



## appetizer menus

### soups

cream of crab	cup 4.-	bowl 6.-
soup of the day	prices vary - please ask	

### salads

chef's salad- with hams, warm chicken & cheeses		12.-
field green- brie, mushrooms, crazins & toasted walnuts		12.-
garden salad- with mixed lettuce & vegetables		4.-
lemon-lime caesar- with romaine, parmesan & croutons		4.-
with crumbled bleu cheese		add 1.-
with fried chicken strips		add 2. <sup>50</sup>
fabulous french bread	1/2 basket(3) 1. <sup>50</sup>	basket(6 ) 3.-

### raw bar\*

6 steamed clams	5. <sup>50</sup>
6 oysters on the 1/2	8. <sup>50</sup>
12 steamed clams	9.-
12 steamed oysters	14.-
6 oysters romanov - on the 1/2 shell w/ horseradish sauce & caviar	11.-

### hot shells\*

oysters rockefeller - the best anywhere, we've been told	9.-
clams casino - baked with sweet red peppers, onion, bacon & herbs	7.-
aj's hot platter - 2 rockefellers, 2 casinos & a devilled clam	8.-
escargot - in garlic, wine & herb butter	10.-
steamed shrimp - a half pound with old bay seasoning	9.-
fried soft crabs - (2)delicately breaded, crisply fried	10.-
stuffed artichoke hearts-(or mushrooms) with crab imperial	12.-

### finger foods

assorted fried platter - with fried shrimp, onion rings, zucchini cheese ravioli, tater tots, mushrooms & cheese sticks	13.-
aj's grilled veggie platter - with artichokes hearts, tomatoes, mushrooms, peppers & onions, served with homemade hummus dip & pita wedges	14.-
fried artichoke hearts - a gourmet delight	6.-
fried mozzarella cheese - served with horsey sauce & marinara	5.-
fried calimari rings - served with horsey sauce & marinara	7.-
fried duck breast strip - served with sweet chili-ginger	7.-
coconut shrimp - served with orange-mango sauce	8.-
crab balls - (4) served with caper-dijon sauce	8.-

\*chincoteague clams & oysters are naturally salty - we don't salt them, nature does.  
consuming raw or undercooked shellfish, seafood or beef may increase your risk of foodborne illness,  
especially if you have certain medical conditions