DINNER MENU

STARTERS

CLIDIAID	COCKTAIL
STILLIVIE	

6 chilled jumbo shrimp, cocktail sauce 14

CRAB BITES

6 mini crab cakes served Dunes Manor style, served with spicy mayo 13

CORKSCREW CALAMARI

crisp buttermilk battered calamari with spicy mayo 12

MILTON'S CRAB DIP

Creamy blend of crab and cheese 14

MINI BRIE

Seasonal fresh fruit, toasted walnuts, organic honey and gourmet crackers 13

FLAT BREAD

Lavash style, tomato sauce & melted mozzarella 9

SOUPS

MARYLAND CRAB 8

FRENCH ONION 9

SOUP OF THE DAY 8

SALADS

SUMMER SPINACH

fresh spinach, strawberry, bleu cheese crumbles, red onion and warm bacon dressing 11

CLASSIC CAESAR

chopped romaine, shaved parmesan, croutons, caesar dressing 9

LAND & SEA TRIO

field greens topped with tuna, shrimp and chicken salads 14

ENTREES

all entrees include a choice of two sides

MILTON'S CRAB CAKES

handmade local crab cake, tartar sauce, fresh lemon Single 19 Twin 36

CHESAPEAKE BAY ROCK FISH

pan seared rock fish 29

FILET MIGNON

grilled 80z. tender center cut filet mignon prepared to your liking 32

NEW YORK STRIP STEAK

grilled 120z. hand cut rib-eye steak prepared to your liking 33

STEAK FRITES

grilled 80z. hanger steak over hand cut fries topped with a house made demi-glace 22

DUNES SEAFOOD PLATTER

three jumbo scallops, three jumbo shrimp, one crab cake, and a rock fish filet, all broiled 32

PORK CHOP

center cut boneless pork chop, topped with smoked apple chutney 22

FRENCH STYLE BONELESS HALF CHICKEN

seared boneless half chicken served with risotto, grilled asparagus and a mushroom au jus 20

PENNE PRIMAVERA

penne pasta tossed with spring vegetables, fresh herbs, olive oil, and parmigiano-reggiano cheese 19

MAKE IT A "SURF & TURF" OR A "SURF & SURF"

Grilled Shrimp Skewer for | 10 Broiled Crab Cake for | 16

SIDES

FRENCH FRIES, SWEET POTATO FRIES, BAKED IDAHO POTATO, RICE, VEGETABLE DU JOUR