

LIGHTNING

LUNCH SPECIALS

MONDAY - SATURDAY 11AM - 3PM

PICK ONE FOR \$5.99

(Or a soup and salad for \$9.99)

Maryland Crab Soup **GF/DF**

Fresh corn, peas and white beans served in a simmered J.O. #1 spiced tomato broth finished with fresh lump crab

Clam Chowder

New England style, Hog Island Bay clams, apple pie bacon, potato, cream, house made oyster crackers

Local Market Greens **GF/DF/V**

Seasonal lettuce blend, snow peas, cherry tomatoes, honey balsamic vinaigrette

Caesar Salad

Romaine hearts, twelve month parmigiano-reggiano cheese, roasted garlic croutons

GF option available

Salad & Protein Special

Choose from the Market Greens or Caesar Salad and add chicken or salmon /11.99 or add crab cake /17.99

PICK ONE FOR \$10.99

Crispy Cod Sandwich

Beer battered fried cod, tartar sauce, shredded iceberg and pickles on a brioche bun, served with hand cut fries

Chopped Chicken Salad **DF**

Lettuce greens, creole roasted & pulled chicken thigh, radishes, toasted pecans, boiled egg, fried cornbread croutons, apple-maple vinaigrette

GF option available

Spicy Chicken Sandwich

Grilled green bell peppers, pepper jack cheese, creole spice, sweet chili chipotle aioli, brioche bun, served with hand cut fries

DF/GF bun also available

Grilled Meatloaf

House ground & blended beef & pork, chipotle ketchup glaze, buttered mashed potatoes, seasonal vegetables

Walrus Burger

House ground & blended beef, Tillamook cheddar, special sauce, iceberg lettuce, beefsteak tomato, onion, sweet & sour pickles, served with hand cut fries

Pepper jack & American also available **DF/GF** bun also available

FEATURED ITEMS

Grilled Atlantic Salmon

Served with mashed potatoes and seasonal vegetables /13.99

Jumbo Lump Crab Cake Sandwich **DF**

Iceberg lettuce, beefsteak tomato, yellow onion, tartar sauce, toasted brioche bun, served with hand cut fries /15.99

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
**Although the majority of our menu items do not contain nuts, we carry them in our kitchen, and therefore there is possible risk of cross contamination.