

28 SOUTH DINNER

APPETIZERS

Calamari 14

Flash fried and served with warm marinara.

Blue Crab Won Tons 16

Generously stuffed with our signature crab cake mix. Fried golden brown, Sweet Chili Sauce.

Mussels 14

Sautéed with shallot & white wine butter sauce. Served with toast points.

Lamb Lollipops 14

Pan seared and served with an onion mustard jam.

Fireball Shrimp 12

Breaded fried shrimp tossed in our house made fireball sauce.

Wings 14

Fried to perfection. Tossed in choice of Honey Hot, Sriracha Buffalo, Maple Mustard, BBQ, Sweet Chili or Old Bay. House made ranch dressing. Boneless add \$2.

Handcut Fries 8

House seasoning, Sriracha aioli.

Brussel Sprouts 12

A basket of our signature fried Brussel sprouts.

SOUP AND SALAD

Buffalo Chicken Salad 14

Chopped romaine, fried chicken tossed in buffalo sauce, tomato, onion, cucumber & bleu cheese. Served with vinaigrette dressing.

Grilled Romaine 12

Caesar, croutons, parmesan & cracked black pepper.

Fig & Beet Salad 12

Arugula, roasted beets, brussel sprouts, bacon, goat cheese & maple fig dressing.

Cream of Crab Soup 8



PASTA

All pastas served with side salad & roll.

Spaghetti Pomodoro 15

Simple and delicious, with house-made tomato-basil marinara, drizzled with Tuscan olive oil

Puttanesca 18

Artichokes, olives, tomatoes, mushrooms, capers, pepperoncini, romano & chili oil over spaghetti.

Fettuccine Alfredo 18

Fettuccine tossed with tender roast chicken in a rich cream sauce

Seafood Macaroni 23

Crab & shrimp with orecchiette pasta in a rich gruyere cheese sauce.

Truffle 21

Rich truffle infused cheese sauce served with orecchiette. Romano cheese.

Autumn 19

Grilled chicken, pancetta, butternut squash & roasted garlic cream sauce. served over fettuccini.

Basket of Rolls 5

Add-Ons

Add Chicken 7

Add Shrimp 9

Add Crab 14

Pizza

Honey Pepperoni & Ricotta 14
Red sauce, mozzarella, ricotta, honey drizzle & red pepper flakes.

Mediterranean 15
Mozzarella, spinach, roasted tomatoes, olives, pickled red onion, fire roasted artichoke, feta, balsamic drizzle.

Pizza Blanco 12
White sauce, three cheese blend. Add Crab & Shrimp 9

Shenandoah 15
Red sauce, mozzarella, andouille, pancetta & pepperoni.

BURGERS

The Chesapeake 19
full size crab cake & muenster cheese.

The Plain Jane 15
grilled to your desire with American cheese, lettuce, tomato & pickle.

Impossible Burger 16
Plant based patty, topped with lettuce & tomato

The Cali 17
Muenster, avocado, arugula, tomato & serrano lime sauce.

The Farmer 16
American cheese, fried egg, bacon, lettuce & tomato.

The Forager 17
Gruyere, mushrooms, & truffle aioli.

ENTREES

Crab Cakes 29
Jumbo lump crab cakes. Served with roasted potatoes & vegetable mélange.

Chesapeake Risotto 27
Pan seared chicken breast topped with our crab cake. Finished with old bay gravy on a bacon infused risotto.

Petite Filet 27
Grilled to your desire, tarragon infused veal reduction. Served with risotto & green beans. Add Shrimp 9 Add Crab Cake 14

Cranberry Port Duck 29
Pan seared duck breast, savory whipped sweet potato & broccolini. Finished with port infused cranberry chutney.

Orange Roughy Bowl 23
Blackened roughy, arugula, cauliflower rice, fire roasted heirloom tomatoes, avocado, squash, Pickled red onion. Finished with apple cider vinaigrette & chili oil.

Shrimp Risotto 23
Creamy Arborio rice slow-cooked with prawns, asparagus, and heirloom tomato.

Lamb Gremolata 31
Gremolata encrusted lamb loin finished with a smoked apple demi glace. served over savory whipped sweet potatoes & broccolini.

New York Strip 27
Herb marinated 12 oz strip steak grilled to your desire. finished with veal reduction with roasted potatoes & asparagus. Add Shrimp 9 Crab Cake 14

Orange Roughy 27
In a zesty lemon butter over risotto. Garnished with fried capers.

Hanger Steak Frites 29
Grilled hanger steak served over hand cut fries with truffle aioli.