

Sample Menu

Items & prices are subject to change.

STARTERS & SOUPS

NEW ORLEANS SHRIMP 9.99
CRISPY, TOSSED IN A SPICY CREAM SAUCE

BLUE CRAB BISQUE
CUP 6.59 BOWL 7.99
add a cup of soup to
any entree 4.59

OYSTERS ON THE HALF SHELL*
2.89 EA. (INQUIRE ABOUT TODAY'S OYSTER SELECTION)

MARYLAND-STYLE CRAB CAKES LEMON TARTAR SAUCE 12.99

CRISPY CALAMARI WITH CHILIES* 10.99
TENDER CALAMARI TOSSED IN A THAI SWEET HOT CHILI SAUCE

BUFFALO CHICKEN FONDUE WITH TORTILLA CHIPS 11.99

SESAME SEARED AHI TUNA* 12.59
PAN-SEARED RARE, WASABI, PICKLED GINGER

SHRIMP COCKTAIL A BLAKE'S CLASSIC WITH COCKTAIL SAUCE 10.59

MUSSELS HERB BUTTER, TOMATOES, GARLIC, WHITE WINE 9.59

WOOD-GRILLED FISH*

SERVED WITH SEASONAL VEGETABLES & HERB SMASHED POTATOES

CHILEAN SEA BASS 29.59 22.59 SMALL **LONG FIN TILAPIA, COSTA RICA** 17.99

WILD GROUPER 28.59 21.59 SMALL **WILD SALMON, ALASKA** 22.99

CANADIAN SALMON 18.59 14.59 SMALL **SHRIMP & SCALLOPS, GEORGES BANK** 18.99

RAINBOW TROUT, IDAHO 17.99 **LOBSTER TAIL 9OZ, CANADA** 32.59

SNAPPER, THAILAND 23.59 **WALLEYE, CANADA** 22.59

FEATURED SAUCES

LEMON-LIME BUTTER SAUCE • TROPICAL SALSA •
TOMATO LIME HERB GARLIC SAUCE • ASIAN, SWEET CHILI SOY GLAZE •
LUMP CRABMEAT/BEARNAISE ADD 6.59

CLASSICS

BLAKE'S CHICKEN 16.59
CRISPY ROMANO CHICKEN, WHITE WINE, GARLIC LEMON AND CAPERS,
HERB SMASHED POTATOES, FRESH SEASONAL VEGETABLES

MARYLAND CRAB CAKES 23.99
SCALLOPED POTATOES, FRESH SEASONAL VEGETABLES, LEMON TARTAR SAUCE

FISH 'N' CHIPS 16.99
CRISPY FRESH GROUPER, FRENCH FRIES,
COLESLAW, TRADITIONAL TARTAR SAUCE

BROILED SEAFOOD PLATTER 21.99
CHEF'S CHOICE OF FRESH DAILY FISH & SHELLFISH, WHITE WINE LEMON
BUTTER, HERB SMASHED POTATOES & FRESH SEASONAL VEGETABLES

SLOW ROASTED WOOD-GRILLED CHICKEN 15.99
HERB-ROASTED 1/2 CHICKEN FINISHED OVER A WOOD GRILL WITH A SWEET LEMON
BUTTER SAUCE, HERB SMASHED POTATOES, FRESH SEASONAL VEGETABLES

SHRIMP & PASTA 17.99
SAUTEED SHRIMP, GARLIC, MUSHROOMS, TOMATO, SPINACH, LINGUINE WITH
A LOBSTER BUTTER SAUCE

CRABCAKE & SIRLOIN 20.99
TOP SIRLOIN 6OZ, WITH A CHOICE OF A MARYLAND CRABCAKE OR SHRIMP SCAMPI
SERVED WITH FRESH SEASONAL VEGETABLES AND HERB SMASHED POTATOES
UPGRADE TO A 6OZ FILET MIGNON 8.00

WOOD-GRILLED DOUBLE-CUT PORK CHOP 16oz 19.79
THICK-CUT, MARINATED IN HOUSE, MAPLE-GLAZED, BOURBON APPLE CHUTNEY,
HERB SMASHED POTATOES, FRESH SEASONAL VEGETABLES

TONIGHT'S FEATURES

SPINACH, BACON, BLEU CHEESE COSTA RICAN TILAPIA 19.99
SAUTEED SPINACH, CRISPY BACON, BLEU CHEESE SAUCE

LOBSTER & SHRIMP STUFFED PACIFIC COD 19.59
OVEN-BAKED, PAN-ROASTED ASPARAGUS, LEMON HOLLANDAISE SAUCE

SURF & SURF 31.59
5OZ LOBSTER TAIL, MARYLAND CRAB CAKE & SAUTEED SHRIMP SCAMPI,
FRESH SEASONAL VEGETABLES

GRILLED STEAKS

OUR WOOD-GRILLED STEAKS ARE FINISHED WITH STEAK BUTTER &
SERVED WITH HERB SMASHED POTATOES AND FRESH SEASONAL VEGETABLES

TOP SIRLOIN STEAK* 6oz/10oz 15.99/19.59
USDA CHOICE CENTER CUT

FILET MIGNON* 6oz/9oz 23.59/31.99



BURGERS & SANDWICHES

HOUSE MADE FRIES OR CHIPS 1.95

CHEESE \$1.00 • BACON \$1.79
CHEDDAR, BLUE, SWISS, MONTEREY JACK,
AMERICAN, PROVOLONE, MOZZARELLA

CLASSIC BURGER* 8.99
LETTUCE, TOMATO, ONION, PICKLES,
MAYO & MUSTARD; WITH CHEESE ADD 1

CAJUN CHICKEN SANDWICH 8.59
MELTED MONTEREY JACK, TOMATO,
LETTUCE & RED ONION, CHIPOTLE MAYO
ON A TOASTED ROLL

CRISPY FRESH GROUPER
SANDWICH 12.99
BEER-BATTERED GROUPER, CHEDDAR
CHEESE, TOMATO, LETTUCE & TARTAR

CRAB BURGER 11.99
CRAB CAKE PATTY, LETTUCE, TOMATO,
CHEDDAR CHEESE, ROASTED RED
PEPPER MAYO

SALADS

OUR DRESSINGS INCLUDE: 1000 ISLAND,
PARMESAN PEPPERCORN, CLASSIC RANCH,
CREAMY BLUE CHEESE, HERB VINAIGRETTE

CLASSIC CAESAR 6.59
WITH WOOD-GRILLED SALMON 17.59
HEARTS OF ROMAINE, SHAVED PARMESAN,
GARLIC CROUTONS, CAESAR DRESSING

THAI CHICKEN CHOP CHOP* 14.29
GRILLED CHICKEN, MIXED GREENS,
PEANUTS TOSSED IN SESAME GINGER
DRESSING WITH CRISPY WONTONS

TITANIC ICEBERG WEDGE 6.59
CHOPPED BACON, TOMATO, EGG
& 1000 ISLAND DRESSING

CHOP CHOP SALAD 7.59
MIXED GREENS, TOMATO, CUCUMBER, RED
ONION, CHOPPED BACON, CHEDDAR
CHEESE, HOUSE VINAIGRETTE

SIDES

VEGETABLE RICE 3.99

HERB SMASHED POTATOES 3.99

SEASONAL VEGETABLES 3.79

FRENCH FRIES 2.99

COLESLAW 1.99

GREEN BEANS 3.99

PAN-ROASTED ASPARAGUS 5.29
WITH ENTREE ADD 3.50

SCALLOPED POTATOES 4.99
WITH ENTREE ADD 2.59

DESSERTS

NEW YORK-STYLE CHEESECAKE 6.99
GRAHAM CRACKER CRUST, GARNISHED
WITH FRESH SEASONAL BERRIES &
A SWISS RASPBERRY COULIS

BROWNIE SUNDAE NAPOLEON 7.49
RICH, MOIST CHOCOLATE FUDGE
BROWNIE SERVED WARM WITH A
CHOCOLATE SAUCE & VANILLA
ICE CREAM

FLORIDA KEY LIME PIE 6.99
FRESH WHIPPED CREAM

WHITE CHOCOLATE 6.99
CREME BRULEE

CLASSIC CAESAR OR TITANIC WEDGE
TO ACCOMPANY YOUR ENTREE 5.49

FOR PARTIES OF 8 OR MORE, A 20% GRATUITY
WILL AUTOMATICALLY BE ADDED TO YOUR
CHECK.

WE SINCERELY APPRECIATE YOUR BUSINESS.

*CONSUMING RAW OR UNDER-COOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY
FOOD ALLERGIES.