

entrées

SHRIMP & GRITS

Smoked cheddar grits, caramelized onions, fired roasted peppers, and andouille sausage drizzled with barbeque sauce 25

CHICKEN MARSALA

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

CHICKEN BALTIMORE

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

SESAME-SEARED TUNA

soy ginger glaze & wasabi cream rice pilaf 23

SALMON PICATTA

crispy pan seared salmon topped with white wine lemon-butter sauce capers, served with brussel sprouts 25

STUFFED SALMON

fresh atlantic salmon topped with our famous crab cake, with brussel sprouts 31

SAUTEED GARLIC SHRIMP

Creamy white wine garlic spinach sauce, over linguine 26

BLACKENED CHICKEN PENNE

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

BROILED CRAB CAKES

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

Hand-Cut Steaks & Chops

PORK CHOP

double cut, sous vide, and cast-iron skillet seared, grilled onions, with mashed potatoes, and green beans 24

RACK of LAMB

frenched rack of lamb roasted to temperature house demi glaze, mashed potatoes, and carrots 36

BABY BACK RIBS

extra tender prepared with our homemade BBQ sauce, crispy onion straws and fries 22

LAMB CHOPS

new zealand baby chops grilled with lemon, oregano and garlic, with green beans, and rice pilaf 32

NEW YORK STRIP 16 oz

classic steakhouse staple, firm yet buttery with bourbon steak sauce, green beans and mashed potatoes 29

FILET MIGNON

8 oz. Black Angus, the most tender cut of steak with bourbon steak sauce, green beans and mashed potatoes 36

DUET

jumbo lump crab cake, chops grilled with lemon, oregano and garlic, and grilled asparagus 31

No substitutions please

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

appetizers

FRIED CALAMARI

with house made tomato sauce 12

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 tzatziki 12

SHRIMP ANASTASIA

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

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, sea salt crostini 10

EDAMAME

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

CHEF'S BOARD

chef's selections of cheeses and charcuterie

served with assorted mustards, house pickled vegetables, olives, and sea salt crostinis 14

soups

French Onion Au Gratin 7.5

Maryland Cream of Crab 6/9

Soup Du Jour 5/7

sides

spicy brussels 6.5

green beans 6

mashed potatoes 6.5

grilled asparagus 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