

entrées

PESTO CREAM

Linguine pasta tossed Pesto Cream 15
Chicken 6 (3) Shrimp 10 Crab 10

CHICKEN MARSALA

chicken breast with wild mushrooms in a
marsala reduction, with greek potatoes 21

CHICKEN BALTIMORE

seared chicken breast, wine garlic-lemon
sauce, jumbo lump crab meat, rice pilaf 24

BLACKENED CHICKEN PENNE

peppers, red onion, parmesan cheese, and
cajun spiced cream 22

CATCH OF THE DAY

ask your server about today's fresh selection

SALMON PICATTA

crispy pan seared salmon topped with white
wine lemon-butter sauce capers, served with
fresh grilled asparagus 25

STUFFED SALMON

fresh atlantic salmon topped with our
famous crab cake, with grilled asparagus 31

SESAME-SEARED TUNA

soy ginger glaze & wasabi cream served with
rice pilaf 23

JUMBO SHRIMP SCAMPI

tomatoes, garlic butter, over linguine 25

BROILED CRAB CAKES

all jumbo lump crab perfectly broiled to a
golden brown, with French fries 29

Hand-Cut Steaks & Chops

Served with a fresh grilled asparagus

USDA Prime Cuts

NEW YORK STRIP 16 oz

classic steakhouse staple, firm yet buttery 36

RIB EYE STEAK 16 oz

well marbled, tender and full of flavor 39

BABY BACK RIBS

extra tender prepared with our homemade
BBQ sauce 22

PORK CHOP

double cut, sous vided, and cast-iron
skillet seared 24

VEAL PORTERHOUSE

14 oz. "best of both worlds" combining a
tender bone-in filet and a richly flavored
strip steak 36

LAMB CHOPS

new zealand lamb grilled with lemon
oregano and garlic 32

DUET

jumbo lump crab cake with grilled new
zealand lamb chops 31

FILET MIGNON

8 oz. Black Angus, the most tender cut of
steak 36

Sauces

béarnaise- 3
horseradish crème fraiche - 3
pinot noir demi-glace-3

Toppers

Danish Blue Cheese 5
Sautéed Mushrooms 4
Shrimp Scampi 8

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

appetizers

ROASTED OYSTERS

herbed garlic butter, parmesan asiago 13

FRIED CALAMARI

with house made tomato sauce 12

CRISPY BRUSSELS SPROUTS

spicy with a side of bleu cheese 10

CARPACCIO DI PARMA

*thinly sliced filet mignon, baby arugula,
capers, shaved Parmesan 11*

FRIED ZUCCHINI

*lightly breaded deep-fried and served with
homemade tzasiki 12*

CHEF'S BOARD

*chef's selections of cheeses and charcuterie
served with assorted mustards, house pickled
vegetables, olives, and sea salt crostinis 14*

EASTERN SHORE NACHOS

*homemade potato chips topped with cheeses,
corn, crème fraiche, pico, jumbo lump crab 15*

TUNA TARTARE

*spicy ahi tuna, avocado, pickled ginger,
teriyaki glaze, crispy wontons 12*

MARYLAND CRAB DIP

*classic eastern shore recipe with sliced
baguette 14*

BURRATA

basil oil, tomato relish, sea salt crostinis 10

EDAMAME

sesame oil, chili paste, garlic, and sea salt 12

SHRIMP ANASTASIA

*fried green tomatoes topped with sautéed
shrimp in tomato feta sauce 13*

soups

French Onion Au Gratin 7.5

Maryland Crab 6/8

Cream of Crab 6/9

Soup Du Jour 5/7

sides

crispy brussels 6.5

green beans 6

roasted greek potatoes 6.5

pan roasted mushrooms 6.5

grilled asparagus 7

ratatouille 7

hand cut fries 7

rice pilaf 6.5

salads

MOUNTAIN HOUSE

*baby lettuces, cucumber, tomato, marinated mushrooms,
and carrot. choice of house made dressings 8*

CLASSIC CAESAR

*romaine hearts, house made caesar dressing, garlic
croutons, and parmesan cheese 8.5*

GREEK "WEDDING" SALAD

*romaine, kalamata olives, cucumber, tomato, red onion,
imported feta, pepperoncini, and herb vinaigrette in a
parmesan cheese bowl 12*

BACK 9 SALAD

*arugula, baby spinach & frisee, crumbled blue cheese,
sunflower seeds, croutons, assorted berries, blackberry
balsamic dressing 12*

ICEBERG LETTUCE WEDGE

*danish blue cheese, toasted walnuts, bacon,
cherry tomatoes 11*

Add: Chicken 6

(3) Shrimp 10

Salmon 10

Yellow Fin Tuna 10