



## SEAFOOD SPECIALTIES

<b>Halibut Olympia-</b> <i>"Imperial Style" topped with Lemon Bread Crumbs and served over Butter Lettuce</i>	\$33
<b>Blackened Swordfish-</b> <i>topped with a Chesapeake Crab Slaw, finished with Chive Oil</i>	\$29
<b>Herb Grilled Yellowfin Tuna-*</b> <i>seared rare, served over a Zucchini Linguini with a Puttanesca Sauce</i>	\$28
<b>Broiled Stuffed Salmon-</b> <i>Salmon stuffed with our signature Crab Cake; White Wine, Shallot, Butter Sauce</i>	\$28
<b>Fried Jumbo Shrimp-</b> <i>five Jumbo Shrimp butterflied, Breaded &amp; fried to a golden brown with Shoestring Fried Potatoes</i>	\$26
<b>Seafood Salad-</b> <i>chilled Jumbo Lump Crabmeat and Jumbo Shrimp tossed with Mixed Greens, Fresh Garden Vegetables and crumbled Bleu Cheese, served with a Balsamic Vinaigrette</i>	\$28
<b>Pan Seared Diver Scallops-</b> <i>served over a Lemon Asparagus Risotto</i>	\$33
<b>Bookbinder's Jumbo Lump Crabcake-</b> <i>served with Remolade &amp; Chinese Red Pepper Sauces</i>	\$32

## SIMPLY SEAFOOD

*All of our fresh seasonal fish selections may be prepared "simply" if you prefer.*

*Grilled or Broiled*

*These fillets are enhanced with Fine Herbs, Virgin Olive Oil, White Wine, Lemon Juice, & Sea Salt*

## ENTRÉE ENHANCEMENTS

*Add any of the following, to any Entrée*

<b>Fromage-</b> <i>smothered with Bleu Cheese and Broiled</i>	\$4
<b>Diane Sauce-</b> <i>Creamed based sauce with Mushrooms, Shallots, Mustard and Cognac. (Gluten Free)</i>	\$4
<b>Fried Oysters-</b> <i>four-ounces of Corn-Dusted Oysters, fried crispy</i>	\$11
<b>Shrimp Scampi-</b> <i>three sautéed Jumbo Shrimp in a Garlic Butter</i>	\$14
<b>Scallop Scampi-</b> <i>four ounces of sautéed Diver Scallops in a Garlic butter</i>	\$16
<b>Oscar Style-</b> <i>steamed Asparagus layered with Lump Crabmeat and Hollandaise Sauce and Broiled</i>	\$19

## MEATS

<b>Pan Seared Chicken Breast-</b> <i>served over wilted Spinach and topped with a White Wine, Garlic, Butter &amp; Caper Sauce</i>	\$22
<b>Cider Glazed Double Cut Pork Chop-</b> <i>fourteen-ounce, with Caramelized Apples</i>	\$24
<b>Petite Filet Mignon-</b> <i>eight-ounce, grilled</i>	\$35
<b>Grilled Eighteen-Ounce Cowboy Ribeye-</b> <i>bone-in, served with a side of Horseradish Cream Sauce</i>	\$43
<b>Spicy Ancho-Rubbed Cowboy Cut Ribeye-</b> <i>eighteen-ounce, bone-in, topped with Chimichurri</i>	\$44
<b>New York Strip Steak-</b> <i>sixteen-ounce, grilled</i>	\$46
<b>Kona Coffee Crusted Filet Mignon-</b> <i>eight-ounce, grilled and topped with a Garlic, Fennel Compound Butter</i>	\$38
<b>Large Filet Mignon-</b> <i>twelve-ounce</i>	\$49
<b>Bookbinder's Steak and Crab-</b> <i>(A Bookbinder's Specialty)</i>	\$52
<i>Grilled eight-ounce Petite Filet Mignon accompanied by a five-ounce Jumbo Lump Crabcake</i>	
<b>Bookbinder's Surf and Turf-</b>	\$58
<i>Grilled eight-ounce Petite Filet Mignon and Broiled Lobster Tail served with Hot Drawn Butter</i>	
<b>Ultimate Surf and Turf-</b>	\$96
<i>Grilled twelve-ounce Large Filet &amp; Broiled Lobster Tail accompanied by an eight-ounce Jumbo Lump Crabcake</i>	

## EXTRAS

<b>Lobster Macaroni and Cheese-</b> <i>baked with Lobster, White Cheddar, Gruyère and Goat Cheeses</i>	\$15
<b>Asparagus-</b> <i>steamed and topped with Hollandaise Sauce</i>	\$10
<b>Johnnie's Potatoes-</b> <i>Idaho Potato bites, deep fried to a golden brown</i>	\$8
<b>Creamed Spinach-</b> <i>with Béchamel, Pernod and Applewood Smoked Bacon</i>	\$8
<b>Creamed Corn au Gratin-</b> <i>baked and smothered with White Cheddar Cheese</i>	\$8
<b>Red Bliss Mashed Potatoes-</b> <i>whipped with Cream, Butter, Roasted Garlic and Chives</i>	\$8
<b>Jumbo Baked Potato-</b> <i>loaded with Butter, Sour Cream, Chives, Bacon &amp; White Cheddar Cheese</i>	\$8

*For parties that book for Five or more guests; a 20% gratuity will be added to the check .*