHIMI*  
sashimi with seaweed salad, wasabi, and ginger  
big eye tuna 6.00      hamachi 5.50      king salmon 6.00  
au'lepe 6.00      ahi tuna 5.00      white tuna 5.00

**scallop & poblano ceviche** 8.95

**scarlet snapper ceviche** 7.95

**maryland crab soup** 6.95

**chesapeake "old bay" shrimp boil** 13.95  
*(no cocktail sauce)*

**lobster salad & boston bibb**  
ripe tomato & avocado 19.95

**seasonal greens salad**  
granny smith apples, gruyere cheese, toasted  
hazelnuts, cider vinaigrette 8.95

**steamed littleneck clams or mussels**  
white wine, garlic, lemon 11.95

**sherry steamed littleneck clams or  
mussels**

garlic, tomato, almonds, green onion 12.95

**cajun seared rainbow trout**  
crawfish tasso ham sauté, wild pecan rice,  
haricots verts, beurre blanc 24.95

**lobster cioppino**  
maine lobster in a shellfish broth,  
mussels, shrimp 34.95

**lobster in the rough** boiled whole maine  
lobster,  
today's market price:  
1 lb. 29.95    1½ lb. 36.95    2½lb. 58.95

*please ask your server what daily gluten free  
specials our chef has to offer*