

Isaac's RESTAURANT

Appetizers

BBQ Scallops

Jumbo Sea Scallops wrapped in Bacon and smothered in Tangy Honey BBQ Sauce.
\$9

Scallops ala Penne

Penne pasta crowned with a blend of sautéed scallops, sun-dried and Roma tomatoes in a pesto cream sauce.
\$12

Shrimp & Crab Dip for Two

Shrimp and crab meat blended with Parmesan cheese, served piping hot with toasted pita triangles for dipping.
\$14

Stuffed Shrimp

Jumbo gulf shrimp filled with crab imperial and baked to perfection.
\$7

Seafood Portobello Caps

Fresh Portobello mushrooms filled with lump crab meat, baked to perfection and topped with crab imperial.
\$14

Crab Pretzel

Large Soft Pretzel served hot smothered in Jumbo Lump Crab Meat and Cheddar Cheese.
\$14

BBQ Shrimp

Jumbo gulf shrimp wrapped in bacon and topped with cheddar cheese. Baked to perfection and served with black bean banana chipotle sauce.
\$7

Soups & Salads

Dressings include: Ranch, Italian, House, Bleu Cheese, Honey Mustard, French, Raspberry Vinaigrette and Thousand Island.

French Onion Soup

Sweet onions in flavorful broth topped with French bread and Gruyere cheese.
\$6

Cream of Crab Soup

Lump crab meat in a rich cream soup seasoned with Old Bay.
\$6

Seafood Chowder

Baby scallops, tender shrimp and clams blended in a creamy soup, topped with lump crab meat.
\$7

Caesar Salad

Fresh romaine lettuce tossed with traditional Caesar dressing, toasted croutons and grated Parmesan cheese.
\$6

Soup Du Jour

Ask your server about today's soup!
\$6

House Salad

Fresh greens topped with sweet red onions, sliced cucumber, tomatoes and toasted croutons with your choice of dressing.
\$6

Roasted Veggie Salad

Red peppers, artichoke hearts and Portobello mushrooms served over seasonal greens then sprinkled with crumbled bleu cheese.
\$8

Tomato Mozzarella Salad

Large slices of beefsteak tomato topped with slices of mozzarella cheese and Balsamic Vinaigrette.
\$9

Isaac's Choice

All entrees served with your choice of House or Caesar salad and freshly baked rolls with butter

Solomon's Sirloin

Eight ounces of USDA Choice sirloin marinated in a sweet whiskey sauce, flame-grilled to your liking and served with your choice of two sides.
\$19

Chicken & Broccoli Fettuccini

Tender strips of sauteed chicken breast and tender broccoli, served over fettuccini with a savory cream sauce.
\$17

Chicken Cordon Bleu

Tender breast of chicken stuffed with ham and Swiss cheese, topped with a savory cream sauce; served with your choice of two sides
\$18

Broiled Rock Fish

Bay Rock Fish sautéed and topped with lump crab meat; served with a sweet ginger sauce and your choice of two sides.
\$21

A gratuity charge of 20% is included for parties of six or more

Seaworthy Entrees

All entrees served with your choice of House or Caesar Salad and freshly baked rolls with butter

Golden Fried Oysters

Lightly breaded Oysters fried to a golden brown; served with your choice of two sides and homemade cocktail sauce.

\$16

Crab Cakes

Two large handmade jumbo lump crab cakes pan fried or broiled; served with your choice of two sides.

\$28

Solomons' Seafood Pasta

Linguine pasta blended with sautéed gulf shrimp and lump crab meat served in cilantro-basil cream sauce.

\$24

Filet of Salmon

8 oz filet of salmon broiled in white wine seasoned with cilantro, topped with aioli sauce, parsley and basil; served with your choice of two sides.

\$17

Shrimp and Scallop Stir-Fry

Jumbo shrimp and plump scallops stir fried with carrots, mushrooms, water chestnuts, julienne red pepper and snow peas. Seasoned with fresh herbs and Asian spices.

\$15

Steaks and Such

All entrees served with your choice of House or Caesar Salad and freshly baked rolls with butter

Chicken Chesapeake

Marinated chicken breasts sautéed in our special blend of herbs and spices topped with a 4oz crab cake; served with your choice of two sides.

\$23

Center Cut Filet Mignon

A center cut USDA Choice tenderloin flame-grilled to your liking and served with your choice of two sides.

Six ounce \$23

Eight ounce \$26

NY Strip

Twelve ounces of the best USDA Choice New York Strip steak money can buy, flame-grilled to your liking; served with your choice of two sides.

\$28

Prime Rib

Our large fourteen ounce USDA Choice cut of prime rib, flame-grilled to your liking; served with your choice of two sides.

\$24

Isaac's Chicken Supreme

A plump chicken breast filled with a moist blend of cornbread and Andouille sausage; broiled in white wine and herbs; served with your choice of two sides.

\$17

Jamaican Jerk Chicken Stir-Fry

Tender strips of chicken breast seasoned with our special blend of Jamaican spices and sautéed with freshly prepared vegetables

\$11

London Broil

Twelve ounces of USDA Choice Steak broiled, sliced and smothered with our own mushroom burgundy sauce.

\$24

Isaac's Surf & Turf

Four ounce handmade jumbo lump crab cake paired with a six ounce center cut USDA Choice tenderloin with your choice of two sides

\$32

Barbeque Chicken and Shrimp

Three jumbo shrimp paired with a plump marinated chicken breast sautéed and topped with our signature barbecue sauce; served with your choice of two sides.

\$16

Steak Toppers

Add any of these to make your steak unique!

Sautéed Mushrooms...\$2 Grilled Onions...\$2

Grilled Peppers.....\$2 Crab Imperial...\$6

All of our steaks arrive freshly cut within 24 hours

Sides

Rosemary-Garlic Mashed Potatoes
Freshly Prepared Vegetables

Garden Rice
Baked Potato

Ask your server about our wine menu for an excellent wine to compliment any meal