

Appetizers

Colossal Shrimp Cocktail

Four of our large shrimp, prepared in house and chilled. Served with lemon and our house made cocktail sauce.* \$12.95

Hot Crab Dip

Creamy mixture of crab, cheese and seasonings. Served with house made old bay chips.* \$11.99

Mini Crab Cakes

Four of our famous crab cakes, bite sized with house made remoulade.* \$14.99

Grilled Haloumi

Goat cheese from Cyprus, grilled and served with toast points, honey and grapes. \$13.99

Calamari

Tender baby squid, lightly breaded and flash fried to a crispy golden brown. Seasoned with salt, pepper and lemon. Served with our house made marinara sauce.* \$11.50

Basket of Hushpuppies

A Southern classic, served with our homemade honey butter or cocktail sauce.* \$4.75

Tenderloin Sliders

Beef tenderloin, seasoned and grilled. Topped with caramelized onions and served on miniature brioche buns.* \$12.99

Potato Skins

Topped with bacon, cheddar & mozzarella cheese and scallions. Served with sour cream. \$9.99

Chargrilled Oysters

Virginia oysters, chargrilled with our own butter garlic sauce and finished with a special mix of cheeses.* \$12.95

Soups & Salads

She Crab Soup

House made, homemade, rich and velvety with a touch of Sherry.*
Cup \$7.00 / Bowl \$9.00

Clam Chowder

House made, traditional creamy white clam chowder with potatoes, vegetables and smoked bacon.*
Cup \$6.50 / Bowl \$8.50

French Onion Soup

House made, slow cooked with caramelized onions, topped with cheese and croutons. \$8.00

Caesar Salad

Fresh cut hearts of romaine lettuce, tossed in our own Caesar dressing and topped with shaved cheeses and served with homemade croutons.
Half \$7.00 / Full \$11.00 / Side \$3.95

Michael's Salad

- in season only

Vine ripe tomato, feta cheese, romaine, colossal Kalamata olives, sweet onion. Salt, pepper, olive oil & red wine vinegar.
Half \$7.00 / Full \$11.00

House Salad

Fresh cut, crisp lettuce mix topped with cucumbers, onions, tomato, and homemade croutons.
Half \$6.00 / Full \$9.00 / Side \$2.75

Wedge Salad

Hearty wedge of crisp iceberg lettuce, topped with blue cheese crumbles, egg, onion tomato and bacon bits.
Served with house made Bleu Cheese dressing. \$8.95

ADD ONTO YOUR SALAD*:
Shrimp-broiled \$8; Chicken \$4; Crab Cake \$12

Choice of house made dressing:
Ranch, Bleu Cheese, Thousand Island, Greek, Caesar, Balsamic Vinaigrette

Specialties

Spiros' Chicken

One half chicken and potato wedges slow cooked with lemon, oregano and seasonings. \$17.95

Cioppino

Mussels, baby clams, fish, shrimp and scallops, simmered in a rich broth with white wine, garlic & tomatoes. Served over linguini and toasted garlic bread.* \$21.95

Black Angus Burger

Ground steak, seasoned and cooked to temperature. Served on a brioche bun with lettuce, tomato and onions.* \$10.95. Choice of Cheese \$1.00.
Hickory Bacon \$1.50.

Spaghetti

A hearty portion of pasta, topped with house made meat sauce and finished with melted mozzarella cheese. Served with garlic bread. \$16.95

Calf's Liver

Sautéed with thick cut hickory bacon and smothered with onions, served with your choice of side. \$16.50

Crab Cake Sandwich

Our famous crab cake, served on a brioche bun with lettuce, tomato and our house made remoulade sauce and your choice of side.* \$14.50

Black Angus Steak Sandwich

Shaved steak, served in a toasted bun with caramelized onions, Swiss cheese and Au jus. Served with your choice of side.* \$13.95

Fish & Chips

Ale battered Flounder with fresh cole slaw, tartar sauce and fries.* \$17.95

Fried Flounder Sandwich

battered flounder fried to golden brown, served on a toasted bun with lettuce, tomato and housemade tartar sauce.* \$14.50

From Our Broiler

All steaks are served with your choice of one side and a Side salad.

Our beef is American U.S.D.A choice or higher. We age our beef in house and cut each steak by hand in our kitchen. When ordered, your steak is broiled in our 1,800 degree broiler and cooked to temperature.

Black Angus Ribeye Steak

Thick, flavorful steak cut from the eye of the rib.* 14 oz \$36.95

Black Angus Filet Mignon

Cut from the very heart of the beef tenderloin. Delicate, tender and flavorful.*
8 oz \$38.95 / 10 oz \$43.95

Pork Ribeye

Bone in pork chop. Tender and flavorful.*
14 oz \$25.95

Black Angus Prime Rib

A Black Angus Specialty, generously cut from aged delicately marbled beef. Served with your choice of side.*
12 oz \$29.99 / 16 oz \$36.99

Land & Sea

Our filet mignon served with a broiled warm water lobster tail. Served with drawn butter and choice of side.* \$69.75

Black Angus New York Strip

The choice cut of the finest beef for the most discriminating beef eater.*
14 oz \$33.95

Stockyard Sirloin

Lean and Tender, 8 oz of sirloin seasoned and broiled to temperature. Served with your choice of side.* \$24.99

Lamb Chops

Succulent lamb, seasoned and broiled to temperature, served with choice of side.* \$32.95

Bistro Steak

A butcher's prize cut for flavor and tenderness. Seared and sliced. Served with steak fries and grilled vegetables.* \$23.00

LOCAL ANGUS BEEF

From our partners at Harris Farms in Chatham Virginia, we are proud to provide a select line of Angus beef, raised in organic certified pastures. This beef is free from any antibiotics or hormones and is brought to us, aged in house and hand cut. Supplies limited. Served with side salad and choice of side.

Virginia Black Angus New York Strip \$33.95

Virginia Black Angus Ribeye \$36.95

Not responsible for tenderness of any steak cooked beyond medium.

Enhance Your Entrée

BÉARNAISE SAUCE – Tarragon and vinegar infused Hollandaise. Perfect for any steak. \$3.50

NEPTUNE SHRIMP* – Three jumbo shrimp, skewered, grilled and served with béarnaise sauce. \$12.00

OSCAR* – Top your selected steak with jumbo lump crab meat and our béarnaise sauce. \$15.00

CRAB CAKE* – Turn any entrée into a land and sea by adding one of our famous crab cakes. \$13.00

STUFFED SHRIMP* – Two large shrimp stuffed with Crab Imperial. \$12.00

FRIED SHRIMP* – Four jumbo large shrimp. \$11.00

BROILED SCALLOPS* – \$10.00

Seafood

All entrees served with choice of one side and a Side salad.

SEAFOOD PLATTER

Oysters, filet of fish, scallops, shrimp and our crab cake. Broiled or fried.* \$32.99

Black Angus Stuffed Jumbo Shrimp

Five colossal shrimp stuffed with our crab imperial and broiled.* \$27.95

Black Angus Fried Shrimp

Six of our colossal shrimp, breaded and served with your choice of side and our house made signature cocktail sauce.* \$20.99

Black Angus Crab Cakes

Our classic preparation of jumbo lump crab. Broiled or fried.* \$28.95

Fish of the Day

Our fresh catch served to you broiled, fried, steamed or blackened. Your choice of side.* (Market price)

Deep Sea Scallops

Broiled in butter or fried.* \$21.99

Broiled Lobster Tail

A warm water lobster tail, broiled and served with choice of two sides. \$38.95

Sides

\$2.99 each

Steamed Broccoli
Steak Fries
Baked Potato

Garlic Mashed Potatoes
Cole Slaw

Sautéed Onions
Sautéed Mushrooms

Grilled Vegetables
Side Salad
Hushpuppies