

# 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