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## APPETIZERS

### **\* Truffle Beef Tips \***

Truffle Oil Marinated Beef Tips Topped with  
Mozzarella & Parmesan Cheese Served Fondue Style 15

### **Spinach Artichoke Dip**

A Delicate Mix of Cream Cheese, Spinach,  
Artichoke Hearts, Parmesan and Mozzarella Cheese  
Served with Sliced French bread 14

### **Seared Ahi Tuna \***

Seared Sashimi AAA Grade Tuna Filet, Seaweed Salad  
Served with a Wasabi Ponzu Aioli 15

### **Crab Rolls**

A mixture of Crab Meat, Vegetables and Rice Noodles Wrapped  
in a Delicate Shell and Fried to a Golden Brown  
Served with our House Asian Vinaigrette 14

### **Prawn Prosciutto \***

Four Grilled Prawns wrapped with Green Apple and Prosciutto  
Served with a Szechwan Dipping Sauce 14

### **Calamari**

Golden Fried Calamari topped with our Sweet Chili Aioli served with Asian Green Onion Sauce 15

### **Maryland Crab Cakes**

Our Gourmet Crab Cakes Oven Roasted and topped with a Spicy Remoulade 17

### **Gouda Mac & Cheese**

Cavatappi noodles tossed with a creamy Gouda Cheese Sauce 12

**\*Gluten Free**

## LAND LOVERS

### **Includes:**

Fresh Garden Salad/Seasonal Vegetables

Choice of: Wasabi Mashed Potatoes/ Mashed Sweet Potatoes/White Rice/Potato Pancake  
(Substitute Gouda Mac & Cheese as a side for 4)

**\* Black & Blue Rib eye \*** 12 OZ 33  
12 oz Blackened Rib eye Finished with a Blue Cheese Sauce

**New York Strip \***  
12 oz grilled New York Strip Finished  
With Bacon Herb Butter 12oz 29

**Filet Mignon \***  
8oz grilled Filet Mignon finished with a  
Port Wine Reduction 8oz 36

**Bone in Rib eye**  
16oz Grilled **CAB** Bone in Rib eye 16oz Market  
Finished with Mushroom and Onion Smothered in our house steak Sauce

**Eastern European Tenderloins \***  
Marinated tenderloin Grilled and  
Finished with a Red Wine Reduction 10oz 29

**\*Coconut-Lime Chicken**  
Pan-fried Coconut-Lime Crusted Tender Chicken Breast, Topped with our Basil Cream Sauce 23

**Austyn's Chicken**  
Battered Boneless Chicken Breast and Vegetables  
Stir-Fried in our Chef's Special Sauce 23

**Roasted Duck**  
Oven Roasted Duck Breast Served with our Gourmet Plum Wine Sauce 26

**Rack of Lamb \***  
Decadent Cut of Rack of Lamb, Grilled and topped with a Raspberry Chambord Sauce 29

**\*Gluten Free**

Add to Any Entrée: \*Cajun-Spiced Lobster Tail 26 \*Maryland Style Crab Cake 17

## OCEAN LOVERS

### **Includes:**

*Fresh Garden Salad/Seasonal Vegetables*

*Choice of: Wasabi Mashed Potatoes/ Mashed Sweet Potatoes/White Rice/Potato Pancake  
(Substitute Gouda Mac & Cheese as a side for 4)*

### **Ocean Feast**

Baked Cajun-Spiced Maine Lobster Tail paired with a Maryland Crab Cake  
Topped with a Spicy Remoulade 39

### **Austyn's Ahi Tuna**

Seared Sashimi Grade Ahi Tuna, served with a Wasabi Ponzu Aioli.  
Chef's recommended temperature is rare to medium rare 26

### **Szechwan Shrimp and Scallops \***

Sautéed Shrimp, Scallops and Vegetables tossed with a  
Spicy Szechwan Remoulade 25

### **Teriyaki Salmon**

Grilled 8 oz. Filet of Salmon served with our House Teriyaki Sauce  
Topped with Sesame Seeds 26

### **Teriyaki Scallops**

Battered and Fried Sea Scallops Topped with Teriyaki Sauce and Sesame Seeds 26

### **Maryland Crab Cakes**

Our Gourmet Crab Cakes Oven Roasted and topped with a Spicy Remoulade 29

### **Mediterranean Shrimp \***

Sautéed Shrimp, Tomatoes, Mushrooms, Olives, Artichoke Hearts  
and Spinach, tossed in a Basil Infused Olive Oil. Finished with Feta Cheese 25

### **\* Blackened Mahi-Mahi \* 26**

Blackened Mahi-Mahi Filet topped with our Basil Cream Sauce

### **\*Gluten Free**

**Add to Any Entrée:** \*Cajun-Spiced Lobster Tail 26 \*Maryland Style Crab Cake 17

## PASTAS

Add: Chicken/8 Salmon, Shrimp, Tuna, or Steak/10

### **Thai Style Pasta**

Fettuccini and Mixed Vegetables tossed in our Spicy Herb Sauce.  
Topped with our Thai Peanut Sauce, Chopped Peanuts  
and Topped with Parmesan Cheese 17

### **Fettuccine Alfredo**

Broccoli, Mushrooms and Carrots tossed with Fettuccine  
In our Delicious Alfredo Sauce and Topped with Parmesan Cheese 17

### **Pasta Mediterranean**

Linguine tossed with Tomatoes, Mushrooms, Olives, Artichoke Hearts  
and Spinach in an Olive & Basil Oil, then finished with Feta Cheese 17

### **Seafood Portofino**

Lobster, Shrimp, Sea Scallops, Mussels, Olives,  
Fresh Tomatoes and Broccoli over Linguine.  
Tossed in a White Wine Cream Sauce and Topped with Parmesan Cheese 35

## SALADS AND SOUP

Add: Chicken/8 Salmon, Shrimp, Tuna or Steak/10

### **Thai Salad**

Mixed Greens, Cucumbers, Carrots, Red Onions and our Thai Peanut Sauce.  
Served with our House Asian Vinaigrette 13

### **The Wedge Salad \***

Wedge of Iceberg Lettuce, Onion, Tomato, Cucumbers, Bacon,  
Bleu Cheese Crumbles and Bleu Cheese Dressing 14 1/2-Size/ 11

### **CAESAR SALAD**

A STEAKHOUSE CLASSIC 13  
Chopped Roman Lettuces, Croutons, Parmesan Cheeses Tossed in a Creamy Caesar  
(Anchovy Available)

### **Spicy Shrimp Soup**

Fresh Shrimp Broth, Lemon Grass, Thai Chill, Coconut Milk, Lime Juice  
Fresh Vegetables and Shrimp

### **Soup of the Day**

Please ask server for SOTD

18% Gratuity will be added to parties of 6 or more