



SBY RESTAURANT WEEK

Lunch (\$10)

CRAB CAKE SLIDERS

A trio of mini crab cake sandwiches, broiled & topped with melted American cheese.

JERK CHICKEN WRAP

Caribbean jerk chicken served with lettuce, tomato, onions and shredded cheese with honey mustard dressing.

FARMHOUSE BURGER

Fried egg, bacon and cheddar cheese.

BUFFALO CHICKEN PIZZA

One of a kind delicious!

BREW'S CHOP SALAD

Romaine, diced chicken, tomatoes, chopped bacon, crumbled bleu cheese, corn and green apples served with a creamy balsamic.

*All served with choice of side dish.





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Dinner (\$30)

First Course (Choice of One)

BACON WRAPPED SCALLOPS

Fresh sea scallops wrapped in bacon and broiled in a zesty orange sauce.

OYSTERS ROCKEFELLER

Local Chincoteague oysters baked and then topped with sautéed spinach, garlic, onions, tomatoes, bacon and melted parmesan cheese.

CRAB NACHOS

Nachos smothered in our homemade crab dip and topped with tomatoes, corn, red onion, shredded cheddar jack cheese and served with mild salsa and sour cream.

COCONUT SHRIMP

Coconut breaded and served with a Mandarin dipping sauce.

BLEU CHEESE WALNUT SALAD

Romaine with crumbled bleu cheese, red onion, tomatoes and honey maple walnuts served with a creamy balsamic.

SOUP

Maryland Crab, French Onion, Chili or Cream of Crab

Second Course (Choice of One)

MARYLAND CRAB CAKE

Jumbo lump served broiled or fried with tartar sauce.

PRIME RIB

House Cut (12 oz.) Slow roasted Certified Angus smothered in Au Jus.

SEAFOOD ALFREDO

Jumbo Shrimp and Sea Scallops over penne pasta tossed in Alfredo sauce.

BARBECUE BABY BACK RIBS

Slow roasted and finished with our homemade BBQ.

BLACKENED STUFFED ROCKFISH

Fresh fillet of wild rock blackened and stuffed with jumbo lump crab imperial.

BOURBON NEW YORK STRIP

Charbroiled and topped with a bourbon glaze, sautéed onions and peppers.

SOUTHERN STYLE TILAPIA

Pan-fried parmesan encrusted tilapia topped with 3 jumbo Louisiana style BBQ shrimp.

*All served with choice of side dish as well as our homemade breads and muffins

Third Course (Choice of One)**CHOCOLATE HEAVEN**

A Chocolate lover's dream. Chocolate cookie crust with a creamy chocolate mousse, covered in a chocolate ganache.

SMITH ISLAND COCONUT CAKE

Straight from the island to your plate!

VERY CHERRY CHEESECAKE

A spectacular combination in one all-American cheesecake.





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Brunch \$10

EGGS NEPTUNE

Two poached eggs over jumbo lump crab imperial on toasted English muffins, topped with hollandaise sauce.

SEAFOOD OMELETTE

Sautéed shrimp, crab meat, mushrooms, and tomatoes with melted cheeses.

THE BIG RIVER

2 eggs your way, 2 pancakes, bacon and sausage.

EGGS BENEDICT

Two poached eggs over Canadian style ham on tasted English muffins, topped with hollandaise sauce.

FRENCH TOAST

Homemade French "Texas" toast served with choice of ham, sausage or bacon.

*All served with choice of side dish as well as our homemade breads, muffins and apple turnovers.

