



SEAFOOD SPECIALTIES

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

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

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

MEATS

Pan Seared Chicken Breast- <i>served over wilted Spinach and topped with a White Wine, Garlic, Butter & Caper Sauce</i>	\$22
Peppered Beef Salad- <i>Sliced Sirloin served over a Classic Wedge Salad with Bacon & Bleu Cheese Dressing</i>	\$23
Cider Glazed Double Cut Pork Chop- <i>fourteen-ounce, with Caramelized Apples</i>	\$24
Petite Filet Mignon- <i>eight-ounce, grilled</i>	\$35
Grilled Eighteen-Ounce Cowboy Ribeye- <i>bone-in, served with a side of Horseradish Cream Sauce</i>	\$45
Spicy Ancho-Rubbed Cowboy Cut Ribeye- <i>eighteen-ounce, bone-in, topped with Chimichurri</i>	\$46
Prime New York Strip Steak- <i>sixteen-ounce, grilled</i>	\$48
Kona Coffee Crusted Filet Mignon- <i>eight-ounce, grilled and topped with a Garlic, Fennel Compound Butter</i>	\$38
Large Filet Mignon- <i>twelve-ounce</i>	\$49
Bookbinder's Steak and Crab- <i>(A Bookbinder's Specialty)</i>	\$52
<i>Grilled eight-ounce Petite Filet Mignon accompanied by a five-ounce Jumbo Lump Crabcake</i>	
Bookbinder's Surf and Turf-	\$58
<i>Grilled eight-ounce Petite Filet Mignon and Broiled Lobster Tail served with Hot Drawn Butter</i>	
Ultimate Surf and Turf-	\$96
<i>Grilled twelve-ounce Large Filet & Broiled Lobster Tail accompanied by an eight-ounce Jumbo Lump Crabcake</i>	

EXTRAS

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

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