



APPETIZERS

Truffle Beef Tips 17

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

Spinach Artichoke Dip 16

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

*** Seared Ahi Tuna * 16**

Seared Sashimi AAA Grade Tuna Filet, Seaweed Salad
Served with Wasabi Ponzu Aioli and seaweed salad

Crab Rolls 16

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

*** Prawn Prosciutto * 16**

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

Coconut Chicken 16

Tender Chicken Breast Breaded with Coconut Flakes and Fried
to a Golden Brown. Served with Sweet Chili Aioli

***Gluten Free**

20% Gratuity will be added to parties of 6 or more

Consuming Raw or Undercooked Food May Increase Your Risk of Foodborne Illness

2.9% SERVICE CHARGE FOR CREDIT CARD PAYMENTS

LAND LOVERS

Includes Two Sides:

*Seasonal Vegetables/Wasabi Mashed Potatoes/
Mashed Sweet Potatoes/White Rice/Potato Pancake
(Substitute Gouda Mac & Cheese as a side for 5)*

*** Filet Mignon * 39**

8oz grilled Filet Mignon finished with a
Peppercorn, Red Wine Demi

*** Bone in Ribeye * Market Price**

16oz Grilled CAB Bone in Rib eye
Finished with Sautéed Mushroom and Onion and Choice of Sauce
(Peppercorn, Red Wine Demi / Blue Cheese Sauce / Truffle Cream / House Steak Sauce)

***Black and Blue Ribeye * 38**

13 oz Blackened Ribeye Finished with a Blue Cheese Sauce

*** Eastern European Tenderloins * 33**

10oz Marinated tenderloin Grilled and
Finished with a Peppercorn Demi

Mongolian Steak 33

Sliced Beef Tenderloin Sautéed with Fresh Vegetables
Finished in our Chef's Special Sauce

***Coconut Chicken* 28**

Pan-Fried Tender Organic Chicken Breast, Topped with Tossed Coconut and Basil Cream Sauce

Austyn's Chicken 28

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

*** Roasted Duck * 30**

Oven Roasted Duck Breast Served with our Gourmet Plum Wine Sauce

***Berkshire Pork Chop * 34**

10 oz Decadent Cut of Bone in Pork Chop. Grilled and topped with Bacon Jam
(Chef's Recommended Temperature / Medium)

*** Gluten Free**

Add to Any Entrée: Maryland Style Crab Cake 17

OCEAN LOVERS

Includes Two Sides:

*Seasonal Vegetables/ Wasabi Mashed Potatoes/
Mashed Sweet Potatoes/White Rice/Potato Pancake
(Substitute Gouda Mac & Cheese as a side for 5)*

Ocean Delight 39

Baked Crab Cake Crusted Red Fish Filet served with our Spicy Remoulade

*** Austyn's Ahi Tuna * 30**

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

*** Szechwan Shrimp and Scallops * 30**

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

Teriyaki Salmon 29

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

*** Teriyaki Scallops * 32**

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

Maryland Crab Cakes 34

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

*** Mediterranean Shrimp * 29**

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

*** Basil Mahi * 30**

Blackened Mahi-Mahi Filet topped with our Basil Cream Sauce

***Gluten Free**

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PASTAS

Add: Chicken/**9** Salmon, Shrimp, Tuna, or Steak/**12**

Thai Style Pasta 20

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

Fettuccine Alfredo 20

Mushrooms and Carrots tossed with Fettuccine.
In our Delicious Alfredo Sauce and Topped with Parmesan Cheese

Pasta Mediterranean 20

Campanelle Pasta tossed with Tomatoes, Mushrooms, and Fresh Spinach in
an Olive & Basil Oil and Topped with Feta Cheese

Tuscan Pasta 35

Campanelle Pasta tossed with Shrimp, Salmon Filet, Prosciutto, Fresh Tomatoes and
Fresh Spinach in White Wine, Basil Cream / Finished with Parmesan Cheese

SALADS AND SOUP

Add: Chicken/**9** Salmon, Shrimp, Tuna or Steak/**12**

Caprese Salad 17

Fresh Italian Salad Featuring Fresh Mozzarella, Tomato's, Sweet Basil, Olive Oil and Balsamic Glaze

Thai Salad 16

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

The Wedge Salad * 17 ½ 12

Wedge of Iceberg Lettuce, Onion, Tomato, Cucumbers, Bacon,
Bleu Cheese Crumbles and Bleu Cheese Dressing

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