

• SOUPS

- 9 Roasted Tomato
- 12 Lobster Bisque

• COLD

- 18 Jumbo Shrimp Cocktail
- 18 Oysters on the Half Shell
- 18 Jumbo Lump Crab Cocktail
- 18 Sliced Norwegian Smoked Salmon
- 15 Cherrystone Clams
- Market Price Petrossian Caviar

• HOT

- 16 Jumbo Fried Shrimp
- 18 Escargots
- 18 Jumbo Lump Crab Cake
- 18 Clams Casino (6)
- 18 Oysters Rockefeller (4)
- 18 Imperial Crab
- 22 Oysters Chesapeake (2)
- Market Price Soft Shell Crab (in season)
- 10 Our Famous Potato Skin Basket

• SALADS

- 10 House
 - Our Famous House Dressing
- 10 Caesar
 - Romaine Hearts, Egg-free dressing
- 10 Buzz's
 - Romaine, Avocado, Tomato, Chopped Egg with White Balsamic, Vinaigrette, Extra Virgin Olive Oil, and Pecorino Romano
- 10 Hearts of Lettuce
 - Blue Cheese Dressing and Sliced Tomato
- 10 Vine Ripe Tomatoes
 - Vidalia Onions and Grated Feta Cheese
- 10 Hearts of Palm
 - Brazilian Palm Hearts with Deviled Eggs

SIGNATURE The VIP

Svedka Clementine Vodka infused with fresh Hawaiian pineapple

14

Pomegranate Martini

360 Vodka, PAMA Pomegranate liquor, splash of cranberry

15

The Margatini

Avion Silver Tequila, Cointreau, house-made sweet & sour, agave nectar, sea salt rim

15

A Breath of Fresh Pear

Grey Goose La Poire Vodka, Cointreau, white cranberry juice

15.5

The Professional Martini

Belvedere Vodka with your choice of blue cheese-stuffed or pimento-stuffed olives

15.5

Blackberry Ginger Cocktail

Woodford Reserve Bourbon, fresh blackberries, fresh lemon juice, mint, splash of ginger beer

15

Del's Manhattan

Maker's Mark Bourbon, Dolin Rouge Sweet Vermouth, bitters, Luxardo cherry

14

Old Fashioned

Knob Creek Bourbon, muddled cherry, orange, sugar & bitters

14.5

The Original Sazerac

Hennessy VS, Peychaud's bitters & simple syrup served in a Lucid rolled glass

14