

appetizers

MARYLAND CRAB DIP

Classic Eastern Shore recipe with sliced artisan baguette

14

WINGS

Hot, Mild, Death, Bourbon BBQ
Honey Old Bay, or Teriyaki

10

*SESAME TUNA

Crusted and seared, wakame, wasabi,
and sriracha sauces

14

CHILI

Beef chuck, tomatoes, kidney beans,
tortilla chips and home made corn bread

8

EDAMAME

Sesame oil, chili paste, garlic, and sea salt

7

HUMMUS

Chick peas, Tahini, lemon, and garlic olive oil

8

SEARED SCALLOP

Mascarpone thyme polenta
and smoked tomato butter

12

CALAMARI

Flash fried, tomato coulis, and cajun remoulade

10

SOCO SHRIMP

Flamed in Southern Comfort® with scallions
on artisan baguette crostini

12

NACHOS

Chorizo cheese sauce, pico de gallo,
avocado crema, and corn chips

11

ANTIPASTI

Selection of artisan cheeses, cured meats,
red peppers, olives, and pepperoncini

12

MUSSELS

Daily preparation

9

soups

FRENCH ONION

House made croutons, provolone,
and swiss cheeses

6

SOUP DU JOUR

House made with seasonal ingredients

MARKET

CREAM OF CRAB

Lump crab meat and special seasonings
in a rich cream base

Cup 5.5 Bowl 7

MARYLAND CRAB

Rich tomato broth with vegetables and claw meat

Cup 5.5 Bowl 7

fresh greens

BAKED GOAT CHEESE

Spinach, julienne apples, and toasted almonds tossed with balsamic vinaigrette

8

ROASTED BEET

Arugula and baby red mustard greens, red and golden beets, sunflower seeds,
red onion, and feta cheese tossed in honey-citrus vinaigrette

8

CHOPPED ICEBERG

Applewood smoked bacon, red onion, tomato, and house made bleu cheese dressing

9

GREEK WEDDING

Romaine lettuce, kalamata olives, cucumbers, tomatoes, red onion, and feta
cheese in a parmesan bowl. Served with house made herb vinaigrette.

9

CLASSIC CAESAR

Romaine hearts tossed with house made dressing, garlic croutons, and parmesan cheese

8

MOUNTAIN HOUSE

Baby lettuces, cucumbers, tomatoes, marinated mushrooms, and carrots. Served with your choice of dressing.

7

Add: Chicken 6 *Steak 12 Shrimp 7 Salmon 9 *Tuna 9

butcher shoppe

***HANGER STEAK**

Chorizo, sweet potato hash, and house made steak sauce.

24

GRILLED VEAL CHOP

Arugula-tomato salad and lemon-garlic oregano olive oil

29

***FILET MIGNON**

Roasted garlic mashed potatoes, balsamic onion jam, and bleu cheese butter

32

***NEW YORK STRIP**

Tomato salad and chimichurri

29

***LAMB CHOPS**

Polenta and lemon-garlic oregano olive oil

32

SMOKED PORK CHOP

Apple-bacon fingerling hash and cider reduction

24

seafood market

***GRILLED SALMON**

Grilled asparagus and smoked tomato butter

23

SCALLOPS

Roasted corn relish, grilled asparagus, and smoked tomato vinaigrette

27

CRAB CAKES

Garlic green beans and lemon butter sauce.

MARKET

CHILEAN SEA BASS

Roasted fingerling potatoes, bacon, sautéed spinach, and lemon butter sauce

30

SHRIMP

Tomato tasso ham sauce over polenta

24

***GRILLED TUNA**

Fried rice, spicy green beans, sriracha butter, and wonton crisp.

24

entrées

CHICKEN BALTIMORE

Grilled asparagus, jumbo lump crab, and sherry butter sauce

26

SEAFOOD PASTA

Shrimp, scallops, crab, and mussels in a creole tomato sauce, parmesan cheese, and remoulade over angel hair pasta

28

BLACKENED CHICKEN PENNE

Tasso ham, red pepper, onion, and parmesan cheese in a cajun cream sauce

22

sides & extras

Garlic Green Beans, Grilled Asparagus, Roasted Fingerling Potatoes

Garlic Mashed Potatoes, Polenta, Ratatouille 7

Basket of Hand Cut Sea Salted French Fries 5

Please, no substitutions.

20% Gratuity added for parties of 7 or more

Split Plate Fee 7